

Entrees

Garlic Bread: garlic butter on a mini-French baguette lightly toasted, balsamic drizzle *v *add cheese +4	11
Tomato Bruschetta: tomato, red onion, tomato kasaundi and basil served on toasted miche bread with Danish fetta and balsamic glaze *v, vg avail, gf avail	15.5
Chef's Choice Dips: served with crispy bread fingers	16
Salt & Pepper Squid: coated in seasoned gluten free corn and rice flour, deep fried, tossed with garlic, chili, mint, parsley and basil, served with lemon and aioli *gf	22
Saute Bowl: chorizo sausage, fried chat potatoes, red chili sautéed with garlic and basil served with Danish fetta and crispy bread *gf avail *add chicken +5	20

See our specials board!



Hands On

Angus Burger: Angus beef patty, Egmont cheese, tomato, red onion, iceberg lettuce, our own burger sauce, in a lightly toasted brioche bun Add bacon +2 Add cheese +1.5 Add patty +4 Add egg +2	25
Steak Sandwich: sirloin steak (M/R), bacon jam, Swiss cheese, rocket, tomato chutney, horseradish sour cream, on a lightly toasted milk panini	26
Haloumi Burger: grilled haloumi, garlic sauteed mushroom, tomato, red onion, avocado, spinach and capsicum jam served on a lightly toasted brioche bun	24

**all burgers & sandwiches are served with chips and slaw, all can be GF except for the patty on the Angus Burger*

**Pls note all food & beverage items are subject to availability *Avocados strives to provide accurate dietary information, We do have a dedicated fryer for gluten free fare, however our kitchen does, at times, contain nuts, gluten and other dietary allergens. *Dietary - gf: gluten free ingredients, gf avail: gluten free option avail, v: vegetarian, vg: vegan*

The Full Glass

Crispy Skin Barramundi: on rumbled chat potatoes, Spanish onion, wilted rocket, served with an orange butter sauce and star anise drizzle *gf	39
Fish and Chips: battered fish served with chips, salad, lemon & house made tartare sauce *gf avail	29.5
Surf & Turf: (300gm) seared sirloin steak cooked to your liking, topped with creamy garlic prawns & gravy, served with chips & salad or mash and vege's *gf avail	48
Rump Steak: (300gm) cooked to your liking served with salad and chips or vege's and mash. Choice of sauce: gravy or garlic sauce. Add garlic prawns +8. *gf avail	34
Parmigiana Traditional: gf crumbed chicken, topped with Napolitana sauce, ham, Parmesan, shredded cheddar, served with chips & salad *gf avail	30
Chicken Fajita Penne: Mexican spiced chicken and peppers in tomato and cream sauce, with a hint of lime	30

Sides

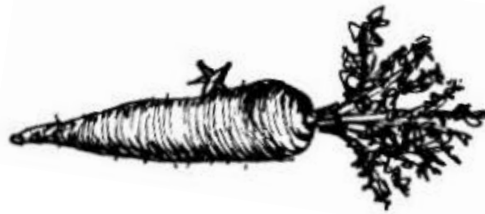
Chips: served with house aioli *v	11
Sweet Potato Chips *v, vg *add sweet chili sauce and sour cream +3	12



Pizza (avail with gf base avail, +4.5)

Rocket & Parmesan: Napolitana sauce, cherry tomato, fresh rocket and parmesan *v, gf avail, vg avail	19
Eden: cashew cream, red onion, corn, broccoli, sundried tomatoes, cheese and fresh basil. *v, gf avail, vg avail	23
Chicken Bacon & Brie: Napolitana sauce, spinach, chicken, bacon, creamy brie, cherry tomatoes and cheese *gf avail	26
Butchers Block Pizza: bacon, sirloin, ham, chorizo on Napolitano base, topped with hollandaise *gf avail	27

Salads



Roasted Pumpkin & Beetroot Salad: roasted beetroot and pumpkin (cold), cherry tomatoes, pinenuts, tossed through mixed lettuce with balsamic vinaigrette, topped with Danish feta *v, gf, vg avail *add chicken +5	25
Traditional Caesar: Cos Lettuce, bacon, shaved parmesan, croutons, egg and classic anchovy dressing * gf avail (no croutons) *add chicken +5	25
Spicy BBQ Cauliflower salad: roasted cauliflower, apple, pecan, carrot, red chilli, avocado, tossed through iceberg lettuce in a vegan ranch dressing *v, gf, vg *add chicken +5	26

