

ENTREE		MAINS	
<b>bruschetta</b>	20	<b>lamb ragu</b>	32.5
fresh tomato, olive tapenade, caramelised onion, marinated fetta, herb oil, fig glaze <b>GF bread, 2.5</b> V   NF   VGO   GFO		24hr braised lamb shoulder, tomato sugo, parmesan, pangrattato, garlic & herb fettuccine NF   GFO   DFO	
<b>grilled haloumi</b>	24	<b>duck leg</b>	38
garlic labneh, olive tapenade, caramelised onion, fried garlic, grilled lemon <b>add chorizo, 5</b> GF   NF   V		24hr confit, duck fat gnocchi, cherry tomatoes, tea infused raisins, carrot puree, fig glaze GF   NF   DFO	
<b>house ravioli</b>	20	<b>spanish chorizo</b>	32.5
stuffed with sweet potato, pumpkin, onion & parmesan, topped with pine nuts, burnt herb butter, pangrattato, lemon V		spanish onion, olives, cherry tomatoes, spinach, napoli, parmesan, fried garlic, garlic & herb fettuccine <b>add chicken, 5</b> NF   GFO   VO	
<b>garlic prawns</b>	28	<b>sauteed gnocchi</b>	32
confit garlic, herb puree, white wine beurre noisette, ciabatta NF   GFO   DFO		cherry tomatoes, roasted capsicum, red onion, kalamata olives, baby spinach, napoli sauce, fried garlic, parmesan <b>add chicken, 5</b> V   NF   GF   VGO   DFO	
<b>pork belly bites</b>	24	<b>beef short rib</b>	45
garlic & chipotle emulsion, pickled cucumber, spring onion GF   NF		24hr braised, pommes puree, broccolini, fried garlic, herb oil, red wine glaze GF   NF   DFO	
<b>house fried chicken</b>	22.5	<b>lamb shoulder</b>	38.5
pickled cucumber salad, confit garlic aioli, fried garlic GF   NF   DF		24hr slow cooked, garlic labneh, pearl cous-cous salad, flat bread, caramelised lemon NF	
<b>herb infused calamari</b>	24	<b>flathead tails</b>	42.5
baby spinach, caramelised lemon, romesco GF   NF   DF		herb crumb, mediterranean salad, hand cut chips, chorizo crumb, romesco, charred lemon NF   DF   GFO	

SIDES	
<b>house salad</b>	14.5
cherry tomato, capsicum, red onion, kalamata olives, cucumber, baby spinach herb & garlic dressing <b>add chicken, 7.5</b> GF   NF   DF   V   VG	
<b>fries</b>	12.5
rosemary salt, garlic aioli GF   NF   DFO	
<b>grilled broccolini</b>	15
garlic, parmesan, pangrattato, lemon GF   NF   DFO   V	
<b>sauteed pearl couscous</b>	13.5
cherry tomato, capsicum, red onion, olives, herb oil, fetta NF   V   DFO   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> st. ali espresso, mascarpone, frangelico, fresh sponge GF	18
<b>affogato</b> ST. ALi espresso, frangelico, ice cream, hazelnut praline GF	20
<b>baked cheesecake</b> lemon curd, fresh cream, strawberry GF, NF	18
<b>pavlova</b> apple crisps, macerated strawberries, sliced apple, chantilly cream GF	18
<b>strawberries &amp; cream</b> vanilla pannacotta, gin infused strawberries, strawberry coulis, fresh strawberries 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 + 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, LEMONGRASS GINGER	

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