ENTREE		MAINS
burrata house smoked zucchini, capsicum, olives, stone baked bread NF V GFO	28	ragu 3 24hr braised lamb shoulder, rich tomato sugo, parmesan, pangratato, garlic infused spaghetti NF GFO DFO
prawn salad marie rose sauce, spanish onion, capsicum, celery, fried garlic, cos GF DF NF pork belly	28	duck leg 24hr confit, duck fat infused gnocchi, confit cherry tomato, tea infused raisins, green pea, carrot puree, pepitas, fig glaze GF NF DFO
cauliflower puree, apple & pickled cucumber slaw, toasted pepitas GF NF DFO mezzelune ricotta, basil & spinach filling, confit	24	ravioli 37 stuffed with sweet potato, pumpkin, onion & parmesan, topped with pine nuts, burnt herb butter, pangrattato, lemon V
garlic, creamy white wine sauce, fried garlic, parmesan, pangrattato, pepitas NF V		gnocchi cherry tomatoes, spanish onion, kalamata olives, baby spinach, roasted red pepper sauce add chorizo, 5 add chicken, 5 V NF GF VGO DFO
herb infused calamari romesco, cos leaf, caramelised lemon GF NF DF	24	pumpkin pesto pinenut roasted pumpkin, toasted pinenuts, house made pesto, creamy white wine sauce, spinach infused fettuccine, parmesan, pepitas add chicken, 5 NF V VGO GFO DFO
SIDES	_	beef short rib
maple glazed carrots toasted pepitas GF, NF, DF, V, VG	15.5	beef short rib 4 24hr braised, pommes puree, broccolini, fried garlic, basil oil, red wine glaze GF NF DFO
fried garlic, parmesan, caramelised lemon, basil oil GF NF DF V		flathead tails baked in shakshuka style sauce, chickpeas, olives, capsicums, cherry tomatoes, spinach, stone baked bread
house salad cos leaf, confit cherry tomato, roasted capsicums, spanish onions, pickled cucumber, herb & garlic dressing add chicken, 7.5 GF NF DF V VG	14.5	NF DF GFO lamb shoulder 38 24hr slow cooked, rice pilaf, garlic labneh, fried garlic, basil oil GF NF DFO
fries garlic salt, herb & garlic mayo GF NF DF V VGO	12.5	chicken 37 maple glazed carrot, pommes anna pea puree, red wine jus, pangrattato GF NF DFO

ΕR 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.

A TASTE OF AVON

RESTAURANT & BAR

EST. 2024

SWEETS

tiramisu st. ali espresso, mascarpone, frangelico, fresh sponge GF	18
affogato ST. ALi espresso, frangelico, ice cream, hazelnut praline GF	20
baked cheesecake	18
lemon curd, fresh cream, strawberry GF, NF	
pavlova apple crisps, macerated strawberries, sliced apple, chantilly cream GF	18
strawberries & cream vanilla pannacotta, gin infused strawberries, strawberry coulis, fresh strawberries GF NF	20
DIGESTIF COFFEE & TEA	
DIGESTIF HOMEMADE LIMONCELLO FRANGELICO ITALY	14 14
COFFEE (ST. ALI)	
FLAT WHITE, CAPPUCCINO, LATTE, SHORT BLACK, LONG	5.5 6.5
BLACK, MACCHIATO, PICOLLO + CARAMEL VANILLA HAZELNUT	0.5
ICED LATTE	6.5
HOT CHOCOLATE	6 7
CHAI LATTE DIRTY CHAI	6 7 6 7
DECAF	6 7
TEA (ST. ALI)	

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

6.5

ENGLISH BREAKFAST | EARL GREY | PEPPERMINT

CHAMOMILE | GREEN | STICKY CHAI,

LEMONGRASS GINGER

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)