



AVENUE

EST. 2019

BREADS

Garlic Bread

Grilled focaccia w/ garlic and herb butter (v)

Grilled Cheese & Garlic

Toasted Italian roll w/ garlic and herb butter, topped with grilled mozzarella (v)

ADD Bacon +3

ADD Jalapeños +3

Grilled Focaccia Bruschetta

Fresh char-grilled Focaccia, tomato, basil and Spanish onion, shaved parmesan and balsamic reduction (v)

ENTREE / SNACKS

Buffalo Wings

Flame grilled honey & roasted garlic wings, herb aioli and fried shallots

Pumpkin & Mozzarella Arancini

Fried risotto balls filled with pumpkin and finished with shaved parmesan and roasted capsicum aioli

Salt & Pepper Squid

Salt and pepper dusted squid rings w/ sweet lime, chilli and ginger dip

Steakhouse Fries

Thick and crunchy Steakhouse fries w/ sauce

ADD Cheese, Bacon & Jalapeños +4

Spicy Battered Wedges

w/ sweet chilli and sour cream dip

Pulled Beef Nachos

Toasted corn chips topped with grilled mozzarella, spicy pulled brisket, sour cream, guacamole and tomato salsa (gf)

Cajun Spiced Fish Tacos

Spicy Battered barramundi, crispy slaw, tomato, coriander and shallots, sriracha mayo

SIRLOIN ROAST

Cooked and Carved Daily

Served with roast potatoes, carrots, pumpkin, peas and gravy (gf)

(gf) = gluten free (v) = vegetarian. While we offer menu items that cater for individual dietary requirements and all care is given, we cannot guarantee that they will be completely free of allergens.

BOWLS

Grilled Chicken Cob Salad

Grilled chicken, avocado, egg, bacon, corn, cos lettuce, tomato and avocado ranch dressing (gf)

M	NM
19.5	21

Hummus Bowl

With brown rice, roasted cauliflower, roast pumpkin, radish, mint, dukkha and almonds (gf, v)

26.5	28
------	----

ADD Grilled Chicken +6

ADD Grilled Prawns (3) +7

SEAFOOD

Mixed Seafood Platter

Battered barramundi, salt and pepper squid, garlic prawns, grilled salmon, fries and house salad

M	NM
37	38.5

Steamed Mussel Pot

Chilli and tomato w/ grilled focaccia

22	23.5
----	------

Chilli Prawn Pasta

King prawns tossed in chilli, garlic, sun dried tomatoes, olive oil with lemon & fresh parsley

25	26.5
----	------

Battered Fish and Chips

Beer battered barramundi fillets, steakhouse fries and house salad

19.5	21
------	----

BURGERS

Served with chips

Classic Cheese

Grilled wagyu burger, lettuce, tomato, gherkin, double cheese and chipotle sauce in a toasted milk bun

M	NM
17	18.5

Black Panther

Cajun Crumbed chicken breast, lettuce, tomato, double cheese and jalapeño mayo in a toasted charcoal bun

17	18.5
----	------

Spiced Vegetarian

Mild spiced vegetable crumbed patty, lettuce & cucumber, Greek yogurt and grilled cheese in a toasted milk bun (v)

17	18.5
----	------

Grilled Steak Sandwich

150g rump, grilled onion, lettuce, tomato, sliced beets and BBQ sauce in a toasted bun

19.5	21
------	----

ADD more to your meal

Onion Rings +5

Bacon +5

(gf) = gluten free (v) = vegetarian. While we offer menu items that cater for individual dietary requirements and all care is given, we cannot guarantee that they will be completely free of allergens.

CLASSICS

200g Rump

w/ steak house fries, house salad and choice of sauce

M NM

25 27.5

250g Scotch Fillet

w/ steak house fries, house salad and choice of sauce

37 38.5

300g Sirloin

Mb2+ striploin – steak house fries, house salad and choice of sauce

42 44

ADD Creamy Garlic Prawns (3) + \$7

ADD Onion Rings +\$5

Complimentary Sauces: Gravy / pepper / Diane / mushroom

\$2 Sauces: Hollandaise / Red Wine Jus

Extra Sauces: \$2

10" Satay Chicken Pizza

Spicy peanut satay base with grilled chicken and capsicum topped with mozzarella, shallots and sweet chilli sauce

21 22.5

10" BBQ Meat Lovers Pizza

BBQ base with pepperoni, ham, pork belly, capsicum and topped with mozzarella

19 20.5

Flame Grilled Chicken

Portuguese style spicy half chicken finished on the char grill w/ sweet potato wedges, house salad and hot peri peri mayo

29 31.5

Beef & Mushroom Pot Pie

With mashed potato and steamed vegetables

24 25.5

Chicken Schnitzel

220g crumbed chicken breast w/steak house fries, salad and choice of sauce

19.5 21

ADD a Parmigiana Topping +4

Roasted Pork Belly

Grilled chorizo, roasted herbed potatoes, fennel, apple and cinnamon compote with plum gravy

29 30.5

Vegetable Thai Green Curry

Fresh snow peas, broccolini, squash, eggplant, baby corn and capsicum in a mild spiced coconut curry sauce, crunchy bean sprout and coriander with steamed jasmine rice (v)

19 20.5

ADD grilled prawns (3) +7

ADD chicken +5

(gf) = gluten free (v) = vegetarian. While we offer menu items that cater for individual dietary requirements and all care is given, we cannot guarantee that they will be completely free of allergens.

SIDES

Side of Vegetables	5.5
Side of Creamy Mash Potato	5
Side of Fresh Garden Salad	5.5

SMALL APPETITES

	M	NM
Chicken Schnitzel With steak fries and salad	12.5	14
Chicken Parmigiana With Napoli sauce, grilled cheese, steak fries and salad	13.5	14
Battered Fish With steak fries and salad	12	13.5
Small Sirloin Roast With roasted potatoes, pumpkin, carrot, sweet potato, peas and gravy (gf)	13	14.5

KIDS MEALS \$11

Beef & Cheese Slider Served with chips
Crumbed Chicken Nuggets Served with chips
Spaghetti Bolognaise

DESSERTS

	M	NM
Spanish Churros Fried Spanish doughnuts with hot chocolate dip and cinnamon sugar	14	15.5
Apple & Rhubarb Crumble Homemade apple and rhubarb w/ baked golden brown crumble top, raspberry coulis and ice cream	14	15.5

BEVERAGES

	M	NM
Hot Beverages		
Coffee – cup	4	4.5
Coffee – mug	4.5	6
Assorted teas	4	5.5
Hot chocolate	5	6.6
Cold Beverages		
Milkshakes	4.5	6
Iced coffee	5.5	7
Iced chocolate	5.5	7
Soy milk, almond milk & flavoured syrups	0.5	

(gf) = gluten free (v) = vegetarian. While we offer menu items that cater for individual dietary requirements and all care is given, we cannot guarantee that they will be completely free of allergens.