

Lunch Menu

Aperitif

Peach Bellini 14

Jug of homemade lemonade 9

Avoca homemade brown bread 3.50

Bowl of marinated mixed olives to share 6

Menu

Soup of the Day served with homemade Avoca bread 10

Australian Antipasti platter: Princi prosciutto, Affineur truffle salami and bresaola with mixed olives, dips and house chutney 26

Vegetarian Antipasti platter: homemade hummus & baba ganoush, white bean salsa and arancini 24

Superfood Salad of broccoli florets, asparagus, sugar snaps, quinoa, feta, spinach leaves, blueberries and toasted seeds with a Champagne dressing (GF) 22

Poached chicken & avocado salad with butter lettuce, asparagus spears and a pink grapefruit dressing (GF) 24

Salad of seared kingfish with sesame seeds, sugar snaps and edamame beans served with pickled ginger and a yuzu dressing (GF) 24

Tasmanian salmon cake served with a crisp salad of baby endive & granny smith apple with a lemon mayonnaise (GF) 24

Tart of roasted sweet peppers with goat's cheese, pesto and tomato 21

Rigatoni Puttanesca – light spicy tomato sauce with kalamata olives and basil 23

Spinach, ricotta and pinenut ravioli with sauté oyster mushrooms and gremolata 23

Fish of the day on a bed of quinoa with garden peas, truss tomatoes and preserved lemon (GF) 26

Burnt Orange fish pie with a selection of fresh fish fillets in a creamy leek & white wine sauce topped with fluffy potato mash and a side of green leaves 24

Pyrenees lamb pie with a flaky puff pastry 24

Honey, date & orange water chicken tagine with an almond couscous 25

Organic beef burger in a crusty bap with tomato chutney and horseradish mayonnaise, served with homemade chunky chips 23

Steak Frites: grilled eye fillet mignon with a truffle butter, hand-cut shoestring fries and watercress salad (GF) 28

Kids Special – served with fresh orange juice & cookie 15

Crisp whiting fillets & chips

Or

Tagliatelle with a roasted tomato sauce and fresh herbs

Or

Grilled chicken breast with creamy mash (GF)

Sides

Green beans with garlic, lemon & extra virgin olive oil (GF) 8
Cauliflower popcorn (GF) 8
Rocket & Parmesan salad with a balsamic vinaigrette (GF) 8
French-cut chips with thyme salt (GF) 8

After

Apple & Cherry crumble with vanilla bean ice cream 12

Hazelnut meringue layered with raspberry fool and a berry coulis 12

Coconut panna cotta with a redcurrant jelly & sesame seed crisp 12

Belgian chocolate mousse with a honeycomb centre topped with chocolate pop rocks 12

A Cleansing Tipple! – Campari & grapefruit/Gin & tonic sorbets served with a citrus salad (GF) 12

Passionfruit tart with a vanilla cream and passionfruit caramel 11

Moroccan orange and almond cake with sugared almonds and a citrus syrup (GF) 11

Cheese platter – a selection of the best Australian cheeses served with prune & walnut log, lavosh and Avoca brown bread 26

A selection of homemade biscuits, please ask your server 6

Sweet treats: Chocolate Brownie, Vanilla Coconut Cupcake, Salty Peanut Caramel Slice, White Chocolate Blondie **4 each**

Kids: Banana sundae 6

Drinks:

Espresso	3.30	English Breakfast Tea	4.50
Macchiato	3.30	Irish Breakfast Tea	4.50
Long Black	4	Earl Grey Tea	4.70
Flat White	4	Orange Pekoe Tea	4.70
Cappuccino	4	Russian Caravan Tea	4.70
Baby Cappuccino	2.00	Gunpowder Green Tea	4.70
Latte	4.10	Peppermint Tea	5.50
Decaffeinated	4.50	Chamomile Tea	5.50
Mocha	4.20	Lemongrass Tea	5.50
Hot Chocolate	4.20	Organic Berry Tea	5.50
Chai Latte	4.20	Chai Tea	5.50

Extra shot/mug/soy milk add 50c

Hepburn Springs still or sparkling water 500ml/750ml	6/9
Elderflower pressé	6
Coca cola or diet	6
Cascade sparkling apple juice	6
Freshly squeezed orange juice	6
Cranberry juice	4.50

