
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	
pork belly	26
cauliflower puree, apple & pickled cucumber slaw, toasted pepitas GF NF DFO	
mezzelune	24
ricotta, basil & spinach filling, confit garlic, creamy white wine sauce, fried garlic, parmesan, pangrattato, pepitas NF V	
house fried chicken	22.5
herb & garlic mayo, fried garlic, spring onions GF NF DF	
herb infused calamari	24
romesco, cos leaf, caramelised lemon 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	
house salad	14.5
cos leaf, confit cherry tomato, roasted capsicums, spanish onions, pickled cucumber, herb & garlic dressing add chicken, 8 GF NF DF V VG	
fries	12.5
garlic salt, herb & garlic mayo GF NF DF V VGO	

MAINS

ragu	35
24hr braised lamb shoulder, rich tomato sugo, parmesan, pangrattato, garlic infused spaghetti NF GFO DFO	
duck leg	39
24hr confit, duck fat infused gnocchi, confit cherry tomato, tea infused raisins, green pea, carrot puree, pepitas, fig glaze GF NF DFO	
ravioli	37.5
stuffed with sweet potato, pumpkin, onion & parmesan, topped with pine nuts, burnt herb butter, pangrattato, lemon V	
gnocchi	32.5
cherry tomatoes, spanish onion, kalamata olives, baby spinach, roasted red pepper sauce add chorizo, 5 add chicken, 5 V NF GF VGO DFO	
beef cheek	45
24hr braised, pommes puree, broccolini, fried garlic, basil oil, red wine glaze GF NF DFO	
lamb shoulder	38.5
24hr slow cooked, rice pilaf, garlic labneh, fried garlic, basil oil GF NF DFO	
pumpkin pesto pinenut	32.5
roasted pumpkin, toasted pinenuts, house made pesto, creamy white wine sauce, spinach infused fettuccine, parmesan, pepitas add chicken, 5 NF V VGO GFO DFO	

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

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 5.5 | 6.5
BLACK, MACCHIATO, PICOLLO 0.5
+ CARAMEL | VANILLA | HAZELNUT 6.5
ICED LATTE 6 | 7
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,
LEMONGRASS GINGER

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