

| ENTREE                                                                                                                                                                   |      | MAINS                                                                                                                                                                                     |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>burrata</b>                                                                                                                                                           | 28   | <b>ragu</b>                                                                                                                                                                               | 35   |
| house smoked zucchini, capsicum,<br>olives, stone baked bread<br>NF   V   GFO                                                                                            |      | 24hr braised lamb shoulder, rich<br>tomato sugo, parmesan, pangrattato,<br>garlic infused spaghetti<br>NF   GFO   DFO                                                                     |      |
| <b>prawn salad</b>                                                                                                                                                       | 28   | <b>duck leg</b>                                                                                                                                                                           | 39   |
| marie rose sauce, spanish onion,<br>capsicum, celery, fried garlic, cos<br>GF   DF   NF                                                                                  |      | 24hr confit, duck fat infused<br>gnocchi, confit cherry tomato, tea<br>infused raisins, green pea, carrot<br>puree, pepitas, fig glaze<br>GF   NF   DFO                                   |      |
| <b>pork belly</b>                                                                                                                                                        | 26   | <b>ravioli</b>                                                                                                                                                                            | 37.5 |
| cauliflower puree, apple & pickled<br>cucumber slaw, toasted pepitas<br>GF   NF   DFO                                                                                    |      | stuffed with sweet potato, pumpkin,<br>onion & parmesan, topped with pine<br>nuts, burnt herb butter, pangrattato,<br>lemon<br>V                                                          |      |
| <b>mezzelune</b>                                                                                                                                                         | 24   | <b>gnocchi</b>                                                                                                                                                                            | 32.5 |
| ricotta, basil & spinach filling, confit<br>garlic, creamy white wine sauce,<br>fried garlic, parmesan, pangrattato,<br>pepitas<br>NF   V                                |      | cherry tomatoes, spanish onion,<br>kalamata olives, baby spinach,<br>roasted red pepper sauce<br><b>add chorizo, 5</b><br><b>add chicken, 5</b><br>V   NF   GF   VGO   DFO                |      |
| <b>house fried chicken</b>                                                                                                                                               | 22.5 | <b>beef short rib</b>                                                                                                                                                                     | 45   |
| herb & garlic mayo, fried garlic,<br>spring onions<br>GF   NF   DF                                                                                                       |      | 24hr braised, pommes puree,<br>broccolini, fried garlic, basil oil, red<br>wine glaze<br>GF   NF   DFO                                                                                    |      |
| <b>herb infused calamari</b>                                                                                                                                             | 24   | <b>flathead tails</b>                                                                                                                                                                     | 42.5 |
| romesco, cos leaf, caramelised<br>lemon<br>GF   NF   DF                                                                                                                  |      | baked in shakshuka style sauce,<br>chickpeas, olives, capsicums,<br>cherry tomatoes, spinach,<br>stone baked bread<br>NF   DF   GFO                                                       |      |
| SIDES                                                                                                                                                                    |      | <b>lamb shoulder</b>                                                                                                                                                                      | 38.5 |
| <b>maple glazed carrots</b>                                                                                                                                              | 15.5 | 24hr slow cooked, rice pilaf, garlic<br>labneh, fried garlic, basil oil<br>GF   NF   DFO                                                                                                  |      |
| toasted pepitas<br>GF   NF   DF   V   VG                                                                                                                                 |      | <b>pumpkin pesto pinenut</b>                                                                                                                                                              | 32.5 |
| <b>sauteed broccolini</b>                                                                                                                                                | 16.5 | roasted pumpkin, toasted pinenuts,<br>house made pesto, creamy white<br>wine sauce, spinach infused<br>fettuccine, parmesan, pepitas<br><b>add chicken, 5</b><br>NF   V   VGO   GFO   DFO |      |
| fried garlic, parmesan, caramelised<br>lemon, basil oil<br>GF   NF   DF   V                                                                                              |      |                                                                                                                                                                                           |      |
| <b>house salad</b>                                                                                                                                                       | 14.5 |                                                                                                                                                                                           |      |
| cos leaf, confit cherry tomato,<br>roasted capsicums, spanish onions,<br>pickled cucumber, herb & garlic<br>dressing<br><b>add chicken, 7.5</b><br>GF   NF   DF   V   VG |      |                                                                                                                                                                                           |      |
| <b>fries</b>                                                                                                                                                             | 12.5 |                                                                                                                                                                                           |      |
| garlic salt, herb & garlic mayo<br>GF   NF   DF   V   VGO                                                                                                                |      |                                                                                                                                                                                           |      |

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.  
1.5% SURCHARGE APPLIES TO BILL TOTALS FOR CREDIT & 'TAP & GO' PAYMENTS.  
2.5% SURCHARGE APPLIES TO AMEX.

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

SWEETS

|                                                                                                                                      |    |
|--------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>tiramisu</b><br>st. ali espresso, mascarpone, frangelico, fresh sponge<br>GF                                                      | 18 |
| <b>affogato</b><br>ST. ALi espresso, frangelico, ice cream, hazelnut<br>praline<br>GF                                                | 20 |
| <b>baked cheesecake</b><br>lemon curd, fresh cream, strawberry<br>GF, NF                                                             | 18 |
| <b>pavlova</b><br>apple crisps, macerated strawberries, sliced apple,<br>chantilly cream<br>GF                                       | 18 |
| <b>strawberries &amp; cream</b><br>vanilla pannacotta, gin infused strawberries,<br>strawberry coulis, fresh strawberries<br>GF   NF | 20 |

DIGESTIF | COFFEE & TEA

DIGESTIF

|                     |    |
|---------------------|----|
| HOMEMADE LIMONCELLO | 14 |
| FRANGELICO   ITALY  | 14 |

COFFEE (ST. ALI)

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

TEA (ST. ALI)

|                                                       |     |
|-------------------------------------------------------|-----|
| ENGLISH BREAKFAST   EARL GREY   PEPPERMINT            | 6.5 |
| CHAMOMILE   GREEN   STICKY CHAI,<br>LEMONGRASS GINGER |     |

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.  
1.5% SURCHARGE APPLIES TO BILL TOTALS FOR CREDIT & 'TAP & GO' PAYMENTS.  
2.5% SURCHARGE APPLIES TO AMEX.

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