



Please enquire on dietary options or allergies as ingredients can be substituted in some items.

All menu items are subject to change according to seasonality and availability.

A 1.2% surcharge applies for all cards. A 15% surcharge applies on public holidays.

BREAD AND DIPS	MEMBERS	VISITORS
Stoned-Fired Flat Bread Sea salt flakes, rosemary, olive oil	8	9
Stone-Fired Garlic Bread Sea salt flakes, garlic parsley butter, parmesan	9	10
Focaccia Rosemary, sea salt flakes, olive oil	9	10
Flat Bread & Prosciutto Whipped ricotta, prosciutto, olive oil, basil	17	19
ADD ON		
Marinated Olives	8	9
Whipped ricotta & chilli honey	11	12.5
Hummus	9	10
Baba ganoush	9	10
Garlic toum	9	10

## **SHARE PLATES**

Suppli Cacio & Pepe Arborio rice croquette, thyme, pecorino cheese, black pepper, mozzarella, truffle aioli	18	20
Burrata Mixed tomatoes, marinated zucchini ribbons, basil oil, spiced macadamia	20	22.5
Salt & Peppper Loligo Squid Garlic, shallots, coriander, smoked chilli mayonnaise	20	22.5
Chicken Skewers (3) Lemon, garlic, oregano, truffle mayonnaise	20	22.5
Buffalo Wings Hot sauce, pickles, ranch dipping sauce	18	20
<b>Tempura Garden Vegetables</b> Sweet chilli ginger soy dipping sauce	17	19
<b>Italian Pork &amp; Veal Meatballs</b> Pomodoro sauce, parmesan cheese	19	21.5
Nachos Pico de gallo, guacamole, queso cheese, ranch sour cream, braised beef or chilli beans	22	24.5
<b>Truffle Fries</b> Parmesan, truffle oil, truffle aioli	18	20
Polenta Chips (6) Truffle mayonnaise, green olive tapenade, parmesan cheese, rosemary salt	18	20

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THE AVENUE FAVOURITES	MEMBERS	VISITORS
All served with side of chips, village salad and choice of sa	uce	
Charred Half Chicken Garlic lemon rub, rosemary	34	37
<b>Beer Battered Fish</b> Fish of the day, tartare sauce, lemon wedge	31	34.5
Grilled MSA Beef Rump (300gr) Sea salt, olive oil, lemon	36	40
Chicken Schnitzel Panko and herbs crumb, lemon wedge	28	31
Chicken Parmigiana Panko herbs crumb, pomodoro sauce, fior di latte, prosciutto	31	34
<b>Eggplant Parmigiana</b> Oven baked, pomodoro sauce, fior di latte, parmesan, basil	27	30
STONE FIRED PIZZA		
Margherita Pomodoro, fior di latte, basil, olive oil Add burrata \$8	24	26.5
<b>Double Pepperoni</b> Pomodoro, fior di latte, double pepperoni, hot chilli honey	28	31
Contadina Pomodoro, fior di latte, parmesan, zucchini, olives, spinach, eggplant, artichokes, whipped ricotta, fresh basil (v)	27	30
<b>Eggplant Parmigiana</b> Pomodoro, fior di latte, eggplant, parmesan, fresh basil	27	30
<b>Diavola</b> Pomodoro, fior di latte, pepperoni, hot salami, olives, chilli oil	29	32
Meat Lovers	30	33

Add burrata \$8		
<b>Double Pepperoni</b> Pomodoro, fior di latte, double pepperoni, hot chilli honey	28	31
<b>Contadina</b> Pomodoro, fior di latte, parmesan, zucchini, olives, spinach, eggplant, artichokes, whipped ricotta, fresh basil (v)	27	30
<b>Eggplant Parmigiana</b> Pomodoro, fior di latte, eggplant, parmesan, fresh basil	27	30
<b>Diavola</b> Pomodoro, fior di latte, pepperoni, hot salami, olives, chilli oil	29	32
Meat Lovers Pomodoro, fior di latte, pepperoni, smoked ham, Italian sausages, chorizo	30	33
Chilli Prawns Chilli cream tomato, fior di latte, garlic prawns, spinach, parmesan	30	33
<b>Funghi</b> Fior di latte, smoked scamorza,mushrooms, rocket, parmesan, truffle oil	29	32
Prawns & Chorizo Chilli cream tomato, fior di latte, garlic prawns, chorizo, capsicum	30	33
Capricciosa Pomodoro, fior di latte, smoked ham, artichoke, olives, mushroom	29	32
Prosciutto Pomodoro, fior di latte, prosciutto, parmesan, fresh basil	30	33
Buffalo Chicken Pomodoro, fior di latte, roasted chicken, capsicum, pico de gallo, ranch sour cream, house made bbg sauce	27	30

