

THE AVENUE

BAR & KITCHEN

NIBBLES

Warm Salted Edamame:	\$6
Marinated Olives: garlic/ chilli/ lemon	\$8
Beer Battered Chips: herb salt/ aioli	\$9
Sweet Potato Fries: sea salt/ pesto	\$10

BOARDS

Bread:	\$8
warm ciabatta/ pesto/ hummus	
Olives + Feta:	\$11
house marinated olives/ persian feta/ crostini	
Charcuterie:	\$28
house made chicken + pork terrine/ cold cuts/ fuet anis (pork + fennel salami)/ persian feta/ crostini	
Vegie:	\$23
hummus/ pesto/ bbq eggplant/ mushrooms/ haloumi/ pickled onions/ fennel/ tomato	

STARTERS + SHARES

Lamb Kofta:	\$15
lime + coriander mayo/ chickpeas/ rocket	
Grilled Spiced Chicken Tenderloin:	\$16
hummus/ grilled mushroom/ dukkah	
Salt + Pepper Squid:	\$16
lime/ ponzu/ pickled chilli + ginger	
Grilled Haloumi:	\$17
pesto/ red onion escabeche/ cherry tomato	
BBQ Chorizito + Scallops:	\$19
lemon/ rocket salad/ anchovy + parmesan dressing	

MAINS

New York Sirloin Steak:	\$32
300 gram/rocket + red onion salad/ sweet potato fries/ beef jus	
Atlantic Salmon:	\$28
cooked med-rare/ seasonal garnish	
Seafood Gnocchi:	\$26
hand made potato gnocchi panfried/ prawns/ scallops/ pesto/ white wine/ chilli	
BBQ Baby Eggplant:	\$24
Chickpeas/ pickled onions/fennel/ grilled haloumi/ hummus & ciabatta	
Katsu Chicken:	\$19
panko crumbed/ corn fed chicken breast/ shallot/ peanut/chilli/ asian cabbage salad	
Fish + Chips:	\$18
new zealand hoki fillet/ beer batter/ lime + coriander mayo / lemon	

WINE OF THE MONTH:

Geoff Merrill

PASTA + ROSE: w glass of
Geoff Merrill 'Bush Vine' Grenache Rose \$25

COW + CAB SAV: w glass of
Geoff Merrill 'G & W' Cabernet Sauvignon \$35

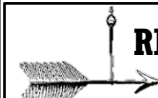
SALADS + LEAFY BITS

Grilled Haloumi:	\$18
Grilled mushroom/ mixed leaves/ red onion escabeche/ balsamic	
Baked + Flaked Salmon:	\$18
new zealand salmon baked then flaked w cucumber/ mixed leaves/spiced fennel/ peppers/ dukkah/ lemon dressing	
Grilled Paprika Chook:	\$18
corn fed chicken breast/ avocado/ crostini/ cherry tomato/ persian feta/ cos leaves/ anchovy + parmesan dressing	

ON THE SIDE

Beer Battered Chips: herb salt/ aioli	\$9
Baked Eggplant: hummus	\$9
Steamed Greens: lemon dressing	\$9
Rocket + Persian Feta Salad	\$9
Sweet Potato Fries: sea salt/ pesto	\$10

RIGHT THIS THIS WAY FOR



+Sweet Treats

+Tasty Tipples - Wine + Tap Beers
+MORE Tucker - Lunch Time Bites

*PLEASE NO SPLIT BILLS

THE AVENUE

BAR & KITCHEN

MID DAY MORSELS / LUNCH ONLY

Snitz + Bits:	\$17
crumbed corn fed chicken breast/ avo/ slaw/ lemon dressing/ aioli <u>w</u> chips	
Old School Wagyu Beef:	\$16
wagyu beef patty/ classic bun/ swiss/ tomato/ pickles/ <u>w</u> chips	
Minute Steak	\$20
chips/ beef jus/ salad	
Iron Pie	\$18
ask for todays pie flavour Serve in cast iron pan w puff pastry top <u>w</u> seasonal sides	

SWEET TREATS

Strawberries Melba:	\$12
strawberries/ ice cream/ toasted almonds/ cream/ berry coulis	
Chocolate & Friends:	\$12
Dulce leche/ chocolate mousse/ orange/ Shortbread	
Gourmet Ice-Cream:	\$5
Vanilla or Coconut	

SAY CHEESE

ask us for today's selection served <u>w</u>	ONE Cheese	\$12
lavosh/ crostini/ quince paste	TWO Cheese	\$20
	THREE Cheese	\$28

NOW POURING
ON TAP

Young Henry's	\$8
Farmhouse Cider	
Stone & Wood	\$8
Pacific Ale	
James Squire	\$8.5
One Fifty Lashes	
Pale Ale	
Little Creatures	\$8
Pale Ale	
Stiegel	\$8
Golden Lager	
Asahi	\$9.5
Premium Draught	

ASK FOR OUR EXTENSIVE
COCKTAIL + BEER LIST
+ OUR CELLAR SELECTION WINES



*PLEASE NO SPLIT BILLS

WINE

FIZZ

Chalk Hill/ sa	sparkling	\$8	\$36
Deutz / nz	cuvee	\$10	\$48
Villa Jolanda / italy	prosecco	\$11	\$53
Mumm Cordon Rouge/ france	brut	\$20	\$99
Perrier-Jouët/ france	grand brut		\$145

WHITE

Stoneleigh 'Latitude'/ nz	sauvignon blanc	\$9	\$42
Longview 'Whippet'/sa	sauvignon blanc	\$10.5	\$50
Neudorf/ nz	sauvignon blanc		\$65
Hungerford Hill/ nsw	gewürztraminer	\$12	\$58
Richmond Groves 'Watervale'/sa	riesling	\$9	\$42
Villa Sandi/ italy	pinot grigio	\$10	\$45
Yealands Estate/ nz	pinot gris	\$11	\$52
Printhie 'Mountain Range'	chardonnay	\$10	\$48
Geoff Merrill Reserve/ sa	chardonnay		\$65

ROSE

Bouchard Aine & Fils/ france	rose	\$8	\$38
Skimstone/ nsw	sangiovese/ rose		\$50

RED

Hungerford Hill/ nsw	pinot meunier	\$13	\$65
Baby Doll/ nz	pinot noir	\$11	\$48
Vinaceous 'Voodoo Moon'/ wa	malbec	\$11.5	\$55
Radio Boka/ spain	tempranillo	\$9	\$40
Maxwell 'Silver Hammer'/ sa	shiraz	\$10	\$45
Geoff Merrill 'G&W'/ sa	cabernet sauvignon	\$12	\$58
Vinaceous 'Red Right Hand'/ wa	shiraz/ grenache/ tempranillo	\$12	\$55