Kids & Seniors

Kids: 12 yrs & under. Seniors menu-only avail' senior card holders, prices vary midweek – weekend, excl. public hols. (owing to higher on-costs, please note our weekend surcharge of \$3, thank you for your understanding)

	Kids (anytime)	Seniors (M-F)	Seniors (Sat-Sun)
Battered flat head with chips	16	16	19
Chicken nuggets with chips	16	16	19
Mini steak with mash and gravy *gf	16	16	19
Pint size parmi' with chips and salad *gf avail	16	16	19
Salt & pepper squid, coated in seasoned gluten free corn and rice flour, deep fried, served with lemon and aioli *gf	16	16	19
Ham and cheese toastie, with chips *gf avail	12	12	12
Icecream & flavoured topping (2 scoops) *icecream with no topping is gf	7.5	7.5	7.5

Sweet Stuff

Ronin's Lime & Coconut Baked cheesecake

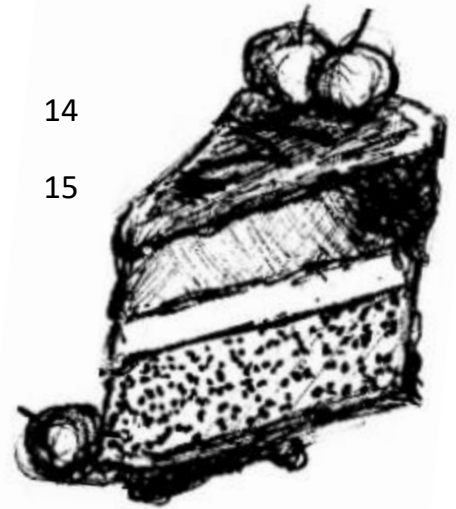
14

Chocolate Mousse: light chocolate mousse, crushed meringue, honeycomb, caramel, served with wafer stick *gf avail

15

Scone, jam & cream \$7.5 with small tea/coffee \$ 11

Assorted **cakes on display**, please see our cabinet for today's fare



Breakfast

Available 8-11am midweek & 7 – 10 am Saturdays, Sundays *P.Hols to 10:45 am.
Pls note Sundays & P. Hols last orders 10:00 am. *Pls note gf toast is available.*

Full Brekky: Eggs cooked how you like, bacon, chipolatas, blistered cherry tomatoes, sautéed mushrooms, baked beans, hash brown and toasted loaf *gf avail 26

Veggie Full Brekky: Eggs cooked to your liking, grilled haloumi, hash browns, tomatoes, spinach, mushrooms, baked beans on toasted loaf *v, gf avail 24

Breakfast Steak: Steak and eggs, with hashbrowns and toast 19

Benedict Bowl: Avocado mousse smeared on toasted muffins, two poached eggs topped with spinach, diced avocado and hollandaise sauce. Your choice of bacon, ham or, switch to smoked salmon +3 23

Bacon and Eggs: (cooked your way) on toast *gf avail 18

Cumin Spiced Smashed Avo' on Sourdough: topped with poached eggs, vege' patch rocket pesto and hollandaise *v, gf avail 16

Stack of 3 Pancakes – with cream, maple syrup & mixed berries (add bacon +4) 16

Vege' Omelette: spinach, mushroom, red onion, cherry tomato and cheese (add ham +2) 15

Kid's Brekky Menu

(just for the little ones!)

Kid's Pancake with strawberries and maple syrup	9
Kid's bacon & egg served your way with crispy bacon on toast	10
Kid's beans on toast- baked beans served on toast	8
Kid's egg & sausage on toast- egg cooked your way with chipolatas on toast	10
Kid's egg on toast – egg served your way on toast	8

Beverage (Hot)

Sml (1 x shot) 4.5

Lge (2 x shot) 5.5

Flat white
Cappuccino
Short Black
Long Black
Short Mach'
Long Mach'
Hot Chocolate

Vienna 5
Latte 5
Chai Latte 5
Affogato 7
Babycino 3
Liqueur Coffee 14

Tea-pot for One 4.5

Tea-pot for Two 8

English Breakfast
Earl Grey
Green
Peppermint
Chamomile
Lemongrass & Ginger

*extra shot .5 Substitute milk: Soy, Oat, Almond, Lactose Free +1

*Add vanilla, caramel or hazelnut flavour shot +1

Beverage (COLD)

