



The Avenue Inn

Wed	6 – 8 pm
Thu	6 – 8 pm
Fri	6 – 8 pm
Sat	6 – 8 pm

Entrées

Garlic Bread <i>(VO)</i>	\$ 9.⁹⁰
house-made garlic & herb butter atop 100% traditional sourdough bread.	
Arancini <i>(VO)</i>	\$ 11.⁹⁰
served with a spiced tomato relish & house made garlic aioli.	
Gnocchi Bravas <i>(VO)</i>	\$ 13.⁹⁰
fried house made gnocchi in a rich Napoli sauce, topped with chilli flakes & herbs.	
Salt & Pepper Calamari	\$ 12.⁹⁰
served with a house made garlic aioli sauce.	
Mushroom & Haloumi Sliders	\$ 13.⁹⁰
Two Mushroom & Haloumi sliders with mango chutney, onion & tomato.	
Bit of a Pickle <i>(VO)</i>	\$ 13.⁹⁰
Toasted Turkish bread, house made pickled seasonal veg with olives & hummus.	

Mains

The Avenue Green *(GFO) (VO)* \$15.⁹⁰

Mixed Leaves, julienne carrots, pickled Spanish onion, corn, diced avocado & almond flakes. Dressed with a maple dressing.

with Chicken *add \$6.00*

with Smoked Salmon *add \$6.00*

Vege Burger *(GFO) (VO)* \$22.⁰⁰

Garden vegetable burger patty with mushroom, mango chutney, haloumi cheese & mixed leaves; on a Dutch potato bun. Served with steakhouse chips.

Southern Fried Chicken Burger \$22.⁰⁰

Southern spiced crispy chicken breast with bacon, lettuce, pickles, & cheddar cheese on a Dutch potato bun. Served with steakhouse chips

Caramel Pork *(GFO)* \$30.⁰⁰

Served with rice patty, glazed baby carrots, and pickled vegetables.

Citrus Salmon *(GFO)* \$30.⁰⁰

Atop sweet potato puree, pancetta wrapped broccolini & avocado salsa with a lemon hollandaise

Crusted Lamb Cutlets \$33.⁰⁰

Served with roasted rosemary baby potatoes, spring salad and a house made tzatziki.

Scotch Fillet Steak \$42.⁰⁰

300 gm Scotch fillet with watercress, parmesan and rocket salad, pommes au gratin & a red wine jus

Pastas

with Chicken

add \$6.00

Carbonara *(GFO)* \$23.⁰⁰

Onions, bacon & garlic a white wine cream sauce. (Choice of either pasta or risotto rice)

Chickpea & Cauliflower \$23.⁰⁰

Cauliflower florets, chickpeas, and rocket, all tossed through a lemon pesto sauce. (Choice of either pasta or risotto rice).

Pumpkin Risotto *(GFO) (VO)* \$24.⁰⁰

Sweet roasted pumpkin, spinach leaves, feta cheese & onion in a cream sauce. (Choice of either pasta or risotto rice)

Chicken Amatriciana *(GFO)* \$25.⁹⁰

Diced chicken tenderloins with chilli, bacon, and basil, tossed through a Rosé napolitana sauce. (Choice of either pasta or risotto rice).

Desserts

Lemon Curd Cheesecake *(GFO)* \$12.⁹⁰

Homemade cheesecake topped with lemon curd. Served with a raspberry coulis.

Vanilla Panna Cotta *(GFO)* \$14.⁹⁰

Traditional Vanilla panna cotta served with fresh seasonal berries & a raspberry coulis.

Chocolate Avocado \$16.⁹⁰

Looks like an Avocado but tastes nothing like it.

Crisp chocolate shell with a matcha cream filling and white chocolate seed. With a side of almond biscotti and sweet crumbs.

Drinks

Soft Drink		\$3. ⁵⁰
Coke, Diet Coke, Coke Zero, Sunkist, Lemonade or Solo		
Molony's Soft Drink		\$4. ⁹⁰
Mt gambier Est. 1911 Blue Lake Lemonade, Red Rock, Forest Lime		
Juices		\$4. ⁹⁰
Apple or Orange		
Sparkling Water		\$4. ⁰⁰
Tonic, Soda or Mineral		
Kombucha		\$6. ⁰⁰
Barista Made Dukes Coffee	Cup	\$4. ⁵⁰
	Mug	\$5. ⁰⁰
	Snug Mug	\$5. ⁹⁰

Beers & Ciders

Asahi Super Dry	\$8. ⁰⁰
Carlton Draught	\$8. ⁰⁰
Carlton Dry	\$8. ⁰⁰
Coopers Pale Ale	\$8. ⁰⁰
Coopers Session Ale	\$8. ⁰⁰
Corona	\$8. ⁰⁰
Great Northern	\$8. ⁰⁰
Somersby Pear Cider	\$8. ⁰⁰

Spirits available please ask the bar staff

For Wines, please refer to the wine list



Thanks for visiting us!

Wed	6 – 8 pm
Thu	6 – 8 pm
Fri	6 – 8 pm
Sat	6 – 8 pm
