

STARTERS

PIZZA BREADS

garlic & parmesan (v)	\$8
roast potato, feta & parmesan (v)	\$8
rock salt, crushed peppercorn, olive oil & basil (v)	\$8

MARINATED KALAMATA OLIVES (v)

w/ grissini	\$6
-------------	-----

BOWL OF CHIPS (v, gf without tomato sauce or gravy)

w/ tomato sauce or sweet chilli (sour cream or gravy add \$2)	\$7
---	-----

POTATO SKINS (v, gf)

w/ sour cream & chilli sauce	\$8
------------------------------	-----

MEDLEY OF AVOCA DIPS (v)

house made dips, marinated olives, chargrilled pita bread & garlic bruschetta	\$16
---	------

AVOCA CHICKEN LIVER PATÉ

w/ lemonade fruit jelly & lavosh crisps	\$13
---	------

YUM CHA PLATE

spring rolls, dim sims & money bags w/ soy & chilli dipping sauces	\$12
--	------

CONTINENTAL PLATTER (gf without bread)

dip, cheese, marinated vegetables, sliced meat & bread	\$18
--	------

SEAFOOD TAPAS PLATTER

fried tiger prawn tails, salt & pepper calamari w/ a garnish salad & dipping sauces	\$19
---	------

AVOCA CAESAR (gf without croutons)

w/ crispy bacon, garlic croutons, anchovy, crushed egg & home blended anchovy, dill mayonnaise	\$14
--	------

GREEK SALAD (v, gf)

w/ tomato, cucumber, pink onion, marinated olives, feta & rocket leaves	\$12
---	------

OYSTERS

FRESHLY SHUCKED SA PACIFIC OYSTERS

NATURAL

w/ tomato & caper choron sauce (gf)	\$14	\$24
-------------------------------------	------	------

KILPATRICK

w/ hickory smoked bacon & spicy worcestershire	\$16	\$26
--	------	------

SHOT OF THE DAY (minimum 4) (gf)

\$4.50 each

STONE BAKED PIZZAS

TOMATO, FETA & BASIL (v)

\$15

TRIPLE SMOKED HAM

w/ tomato sauce, caramelised pineapple & bocconcini	\$15
---	------

SALAMI & OLIVE

w/ fresh chili, tomato & mozzarella	\$15
-------------------------------------	------

VEGETARIAN (v)

tomato & basil sauce, roasted butternut pumpkin, marinated capsicum, grilled eggplant, artichoke, mozzarella & basil pesto	\$15
--	------

BBQ MEAT LOVER

w/ bacon, ham, salami, italian meatballs, spanish sausage & spicy bbq sauce	\$15
---	------

NACHO (v)

w/ spicy tomato salsa, tasty cheese, avocado salsa, sour cream & corn chips	\$15
---	------

ROAST CHICKEN

w/ brie, avocado, cranberry & red onion	\$15
---	------

SMOKED SALMON

red onion, tomato, cheese & pesto topped w/ smoked salmon, capers, rocket & sour cream	\$20
--	------

ENTREE

WARM HONEY ROASTED PUMPKIN SALAD (v,gf) w pistachio nut, feta & rocket leaves	\$12
SWEET POTATO, OLIVE & BOCCONCINI TERRINE (v) on red pepper coulis w spinach & red onion salad	\$12
TANDOORI ROASTED LAMB CUTLETS w pistachio nut & cherry tomato cous cous, papadams & chilli mint yoghurt	\$16
SMOKED SALMON TARTLET a tartlet of filo with wild rocket, red onion with whipped caper & dill cream lashed with smoked mustard oil	\$12

MAINS

BEEF OR CHICKEN SCHNITZEL w fries, side salad & choice of sauce (pepper, gravy, dianne & mushroom) (add \$2 for parmigiana)	\$17
COOPERS BATTERED BARRAMUNDI FILLETS with fries, salad & tartae sauce	\$17
AVOCA BURGER beef pattie w caramelised onion, bacon, tomato, cucumber, lettuce, egg, cheese, relish & a side of fries or vegetable pattie w caramelised onion, tomato, cucumber, lettuce, cheese, egg, relish & a side of fries	\$16
FISHERMAN'S BASKET w battered barramundi, crumbed prawn tails, crumbed calamari & battered scallops, fries, citrus wedges & tartae	\$24
SALT & PEPPER CALAMARI tossed w cucumber, snow pea sprouts & salad leaves w sweet chilli mayo dipping sauce	\$16
THAI GREEN CHICKEN CURRY served with wilted bok choy, jasmine rice & thai cucumber salad	\$17
BEEF CURRY slow cooked in aromatic Malayan spices w coconut scented jasmine rice, homemade lime pickle, raita & papadams	\$17
CHICKEN MARYLAND (gf) braised in tomato, oregano & green olive ragout on warm polenta & parmesan mash	\$18
300GM PORTERHOUSE (gf without sauce) cooked to your liking w roasted pumpkin smash & black pepper crostini & choice of gravy, pepper, dianne or mushroom sauce	\$29
CRISPY SKINNED ATLANTIC SALMON (gf) on stir fried market vegetables w citrus butter	\$26
TRUFFLED FOREST MUSHROOM LASAGNE (v) on a spinach nage topped w paprika & black pepper mousse & leek fries	\$16
LEMONGRASS SKEWERED CHICKEN (gf) rolled in roasted nuts on a herb & watercress salad w coconut, chilli & coriander mayonnaise & star anise stock syrup	\$18

SIDES

STEAMED SEASONAL VEGETABLES (v,gf)	\$6
POTATO, PUMPKIN OR POLENTA MASH (v,gf)	\$5

DESSERTS

CITRUS TART (v) w a vodka infused strawberry, mint & wild berry salad with a dollop of mascarpone cream	\$12
WARM STICKY DATE PUDDING (v) w caramel fudge sauce, praline crumbed ice cream & walnut biscotti	\$12
CINNAMON BAKED APPLE & SHORTBREAD STACK (v) w vanilla bean ice cream	\$12
AVOCA AFFOGATTO (v) vanilla ice cream w a shot of espresso & a nip of frangelico	\$12
BRULEE OF THE DAY (v,gf)	\$12
SAFFRON POACHED PEAR (v) w vanilla panna cotta	\$12
INDIVIDUAL CHEESE PLATE (v) soft white mould, washed rind cheddar, creamy blue & accompaniments	\$18