

the AVENUE

EST. 2019

Please be aware that while precautions are taken to ensure all allergen and dietary information is correct, menu items may contain or come into contact with common allergens, including dairy, eggs, gluten, soybeans, tree nuts, peanuts, fish, shellfish, sesame seeds and lupin. For allergen or dietary assistance, please speak to our staff before ordering.

Surcharge of 10% applies on public holidays

M – Members
NM – Non-Members

GFO Gluten-Free Option • **VG** Vegan • **GF** Gluten-Free
DF Dairy-Free • **DFO** Dairy-Free Option • **V** Vegetarian

SEAFOOD ORIGINS
(A) Australian • (I) Imported • (M) Mixed Origins



Starters & Sides

	M	NM
PARISIAN GARLIC BREAD Warm, crusty French baguette, generously brushed with aromatic garlic butter.	9.0	10.5
BRUSCHETTA MARGHERITA Crisp toasted flatbread layered with sweet onion, ripe tomato, fresh basil and creamy buffalo mozzarella, finished with rich balsamic molasses.	16.5	18.0
NASHVILLE HOT HONEY CHICKEN WINGS Crispy chicken wings tossed in a fiery Nashville-style hot honey glaze.	16.0	17.5
SALT & PEPPER CALAMARI (I) Tender calamari, lightly seasoned and fried until golden, served with sweet chilli pickle mayonnaise.	17.0	18.5
CHINESE PORK BELLY GF Crispy pork belly glazed with hoisin, finished with a fragrant peanut vinaigrette.	17.5	19.0
STEAKHOUSE PUB FRIES GF Crispy battered fries tossed in BBQ seasoning, served with our signature burger sauce.	9.0	10.5
SEASONED POTATO WEDGES GF Golden, crisp potato wedges served with sweet chilli sauce and sour cream.	11.0	12.5
BEEF BARBACOA TORTILLAS Crispy house-fried tortillas topped with slow-cooked beef barbacoa, melted cheese and jalapeño, finished with sour cream, guacamole and fresh pico de gallo.	21.0	22.5

Salads

CLASSIC CAESAR SALAD GFO Crisp little gem cos, golden croutons, crispy bacon, soft-boiled egg and shaved parmesan, tossed through our creamy classic Caesar dressing.	18.0	19.5
Add grilled chicken breast	6	
Add king prawns	9	
ROASTED PUMPKIN & HALOUMI SALAD V, GF Sweet roasted glazed pumpkin and golden fried haloumi with mint yoghurt, pickled onion, cherry tomatoes, cranberries, toasted pepitas and fragrant dukkah.	18.0	19.5
JAPANESE-STYLE PORK BELLY & SUMI CABBAGE SALAD GF Crispy pork belly with finely shredded cabbage, crunchy ramen, slivered almonds and a vibrant Japanese-style dressing.	20.0	21.5
GRILLED CHICKEN COBB SALAD GF Tender grilled chicken with creamy avocado, sweet corn, tomato, cucumber, onion, crispy bacon and egg, served over chiffon lettuce with a rich roquefort dressing.	20.0	21.5

Burgers & Sandwiches

All served with steakhouse fries



	M	NM
THE AVENUE CLASSIC BEEF BURGER Char-grilled beef patty layered with melted cheese, crisp lettuce, tomato, beetroot and golden fried onion, finished with our house-made BBQ sauce.	20.0	21.5
THE MILK BAR WORKS A loaded beef burger with crispy bacon, fried egg, grilled pineapple, melted cheese, fried onion, lettuce, tomato and beetroot, finished with house-made BBQ sauce.	23.0	24.5
THE AMERICAN DOUBLE SMASH BURGER Two caramelised smash patties with crispy bacon, melted cheese, dill pickle and sliced onion, finished with our signature burger sauce.	23.0	24.5
CHAR-GRILLED SCOTCH FILLET SANDWICH 150g char-grilled scotch fillet on toasted sourdough with caramelised onion jam, roasted capsicum, ripe tomato, peppery rocket and aged parmesan, finished with truffle mustard aioli.	23.0	24.5
PLANT-BASED SCHNITZEL SANDWICH V Crispy plant-based schnitzel with fresh lettuce, tomato and avocado, finished with smoky ancho chilli mayonnaise.	21.0	22.5
THE CLUB CHICKEN SANDWICH Your choice of grilled or crispy fried chicken with bacon, melted cheese, lettuce, tomato and creamy avocado, finished with aioli and honey mustard.	21.0	22.5

Pan-Fried Linguini

	M	NM
BOLOGNESE Traditional slow-simmered Italian meat sauce tossed through pan-fried linguini.	18.0	19.5
SALMON LIMONE (A) Grilled Atlantic salmon with silky lemon cream, fresh dill and capers, tossed through linguini.	26.0	27.5
CHICKEN PUTTANESCA Tender grilled chicken with Parma ham, olives, peas and tomato, finished with fragrant chilli oil.	22.0	23.5
RASTA PASTAI Juicy king prawns tossed with jerk seasoning, roasted capsicum and creamy coconut sauce.	23.0	24.5
ENOKI ALFREDO V Enoki mushrooms, egg cream, peppery rocket finished with parmesan	20.0	21.5

