

Entrées

- Garlic Bread** *(VO)* **\$ 9.90**
House made garlic butter atop
toasted Turkish bread.
- Arancini** *(VO)* **\$ 14.90**
Made in house with roasted
mushroom and sun-dried
tomato and a side of tomato
relish and house made aioli.
- Corn & Zucchini Fritters** *(VO)/(GFO)* **\$ 14.90**
Fluffy Corn & Zucchini Fritters
with a side of house made
pesto mayonnaise.
- Salt & Pepper Calamari** **\$ 14.90**
Crispy salt and lemon pepper
Calamari with a house made
garlic aioli sauce.
- Pumpkin Bruschetta** **\$ 14.90**
Roasted pumpkin, caramelized
onion and creamed feta, atop
toasted Windara Bakery
Sourdough and topped with
sliced pear.
- Croquettes** *(VO)* **\$ 14.90**
Made in house with sweet
potato, lentils, and roasted
carrot with a side of pesto aioli.
- Pesto Gnocchi** *(VO)* **\$ 14.90**
House made pesto tossed
through baby gnocchi and
topped with parmesan cheese.

Mains

with Chicken *add \$6.00*

with Smoked Salmon *add \$6.00*

The Avenue Green *(GFO) (VO)* \$18.⁹⁰

Oak Leaf lettuce, baby spinach, carrots, sugar snap peas, feta cheese, almond flakes and asparagus. Dressed in a pesto dressing.

Modern Caesar Salad *(GFO) (VO)* \$18.⁹⁰

Baby cos, red oak leaf, grana Padano Parmesan crispy bacon, Turkish garlic crostini, poached eggs, anchovies within a house made Caesar dressing.

Southern Fried Chicken Burger \$23.⁹⁰

Southern spiced crispy chicken breast with bacon, lettuce, pickles, swiss cheese and house made chipotle sauce. Served with steak house chips.

Spiced Pork Belly \$29.⁰⁰

Slow cooked apple cider and 5 spice pork belly with honey carrots and cauliflower puree.

Grilled Salmon Fillet \$30.⁰⁰

With an orange, fennel and broccolini salad, atop Moroccan potato cakes. Topped with a garlic and lemon butter sauce.

Chicken Cordon Bleu \$31.⁰⁰

Smoked ham and garlic butter stuffed chicken with chilli green beans and Bok choy and battered zucchini chips.

Scotch Fillet Steak *(GFO)* \$39.⁹⁰

300 gm Scotch fillet with horseradish cream, hand cut steak chips with grilled asparagus and petit garden salad

Pastas & Risottos

with Chicken

add \$6.00

Carbonara Fettuccini *(GFO)* \$23.⁰⁰

Classic Carbonara with onion, bacon & garlic within a white wine cream sauce.

(GF option is with risotto rice)

Fettuccini ala Puttanesca *(GFO)* \$24.⁰⁰

Puttanesca made with black olives, anchovies, capers, garlic, chilli within a Napoli sauce and finished with fresh basil.

(GF option is with risotto rice)

Risotto ala Funghi *(GF) (V)* \$24.⁰⁰

Risotto ala Funghi made with a mix mushrooms, spinach and brie cheese. Finished with chives.

Risotto ala Broccoli *(GF) (V)* \$24.⁰⁰

made with a broccoli florets, asparagus, chilli and garlic within a pesto sauce and finished with extra virgin olive oil

Paella *(GF)* \$39.⁹⁰

made with prawns, diced chorizo, capsicum, peas, onion, garlic, chilli and tomato within a Napoli sauce.

Sides

- Garden Salad** \$9.⁹⁰
A small garden salad with tomatoes, cucumber, capsicums and Spanish onion.
- Chilli and Almond Beans** \$9.⁹⁰
Pan fried beans in chilli oil and tossed with toasted almond flakes.
- Cauliflower and Broccolini** \$10.⁹⁰
Tender broccolini and cauliflower florets in garlic butter.
- Bowl of Chips** *(GFO)* \$11.⁹⁰
Bowl of chips; served with aioli.

Desserts

- Churros doughnuts** \$12.⁹⁰
Spanish churros served with chocolate sauce. Dusted with cinnamon sugar.
- Tiramisu** \$12.⁹⁰
The classic Tiramisu, Served with a brandy snap.
- Vanilla Panna Cotta** *(GFO)* \$14.⁹⁰
The Classic Panna Cotta, served with berry coulis and seasonal berries and flowers.
- Cheese Plate** *(GFO)* \$20.⁰⁰
Seasonal varieties