

AVALON LUNCH & DINNER MENU

Homemade Spring Rolls

Filled with chicken, feta, pinenuts & rice vermicelli, served with a lime coriander chilli dip

\$14

Antipasto Platter

Smoked meats, marinated vegetables and South Cape cheese, served with olive & onion toast (gf)

Small \$20 | Large \$26

Vegetarian Antipasto

Small \$19 | Large \$24

Springs Smoked Salmon and Avocado

With sour cream, baby capers, toast & salad (gf)

Small \$20 | Large \$26

Rosti Potato

Grated potato and onion pancake, served with mustards & salad (v)(gf)

Small \$14 | Large \$18

MAINS

Chicken Fillets

Pan-fried with a lemon segment & Dijon mustard cream sauce served with rosti potato & salad (gf)

Small \$25 | Large \$29

Oven Baked Atlantic Salmon Fillet

Coated in black wattle seed with a horseradish dill cream sauce, big chips & rocket & apple salad (gf)

\$32

Eye Fillet Steak

With a walnut crust & horseradish cream served with big chip potatoes & mushrooms in a redcurrant jus (gf)

\$36

Slow Roasted Lamb

With garlic, thyme & bacon served with a red wine & lime glaze, big chips & vegetables (gf)

\$31

Warm Chicken Salad

With marinated eggplant, capsicum, pinenuts, snowpeas & parmesan, tossed in a warm orange & ginger dressing (v)(gf)

(Vegetarian option available with tofu)

\$26

Seasonal Mixed Vegetables cooked in Lime, Macadamia and Coconut Cream

served with rosti potato, mango chutney, yoghurt, papadum and greens (v)

\$30 (with Chicken \$34)

Garlic & Herb Bread | Parmesan & Herb Bread

\$5

PLUS CURRENT SPECIALS

Fresh Sydney Rock Oysters

with Lime, Chilli, Ginger and Sesame Dip

½ dozen \$20

Escallops Of Veal

with white wine, lemon, garlic, chives & a dash of cream served with rosemary potatoes & vegetables

(limit 2 serves per table please)

\$32

Roast free-range Duck with a Citrus, Orange Liqueur reduction

served with rosemary potatoes and vegetables

\$36

BYO Wine \$10 per bottle | BYO Cake \$2 p.p.