ENTREE

burrata 28
house smoked zucchini, capsicum, olives, stone baked bread
NF | V | GFO

prawn crunch 28
marie rose sauce, spanish onion, capsicum, celery, fried garlic, sesame lavosh
GF | DF | NF

seared beef carpaccio 28.5
parmesan, fried capers, herb vinaigrette, pistachio
GF | NFO | DFO

beetroot cured kingfish 29
orange, beetroot jelly, basil oil, candied pistachio
GF | DF | NFO

house fried chicken 24.5
herb & garlic mayo, fried garlic, spring onions
GF | NF | DF

herb infused calamari 26.5
salsa verde, fresh herbs
GF | NF | DF

SIDES

maple glazed carrots 15.5
toasted pepitas
GF | NF | DF | V | VG

sauteed broccolini 16.5
fried garlic, parmesan, caramelised lemon, basil oil
GF | NF | DF | V

fries 13.5
garlic salt, herb & garlic mayo
GF | NF | DF | V | VGO

MAINS

ragu 35.5
24hr braised lamb shoulder, rich tomato sugo, parmesan, pangratato, fettuccine
NF | GFO | DFO

duck leg 39.5
duck fat gnocchi, confit tomato, carrot purée, tea-infused raisins, fig glaze
GF | NF | DFO

ravioli 38
stuffed with sweet potato, pumpkin, onion & parmesan, pine nuts, burnt herb butter, pangrattato, lemon
V

gnocchi 33.5
cherry tomatoes, spanish onion, kalamata olives, baby spinach, roasted red pepper sauce
***add chorizo*, 5.5**
***add chicken*, 5.5**
V | NF | GF | VGO | DFO

sticky chipotle pork ribs 49.5
beer braised, chipotle glaze, house tzatziki, apple slaw
NF

beef cheek 46
24hr braised, pommes puree, broccolini, fried garlic, basil oil, red wine jus
GF | NF | DFO

lamb shoulder 39.5
24hr slow cooked, rice pilaf, garlic labneh, fried garlic, basil oil
GF | NF | DFO

prawn pasta 39
creamy confit garlic & tomato sauce, spaghetti, fried garlic, pangrattato
***add chorizo*, 5.5**
NF | GFO

V – VEGETARIAN VO - VEGETARIAN OPTIONAL VG - VEGAN VGO - VEGAN OPTIONAL GF – GLUTEN FREE GFO – GLUTEN FREE OPTIONAL DF – DAIRY FREE DFO – DAIRY FREE OPTIONAL NF – NUT FREE NFO - NUT FREE OPTIONAL

A TASTE OF AVON REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITER PRIOR TO ORDERING. WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS.

PLEASE NOTE A 10% SURCHARGE APPLIES ON SUNDAYS & 15% ON PUBLIC HOLIDAYS.

ITEMISED SPLIT BILL VIA QR ON THE TABLE ONLY (NOT AVAILABLE AT THE COUNTER)

A TASTE OF AVON
RESTAURANT & BAR
EST. 2024

SWEETS

tiramisu **18**
st. ali espresso, mascarpone, frangelico, fresh sponge
GF

affogato **20**
ST. ALi espresso, frangelico, ice cream, hazelnut praline
GF

baked cheesecake **18**
lemon curd, fresh cream, strawberry
GF, NF

pavlova **18**
apple crisps, macerated strawberries, sliced apple, chantilly cream
GF

torta caprese **20**
chantilly cream, berry
GF

DIGESTIF | COFFEE & TEA

DIGESTIF

HOMEMADE LIMONCELLO	**14**
FRANGELICO | ITALY	**14**

COFFEE (ST. ALI)

FLAT WHITE, CAPPUCCINO, LATTE, SHORT BLACK, LONG BLACK, MACCHIATO, PICOLLO	**5.5 | 6.5**
+ CARAMEL | VANILLA | HAZELNUT	**0.5**
ICED LATTE	**8.5**
HOT CHOCOLATE	**6 | 7**
CHAI LATTE	**6 | 7**
DIRTY CHAI	**6 | 7**
DECAF	**6 | 7**

TEA (ST. ALI)

ENGLISH BREAKFAST | EARL GREY | PEPPERMINT CHAMOMILE | GREEN | STICKY CHAI, LEMONGRASS GINGER	**6.5**

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