

LUNCH

MONDAY - SUNDAY
11:30AM - 3:00PM

DINNER

MONDAY - SUNDAY
5:00PM - 9:00PM



CHILDREN'S MEALS

12 years & under: Includes a free chef's choice ice cream

BATTERED FISH FILLETS

With crunchy fries

MINI CHEESEBURGER

Served with crunchy fries &fo

CHICKEN FINGER NUGGETS

Served with crunchy fries

GRILLED CHICKEN

With steamed vegetables &fo

TWIRL BOLOGNAISE

Topped with parmesan cheese &fo

DESSERTS

CHOCOLATE FONDANT PUDDING

Soft centred served with king island double cream

INDIVIDUAL STICKY DATE PUDDING

Served with warm butterscotch sauce and vanilla bean ice cream

PISTACHIO PAPI CAKE

Pistachio papi and white chocolate layered cake topped with rose petals

Our food is cooked to order, your patience is appreciated.
During busy periods we are unable to vary the menu.
For any additional special dietary requirements please mention
at the time of ordering.

Some dishes may contain traces of nuts. If you have any serious allergies,
Please let us know and we will try our best to serve you something delicious.

AVARA

GRAZE		M/V
CONTINENTAL LOAF TOASTED	With garlic butter v	8/9
	With garlic butter and mozzarella cheese v	10/11
CRUNCHY COATED CHIPS	Served with aioli GF, v	9/11
TODAYS OYSTERS	Choice of natural, ponzu dressing, cucumber mint mignonette GF	5.5/6.5 EACH
LEMON CHICKEN WINGS	Grilled spiced wings tossed with garlic, lemon-herb sauce served with mixed fresh apple slaw and Greek goddess dipping sauce GF	19/21
PRAWN COCKTAIL	Avocado mousse, lemon gel, radicchio leaves, white cabbage, lemon halves and Marie Rose dressing GF	25/28
GRILLED HALOUMI	Served with labneh, oven-dried cherry tomatoes, kalamata olives and pita bread GFO, v	21/23
SIGNATURES		
PORTUGUESE PORK BELLY	Spiced marinated pork belly cooked over our chargrill with cauliflower purée, apple compote, fennel and apple slaw, roasted Brussels sprouts GF	36/39
TUSCAN SALMON & PRAWN	Cooked in creamy semi-dried tomato, kale, spinach and cherry tomato sauce, served with roasted potatoes, parmesan and herb crumb	34/38
FLATHEAD PROVENÇAL	Pan-fried fillets served with vibrant sauce in caperberries, olive, tomato served with roasted zucchini, eggplant and sautéed potatoes GF	34/38
SPICED BEEF BRISKET	Served with hummus, cauliflower steak, pickled onions, fried chickpeas, sumac and gremolata	36/39
PAN TO PLATE		
SALMON PAPPARDELLE	Fresh salmon, grilled asparagus, cherry tomatoes and capers in a creamy lemon dill sauce GFO	28/31
PRAWN & CHORIZO GNOCCHI	Pan-fried prawns, chorizo, cherry tomatoes, crème fraiche, fresh chilli, tossed with white wine, roasted garlic, parmesan and EVO GFO	32/35
BURGER BAR		M/V
All burgers served on a milk bun with crunchy fries		
CLASSIC CHEESEBURGER	Beef pattie, lettuce, tomato, cheese and tomato sauce GFO	21/23
MEXICAN CHICKEN & CHORIZO	Smashed avocado, pico de gallo, sour cream, baby cos lettuce, cheddar cheese, salsa verde and corn kernels GFO	25/28
STICKY BEEF BURGER	Pattie basted in sticky bbq sauce, crispy fried eschalot, tomato, lettuce, grilled bacon and American liquid cheese GFO	25/28
MISO BURGER	Miso, black bean and sweet potato burger, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise GFO, v	19/21
FROM THE GARDEN		
CAESAR SALAD	Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing	21/24
TORCHED ORANGE & GRAPEFRUIT	Dried cranberries, toasted almond, shaved fennel and chopped lettuce tossed with honey lemon dressing VG, GF	21/24
CRISPY NOODLE SALAD	Shredded wombok and red cabbage, capsicum, cherry Roma tomatoes, edamame bean and sweet soy sesame dressing VG	21/24
OPTIONAL ADD ONS	Poached chicken GF +7/8 Smoked salmon GF +10/11 Chilled king prawns (4) GF +12/14	
CLASSICS		M/V
CHICKEN SCHNITZEL	300 grams served with crunchy fries, house salad and gravy	26/29
JUNIOR CHICKEN SCHNITZEL	150 grams served with crunchy fries, house salad and gravy	20/22
MAKE YOUR SCHNITZEL A PARMIGIANA	With napoli sauce, ham and mozzarella cheese	+5/6
MARKET BATTERED FISH	Served with crunchy fries, house salad and tartare sauce	27/30
GRILLED FISH OF THE DAY	Served with dressed house salad, crunchy fries, lemon and tartare sauce	29/31
SALT & PEPPER SQUID	Spiced squid served with house salad, crunchy fries and garlic mayonnaise	28/31
CHICKEN AND PRAWN SCALLOPINI	Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF	29/32
THE SEAFOOD TOWER FOR TWO		139/149
Served with crunchy fries, seasonal fruits, garden salad and condiments		
COLD SELECTION	Sydney rock oysters, chilled king prawns, marinated ahi tuna, Tasmanian smoked salmon and Marie Rose sauce	
HOT SELECTION	Grilled market fish, marinated king prawn skewers, battered market fish, salt and pepper squid, spicy fried shrimp, local black mussels in Napoli sauce	
CHAR-CHAR-CHAR		
MARINATED CHICKEN SOUVLAKI (3 SKEWERS)	Served with Greek salad, crunchy fries, tzatziki and pita bread GFO	32/36
GRAIN FED PURE BLACK ANGUS 130 DAYS	Our steaks are 100% Black Angus beef which delivers the strong flavour and consistently high-quality Australian beef. Our steaks are up to a marble score of 3+ to ensure our diners have a great eating experience.	
All steaks served with crunchy fries and house salad		
RUMP STEAK 300 GRAMS GF		33/36
NEW YORK PREMIUM 300 GRAMS GF		45/49
OPTIONAL ADD ONS	Two Australian king prawns GF	+14/16
CHOICE OF GLUTEN FREE SAUCES GF	Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque	+2/3

Price = Members/Visitors
V = Vegetarian VG = Vegan GF = Gluten Free
GFO = Gluten Free Option
Additional charges may apply