

BAR & BISTRO

SALTWATER



Small Plates & Shares

Garlic Bread \$12
Turkish ciabatta bread flat grilled with house made confit roasted garlic butter. (V/GFO)

Barramundi Spring Rolls \$22
Handmade Asian style flaked Barramundi roll, light soy & chilli dipping sauce, and fresh lime. (DF)

Salt & Pepper Squid \$22
With peanut salsa, lemon pepper aioli and fresh lime. (DF/GF)

Buffalo Wings \$20
Chicken wings, stock poached, floured and fried. Choice of Smokey BBQ or house buffalo sauce. Served with ranch dressing. (DFO/GF)

Fish Tacos \$18
Grilled spiced Barramundi, quick pickled red cabbage, lemon pepper mayo and jalapeño salsa on corn tortilla. (DF/GF) Extra Taco \$8.5

Bruschetta \$17
Flame grilled Turkish bread with tomato salsa, crumbled feta and balsamic glaze. (V/GFO)

Steakhouse Chips \$12
Steakhouse Chips with rosemary salt. (DF)

Salads

Moroccan Lamb Salad \$35
Moroccan spiced lamb backstrap, warm cous cous, salad of flaked almonds, apricots and rocket. With honey and mint yoghurt.

Seared Tuna Nicoise salad \$27
Seared yellowfin tuna with warm salad of roast potatoes, green beans, cherry tomatoes, baby spinach, olives and free-range eggs. (DF/GF/V)

Grilled Haloumi Cheese Poke Bowl \$27
Brown rice, quinoa, cranberry dressing w/- toasted pine nuts, edamame beans, baby spinach, cherry tomatoes, radish, cucumber, lemon & tahini yoghurt, & locally made Little Creek Haloumi (GF)

Greek Salad \$25
With feta, tomato, olives, mint and honey tzatziki yoghurt. (GF)

Pear Rocket and Parmesan Salad \$26
Fresh sliced pear, rocket and shaved Grana Panado Parmesan cheese salad in our house balsamic and mustard dressing. (GF)

Mains

Pork Cotoletta \$38
Parmesan and herb crumbed pork cutlet, with roasted potatoes, steamed greens, and rosemary jus.

Salmon Fillet \$38
Seared salmon fillet, served with a summer salad of walnuts and rocket. Lemon pepper aioli. (GF)

King Prawn Linguine \$35
Pan seared Queensland King Prawns and linguine pasta with fresh chilli, garlic, cherry tomatoes, gremolata and lemon oil. (DF)

Barramundi Fillet \$33
Barramundi fillet marinated in lemon pepper, garlic and oregano. Pan-roasted and served with warm salad of quinoa, green beans, cherry tomato, flaked almonds. With lemon tahini yoghurt. (GF)

Smoked Salmon Spaghetti \$33
Fresh flaked Huon River Tasmanian smoked salmon, and spaghetti pasta with cherry tomato, baby spinach and shallots with capers in light lemon cream sauce.

Kinkawooka Black Mussels \$33
Black mussels, steamed in light coconut cream, with fresh chilli, lime, ginger, coriander, and mint. Served with garlic bread croutes. (DF/GFO)

Fish & Chips \$28
Beer battered Barramundi fillets, with steakhouse chips, lemon cheek. (DF/GFO)
Add house salad Add \$5

Chicken Schnitzel \$29
200 gram butterflied and buttermilk brined chicken breast house crumbed in our panko and fresh herb crumb mix. With steakhouse chips and salad.
Add gravy, pepper, Dianne

Chicken Schnitzel Parmigiana \$33
200 gram butterflied and buttermilk brined chicken breast house crumbed in our panko and fresh herb crumb mix. Topped with cheese and Napoli sauce. With steakhouse chips and salad.

Public Holiday Surcharge 10%

From the Grill

Eye Fillet 250 gram MSA pasture fed. (GF)	\$44
Sirloin 250 gram MSA pasture fed. (GF)	\$34
Lamb Backstrap In a light Moroccan spice rub. (GF)	\$35
Chicken Breast 200 gram butterflied chicken breast. (GF)	\$27

All Served with steakhouse chips and salad, or roasted potatoes and steamed greens.

Sauce Options- gravy, pepper, Dianne, jus, Bearnaise.

Burgers

The Avoca Beef Burger Wagyu beef patty with crispy fried onion, tomato relish, cheese, lettuce, pickles, tomato house made burger sauce and steakhouse chips. (GFO)	\$28
Crispy Fried Chicken Burger Lightly spiced fried chicken thighs, with lettuce, tomato, and lemon pepper aioli. With steakhouse chips. (GFO)	\$27
Fish Burger Battered Barramundi fillet, with house made tartare sauce, lettuce and tomato on toasted sesame seed bun. Served with steakhouse chips. (DF/GFO)	\$26
The Avoca Vege Burger Vege patty with crispy fried onion, tomato relish, lettuce, pickles, tomato house made burger sauce and chips. (V, GFO, DF). Add Little Creek Haloumi	\$25 Add \$5

We love local! Where we can, we will source our produce locally. Whether it's our Haloumi Cheese from Wyong's award-winning Little Creek, or our micro-herbs from Toukley, we will always look to partner with local producers that share our passion for food.

Kids

\$15

Chicken Schnitzel Crumbed Chicken Schnitzel with chips with gravy.
Fish & Chips Lightly battered Fish and Chips with tomato sauce.
Cheeseburger House made beef patty, cheese, on sesame seed bun, with tomato sauce and chips.
Spaghetti Bolognese Spaghetti pasta with rich tomato and beef sauce.

Desserts

\$14

Ice Cream Pie Chocolate chip and peanut butter ice cream pie with warm chocolate and marshmallow fudge sauce. (GF)
Frangelico Chocolate Mousse Premium Callebaut couverture milk chocolate and Frangelico hazelnut liqueur blended and aerated, with whipped double cream. Served with crushed pistachios and vanilla ice cream. (GF)
Apple & Mixed Berry Crumble Warm dessert of Granny Smith apples and mixed berries stewed with cinnamon sugar, star anise and double cream, topped and baked with flaked almond biscuit crumble. Served with vanilla ice cream.



DF – Dairy Free / DFO – Dairy Free Option / GF – Gluten Free / GFO – Gluten Free Option / V – Vegetarian / VG – Vegan.

If you have special dietary requirements such as food allergies or need further details on dishes, please speak to one of our friendly staff.

Public Holiday Surcharge 10%



AVOCA BEACH HOTEL

Tennis Court

Conferencing

Treetops Café

Two swimming pools

Drive through Bottle Shop

2 minute drive to the beach

Special Events and Functions

Multiple Accommodation Options

All spread over 15 bushland acres



Treetops
CAFÉ

Breakfast and Brunch

BAR & BISTRO

SALTWATER



Lunch and Dinner

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