The Classics

All large mains & grill come with your choice of 2 sides & 1 sauce

Available in Small & Large sizes

	M	NM
BARRAMUNDI (I) GFO Fresh barramundi, your choice of golden beer battered or grilled, served with lemon and house tartare sauce.	S - 17.0 L - 25.0	S - 18.5 L - 26.5
CHICKEN SCHNITZEL Tender chicken breast coated in golden panko crumbs and fried until crisp and perfectly golden.	S - 17.5 L - 26.5	S - 19.0 L - 28.0
CHICKEN PARMIGIANA Crisp panko-crumbed chicken breast topped with leg ham and melted mozzarella.	S - 21.0 L - 32.0	S - 22.5 L - 33.5
BANGERS & MASH Plump beef sausage served with creamy mashed potato, garden peas and rich gravy	S - 13.0 L - 17.0	S - 14.5 L - 18.5

The Grill

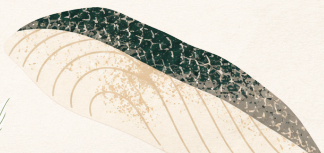
All large mains & grill come with your choice of 2 sides & 1 sauce

RUMP STEAK GF Premium marble score 2 rump steak, char-grilled to your liking.	200G - 26.0 400G - 43.0	200G - 27.5 400G - 44.5
SCOTCH FILLET GF Tender marble score 2 scotch fillet, char-grilled to your liking.	250G - 39.0	250G - 40.5
GRILLED SALMON FILLET (A) GF Perfectly grilled salmon fillet finished with fragrant Café de Paris butter.	34.0	35.5
CHARRED CAULIFLOWER STEAK V GF Thick-cut cauliflower charred over fire, served with lemon herb salmoriglio, silky chickpea cream, toasted almonds and cold-pressed parsley oil.	26.0	27.5
BLACKBERRY & POMEGRANATE CHICKEN GF Juicy grilled chicken breast paired with sweet blackberry, earthy beetroot and tangy pomegranate molasses.	26.0	27.5

SIDES
Chips, Salad, Steamed Veg, Potato Mash, Coleslaw

SAUCE
Gravy, Diane, Mushroom, Pepper, Red Wine Jus, Hollandaise, Creamy garlic prawns (I) $9






Pizzas



	M	NM
BBQ MEAT LOVERS Loaded with pepperoni, cabanossi, bacon and sausage, topped with melted mozzarella and smoky BBQ sauce.	22.0	23.5
MARGHERITA V Classic tomato base with fresh basil and melted mozzarella.	20.0	21.5
SUPREME A generous combination of pineapple, capsicum, bacon, salami, olives, mushrooms and onion, finished with melted mozzarella.	22.0	23.5
HAWAIIAN Classic tomato, leg ham, sweet pineapple and melted mozzarella.	21.0	22.5
BBQ CHICKEN Smoky BBQ chicken with crispy bacon, roasted capsicum and Spanish onion, topped with melted mozzarella.	22.0	23.5

The Weekend Roast

FRIDAY – SUNDAY

CHEF'S CHOICE ROAST
Chef's seasonal roast served with roasted root vegetables, pumpkin, garden peas and traditional gravy.

M: S – 17.0 • L – 23.0
NM: S – 18.5 • L – 24.5

Kids Menu $13

FISH & CHIPS (I)
Crispy golden fish served with chips.

CHICKEN NUGGETS & CHIPS
Tempura chicken nuggets served with chips.

SAUSAGE & CHIPS GF
Juicy sausage served with crispy chips.

MARGHERITA PIZZA
Tomato, basil and melted mozzarella.

SPAGHETTI BOLOGNESE
Classic spaghetti tossed through a rich Italian-style meat sauce.

KIDS BURGER & CHIPS
Juicy beef burger served with chips.

Seniors Brunch & Lunch $16.5

Monday – Friday
11:30am – 3:00pm

Includes a free small coffee and cake

THE AVENUE BREAKFAST BURGER
A toasted milk bun filled with crispy double bacon, fried egg and avocado smash, finished with creamy hollandaise and a golden hash brown.

BANGERS & MASH
Plump beef sausage served with creamy mashed potato, garden peas and rich gravy

FISH & CHIPS (I)
Battered fish of the day with crispy chips, fresh salad, lemon and house tartare sauce.

PRAWN & BACON BENNY (I)
Two poached eggs with crispy bacon and succulent king prawns on toasted sourdough, finished with hollandaise.

CHICKEN SCHNITZEL
150g panko crumbed chicken with salad, steakhouse fries and gravy

RUMP STEAK
150g rump steak cooked to your liking served with chips, salad and gravy