29

28

**32** 

31

Boscaiola

Fior di latte, smoked scamorza, mushroom,

Ham & Spiced Pineapple
Pomodoro, fior di latte, double smoked ham,
pickled spiced pineapple, jalapeño relish

Italian sausages, rosemary





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SIGNATURES	MEMBERS	VISITOR
Cotoletta Milanese Breaded pork cutlet, steamed greens,apple fennel slaw, herbs butter, lemon wedge	35.5	39
Gnocchi Burrata Homemade gnocchi, creamy pomodoro sauce, basil and burratin	<b>28</b>	31
Linguine Seafood Calamari, prawns, clams, chilli, white wine, cherry tomatoes, parsley	34.5	38
Roasted Market Fish Fish of the day, lemon garlic butter, village salad, chimichurri, tartare sauce, lemon wedge	33	36
Lamb Shank	32	34

BURGERS	MEMBERS	VISITOR
On a potato bun with a side of crunchy fries		
Nashville Chicken Burger Crispy chicken, cheese, nashville spices, ranch sour cream, spicy slaw	29	32
Cheeseburger House blend wagyu beef patty, sweet sour pickles, lettuce, tomato, double cheese, burger sauce	26	29
Beer Battered Fish Burger Crispy fried battered fish, sweet sour pickles, lettuce, tomato, double cheese, tartare sauce	26	29
Halloumi Burger Halloumi cheese, tomato, lettuce, house pickled cucumber, garlic toum	25	28

tartare sauce, lemon wedge		
<b>Lamb Shank</b> Crispy potatoes, steamed greens, classic gravy, house mustard	32	34
Chispy potatoes, steamed greens, classic gravy, nodse mustard		
HOUSE SIDES		
Crunchy Fries Avenue salt, aioli	13	14.5
<b>Village Salad</b> Seasonal leaves, tomato, pickled cucumber, olive fetta	13	14.5
<b>Steamed Greens</b> Broccoli, peas, spinach, garlic butter, toasted macadamia	13	14.5
<b>Slaw</b> Cabbage mix, apple, ranch dressing lemon dressing, parmesan	13	14.5
<b>Crispy Chats</b> Rosemary, sea salt, olive oil	13	14.5
Mac & Cheese Maccaroni pasta, three cheese sauce, truffle oil	13	14.5
HOUSE SAUCES	3.5	4
<b>Warm</b> Classic chicken gravy - Cream peppercorn - Creamy mushroom Hot buffalo sauce	-	
<b>Cold</b> Aioli - Truffle aioli - Tartar/ chipotle mayonnaise - Chimichurri -		

## SALADS

23 26.5

#### Green Mango

Seasonal leaves, cabbage, pickled ginger, Asian greens, cashew nut, capsicum coconut flakes, soy ginger, sweet ahilli dressing

#### Caesar

Baby cos, garlic parmesan croutons, anchovies, soft boiled egg

#### Green Avenue

Seasonal leaves, marinated zucchini, pickled beetroot, mix seeds, toasted nuts, adamame, tomato, avocado, green goddess dressing

Aioli - Iruffle aioli - Iartar/ chipotle mayonnaise - Chimichurri -Ranch sour cream - Garlic toum - Habanero hot sauce - Chilli honey

### SALAD ADD ON

Iempura Caulitlowers	8	9
Calamari Fritti	9	10
Beer Batter Fish	9	10
Grilled Chipotle Chicken Breast	9	10
Prosciutto Thin Sliced	9	10
Char Grilled Rump	9	10

# TACOS

25

27

Two soft tortillas with pickled pineapple, pico de gallo salsa, cheddar, guacamole, lettuce, ranch sour cream, habanero hot sauce

- add one of the following fillings:

Char Grilled Rump

Beer Battered Fish

Tempura Cauliflower

Grilled Chicken

## KIDS' FAVOURITES

14 15.5

Cheeseburger

Chicken Nuggets

**Battered Fish Bites** 

Roast Fish

Margherita Pizza

Ham Pineapple Pizza

All above with fries or substitute with village salad

Mac & Cheese

Pork & Veal Bolognese Maccaroni

Meal Plus Scoop of Ice Cream and Topping 15 16.5