

GRAZING

- CHARGRILLED FOCACCIA** 3 per piece
Olive oil, balsamic vinegar
- ROASTED SPICED MIXED NUTS** 9
- FLEURIEU PENINSULA MARINATED OLIVES** 9
Lemon feta, grissini
- COFFIN BAY ROCK OYSTERS** .. (3) \$12 (6) \$21 (12) \$39
Vietnamese dressing or natural

STARTERS

- CRISPY SCHOOL PRAWNS** 19
Lemon aioli, chili, garlic
- WITLOF & BLUE CHEESE SALAD** 16
Honey, apple, crushed hazelnut
- CHARCUTERIE BOARD FOR 2** 29
Jamón serrano, chorizo cantimpalo, cheddar, marinated olives, house pickles, balsamic vinegar, focaccia
- VEGETARIAN ANTIPASTO BOARD** 19
Charred peppers, grilled zucchini, house made pickles, feta, marinated olives, balsamic vinegar, focaccia
- OCTOPUS ARANCINI** 19
Squid ink, Romesco sauce, seaweed salad
- SOUTH AUSTRALIAN BABY SQUID** 21
Chili, lemon aioli
- JAMON & MELON SALAD** 19
Basil, witlof, balsamic dressing
- STEAMED KINKAWOOKA BLACK MUSSELS** 19
Spanish picada, smoked paprika, grilled focaccia
- STEAMED KINKAWOOKA BLACK MUSSELS** 30
With bowl of fries

SUBSTANTIAL

- FISH & CHIPS @ AVALON** 24
Signature citrus beer batter, rosemary salted thick chips, tartare
- ROUND TABLE BURGER** 24
200 gr black angus beef, oak smoked cheddar, milk bun, wild rocket, balsamic caramelised onion, tomato, house pickles, rosemary salted thick chips
- CONFIT PUMPKIN & SWEET PEA RISOTTO** 24
Goat's curd, broad beans, mint
- CHARGRILLED CORN FED CHICKEN BREAST** 28
Spicy chipotle slaw, mint yoghurt, herb salad
- AVALON MARINARA** 29
Tagliatelle, clams, mussels, prawns, squid, fish, chili, tomato
- CONFIT 42 DEGREES TASMANIAN SALMON** 30
Sautéed kale, citrus dressing, flying fish roe
- OAKEY RESERVE GRASS FED SCOTCH FILLET** 32
Chimichurri, grilled peppers

SIDES

- ROSEMARY SALTED BEER BATTERED THICK CHIPS** 8
Herb aioli
- WILD ROCKET, ORANGE & BABY FENNEL SALAD** 8
Vinaigrette
- BAKED PUMPKIN** 8
Hummus & red chili