

STARTERS/SHARING

Rustic Garlic Corn Bread (V) 8.0
add cheese +2

Pea & Spinach Arancini (V) 16.0
napoli sauce, parmigiano-reggiano

Salt & Pepper Calamari 15.0
romesco sauce, wild roquette, lemon

Broccoli and vintage cheddar soup (V, GFO) 13.0
charred sourdough

Honey and rosemary baked camembert (V, GFO) 21.0
toasted sourdough, caramelised onion relish, fresh grapes

Oysters Natural (4) (GF) 18.0
mignonette, lemon

Oysters Rockefeller (4) (GF) 20.0
italian cheese blend, fresh basil, baby spinach, lemon gremolata

Oysters Kilpatrick (4) 20.0
crispy bacon, Worcestershire, tabasco, lemon

Charcuterie Board (GFO) 26.0
salami, smoked ham, vintage cheddar, Mount Zero marinated olives, hummus,
house cashews, pistachio & honey butter, toasted sourdough

SALAD

Classic Caesar (VO) 19.0
crispy bacon, parmesan, cos lettuce, garlic croutons,
boiled egg, anchovy, Caesar dressing

Roasted Pumpkin Salad (GF) (V) 20.0
baby spinach, wild roquette, roasted baby beetroot, organic quinoa,
cherry tomatoes, Persian feta, aged balsamic vinaigrette

Italian Lamb Salad (GF) 23.0
braised lamb shoulder, baby spinach, cos lettuce, marinated artichoke hearts,
cherry tomato, cucumber, parmesan dressing

PIZZA

Naturally fermented hand-stretched bases, Napoli sauce, mozzarella
gluten free base +3.0

Margherita (V) (GFO) 18.0
fior di latte, vine ripened cherry tomato, fresh basil

Pork & Fennel Sausage 22.0
pepperoni, parmigiano-reggiano, fresh basil

Pumpkin (V) (VGO) 21.0
baby spinach, caramelised onion, Persian feta, balsamic glaze

Carne 23.0
pepperoni, braised pork belly, smoked ham, red onion, parsley

Prosciutto 23.0
wild roquette, parmigiano-reggiano, white truffle oil, vine ripened cherry tomato

MAINS

Prawn Spaghetti 31.0
seasonal Australian prawns, cherry tomatoes, dill, capers, lemon butter sauce, baby spinach,
Yarra Valley salmon caviar

Cauliflower & Truffle Risotto (V) (GF) 24.0
creamy risotto, cauliflower puree, parmigiano-reggiano, roasted cauliflower, white truffle oil,
baby herbs (v) (gf)

Beef Cheek Ragout 29.0
pappardelle, Provolone Dolce, extra virgin olive oil, basil

Bacon Crumbed Pork Belly 33.0
bacon crumb, confit leek, Tuscan white bean salad, sultana jam, leek puree, Shiraz jus

Pan fried Barramundi (GFO) 34.0
chorizo roasted new potatoes, snow peas, cucumber and celery buttermilk dressing,
squid ink tuille

Crispy Skin Salmon (GF) 32.0
Pickled baby gem lettuce, smoked cauliflower yoghurt, roasted cauliflower, wild roquette,
rhubarb and pink peppercorn dressing

350g Hand Crumbed Chicken Schnitzel 23.0
garden salad, chips, lemon, aioli
Make it a Parmigiana +3

Craft Beer Battered NZ Hake 28.0
garden salad, chips, lemon, tartare

GRILL

All steaks served with chips OR jacket potato, salad
OR seasonal vegetables, plus your choice of sauce

Sauces: red wine jus, peppercorn, mushroom, dienne, bearnaise,
gravy, hot mustard & parsley butter, cognac & black truffle butter.
(all sauces are GF)

180g Eye Fillet, grain fed 36.0

250g Filet Mignon, grain fed 38.0

250g Jacks Creek MB3+rump, grain fed 36.0

300g Rib Fillet, Beef City Black, 120+ grain fed 48.0

400g Jacks Creek MB3+ rump, grain fed 53.0

Steak Toppers:
Grilled Chicken Tenderloins (GF) 6.0
Salt & Pepper Calamari 6.0
Avocado Fan (v) (gf) 5.0
Grilled Australian Tiger Prawns (3) 10.0

Add some extra flavor to your chips
Smoked salt + 2.5
Truffle and Reggiano + 3.0

(V) Vegetarian - (VO) Vegetarian option - (VG) Vegan - (VGO) Vegan option
(GF) Gluten friendly - (GFO) Gluten friendly option

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BURGERS

All served with chips | Gluten free buns on request +1

Classic Beef Burger 20.0
premium beef patty, toasted milk bun, iceberg lettuce, red onion,
sliced tomato, cheddar cheese, pickles, chipotle BBQ sauce, aioli
+ bacon, avocado, fried egg 1.5 each

Southern Fried Chicken Burger 20.0
buttermilk fried chicken, toasted milk bun, camembert, bacon, avocado,
iceberg lettuce, sliced tomato, aioli

Steak Sandwich (GFO) 21.0
grilled steak, toasted turkish bread, bacon, fried egg, caramelised onion,
sliced tomato, iceberg lettuce, chipotle BBQ sauce, aioli

SIDES

Chips (v) (gf) 7.0
aioli

Roasted Pumpkin (V) (GF) 8.0
wild roquette, Persian feta, redgum smoked salt

Roquette Salad (V) (GF) 9.0
shaved parmesan, white truffle oil

Sweet Potato Fries (V) 9.0
sour cream, sweet chilli

DESSERT

Earl Grey Crème Brulee (GFO) 12.0
lemon shortbread, raspberries

Warm Apple & Rhubarb Crumble (GF) 13.0
white chocolate anglaise, fresh berries

Salted Caramel & Pecan Bread & Butter Pudding 12.0
salted caramel sauce, fresh berries

Tiramisu Dome 13.0
coffee & Kahlua soaked biscuits, mascarpone, dark chocolate dome, raspberries,
chocolate fudge sauce



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