

ENTREE		MAINS	
burrata	28	ragu	35
house smoked zucchini, capsicum, olives, stone baked bread NF V GFO		24hr braised lamb shoulder, rich tomato sugo, parmesan, pangrattato, fettuccine NF GFO DFO	
prawn crunch	28	duck leg	39
marie rose sauce, spanish onion, capsicum, celery, fried garlic, sesame lavosh GF DF NF		duck fat gnocchi, confit tomato, carrot purée, tea-infused raisins, fig glaze GF NF DFO	
seared beef carpaccio	28.5	ravioli	38
parmesan, fried capers, herb vinaigrette, pistachio GF NFO DFO		stuffed with sweet potato, pumpkin, onion & parmesan, pine nuts, burnt herb butter, pangrattato, lemon V	
beetroot cured kingfish	29	gnocchi	32.5
orange, beetroot jelly, basil oil, candied pistachio GF DF NFO		cherry tomatoes, spanish onion, kalamata olives, baby spinach, roasted red pepper sauce add chorizo, 5.5 add chicken, 5.5 V NF GF VGO DFO	
polenta bites	23.5	sticky chipotle pork ribs	49.5
parmesan, pickled red onion, tzatziki, basil oil GF NF V		beer braised, chipotle glaze, house tzatziki, apple slaw NF	
house fried chicken	24	beef cheek	45
herb & garlic mayo, fried garlic, spring onions GF NF DF		24hr braised, pommes puree, broccolini, fried garlic, basil oil, red wine glaze GF NF DFO	
herb infused calamari	25	lamb shoulder	38.5
romesco, cos leaf, caramelised lemon GF NF DF		24hr slow cooked, rice pilaf, garlic labneh, fried garlic, basil oil GF NF DFO	
SIDES		prawn pasta	39
maple glazed carrots	15.5	creamy confit garlic & tomato sauce, spaghetti, parmesan, pangrattato add chorizo, 5.5 NF GFO	
toasted pepitas GF NF DF V VG		osso bucco	39.5
sauteed broccolini	16.5	braised beef shin, root vegetables, tomato sugo, pappardelle, parmesan, pangrattato NF DFO	
fried garlic, parmesan, caramelised lemon, basil oil GF NF DF V			
fries	13.5		
garlic salt, herb & garlic mayo GF NF DF V VGO			

V - VEGETARIAN VO - VEGETARIAN OPTIONAL VG - VEGAN VGO - VEGAN OPTIONAL GF - GLUTEN FREE GFO - GLUTEN FREE OPTIONAL DF - DAIRY FREE DFO - DAIRY FREE OPTIONAL NF - NUT FREE NFO - NUT FREE OPTIONAL

A TASTE OF AVON REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITER PRIOR TO ORDERING. WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS.

PLEASE NOTE A 10% SURCHARGE APPLIES ON SUNDAYS & 15% ON PUBLIC HOLIDAYS.
1.5% SURCHARGE APPLIES TO BILL TOTALS FOR CREDIT & 'TAP & GO' PAYMENTS.
2.5% SURCHARGE APPLIES TO AMEX.

ITEMISED SPLIT BILL VIA QR ON THE TABLE ONLY (NOT AVAILABLE AT THE COUNTER)

SWEETS

tiramisu st. ali espresso, mascarpone, frangelico, fresh sponge GF	18
affogato ST. ALi espresso, frangelico, ice cream, hazelnut praline GF	20
baked cheesecake lemon curd, fresh cream, strawberry GF, NF	18
pavlova apple crisps, macerated strawberries, sliced apple, chantilly cream GF	18
torta caprese chantilly cream, berry GF	20

DIGESTIF | COFFEE & TEA

DIGESTIF

HOMEMADE LIMONCELLO	14
FRANGELICO ITALY	14

COFFEE (ST. ALI)

FLAT WHITE, CAPPUCCINO, LATTE, SHORT BLACK, LONG	5.5 6.5
BLACK, MACCHIATO, PICOLLO + CARAMEL VANILLA HAZELNUT	0.5
ICED LATTE	6.5
HOT CHOCOLATE	6 7
CHAI LATTE	6 7
DIRTY CHAI	6 7
DECAF	6 7

TEA (ST. ALI)

ENGLISH BREAKFAST EARL GREY PEPPERMINT	6.5
CHAMOMILE GREEN STICKY CHAI, LEMONGRASS GINGER	

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