

ENTREE		MAINS	
burrata	28	ragu	35.5
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	39.5
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	33.5
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	
house fried chicken	24.5	sticky chipotle pork ribs	49.5
herb & garlic mayo, fried garlic, spring onions GF NF DF		beer braised, chipotle glaze, house tzatziki, apple slaw NF	
herb infused calamari	26	beef cheek	46
salsa verde, fresh herbs, caramelised lemon GF NF DF		24hr braised, pommes puree, broccolini, fried garlic, basil oil, red wine jus GF NF DFO	
SIDES		lamb shoulder	39.5
maple glazed carrots	15.5	24hr slow cooked, rice pilaf, garlic labneh, fried garlic, basil oil GF NF DFO	
toasted pepitas GF NF DF V VG		prawn pasta	39
sauteed broccolini	16.5	creamy confit garlic & tomato sauce, spaghetti, fried garlic, pangrattato add chorizo, 5.5 NF GFO	
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.

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	8.5
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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