Iced choc/coffee/mocha	7.5
Milkshakes: vanilla, chocolate, strawberry, banana, spearmint, caramel, coffee (includes a scoop)	8.5
Kiddy Milk shake (in small t/away cup)	5.5
Spider (coke/lemonade)	7
+ extra scoop!	2
Softdrink: glass / can / pint	4 .5/ 5 / 6.5
Lemon, Lime & Bitters: glass / pint	5 / 7
Juice- OJ, apple, pineapple, cranberry : glass / pint	4.5 / 6.5
Juice box	3.5
Supa Juice bottles 350ml: 97% fruit juice and all natural ingredients, assorted varieties available at bar	6.5



Wine List

Sparkling

	G 150 ml	Btl 750 ml
House Wine, Avo's own brand Sparkling White	9	30
Yellowtail Bubbles (200ml)	11	
Yellowtail Prosecco Rose (dry)		32
Yellowtail Prosecco		32

White Wine

Yellowtail Moscato	8	30
House Wine, Avo's own brand SSB	8	30
Peter Lehmann Portrait Pinot Grigio	10	34
Peter Lehmann Portrait Sauv. Blanc	10.5	35
Totara Sauv. Blanc (NZ)	10	37
Deep Woods Sem. Sauv. Blanc	9	34

Rose

Deep Woods Rose	9.5	35
-----------------	-----	----

Red Wine

House Wine, Avo's own brand Cab' Merlot	9	30
Peter Lehmann Hill & Valley Pinot Noir	10	36
Peter Lehmann "The Bond" Grenache		40
Amelia Park Trellis Cab. Merlot	9	36
Brands Laira Blockers Cab. Sauv Coonawarra	10	40
Peter Lehmann "The Bond" Shiraz (Barossa)	11	42

Please kindly note: on occasion supplier issues do occur, varietals and all beverage options are subject to availability

On Tap

	Middy	Pint
Hahn 3.5%	6.5	9
Sunset Lager 4.5%	6.5	9
Swan Draught 4.4%	7	11
James Squire 150 Lashes 4.2%	7.5	13
Kilkenny 4.3%	7.5	13
James Squire Ginger Beer 4%	7	12
Carmel Cider (local)	7.5	12



Spirits

Standard: Jim Beam, Jack Daniels, Captain Morgan, Bundaberg Rum, Johnnie Walker Red, Jose Cuervo Tequila, Bacardi, Local McRobert's Gin & Vodka, 1829 Old & Youngs Gin 12

Premix can: Johnnie Walker & Cola, Captain Morgan & Cola, Jack Daniels & Cola, Bundaberg & Cola, Jim beam & Cola 13

The Good Stuff: Wild Turkey, Canadian Club, Jamieson, Hendricks Gin, Old & Youngs Gingin Gin, The Kraken rum, Grey Goose Vodka, Chivas Regal, Barbaresso Ouzo. 14

Premix: Wild Turkey & Cola, Canadian Club & Dry

Liqueurs: Butterscotch Schnapps, Kahlua, Frangelico, Baileys, Cointreau, Midori, Peach Schnapps 14

Asstd Stubbies, Vodka Cruisers & White Claw Seltzers - prices vary pls ask @ bar

Cocktails

Long Island Iced Tea - white rum, aged Tequila, vodka, gin, triple sec, lemon juice, topped with cola	19	Cranberry Margarita – aged tequila, Cointreau, Cranberry juice, lime, salt rim & dehydrated lime	18
Mocha Martini – Bailey’s, Kahlua, Grey Goose Vodka, coffee shot, Crème de Cacao, garnished with chocolate flakes & wafer	19	Tropical Cyclone – Captain Morgan rum, Tropical Rumba and Amaretto, pineapple juice, orange juice, shaken and topped with Kraken rum	18
Strawberry Fields – Gordon’s pink gin, Cointreau, fresh strawberries, lime juice, soda & grenadine	17	Blue Lagoon – Bacardi rum, blue Curacao, topped with lemonade	16
Tropical Schnapps – Midori, vodka, peach schnapps, passionfruit, soda, pineapple, lime juice	18	<i>-& Awesome Monthly Specials!</i>	

Mocktails

Virgin Strawberry Fields – orange juice, lime juice, strawberries and grenadine	9.5	Shirley Temple – lime juice, grenadine, lemonade and ginger ale	8
Virgin Mojito – Lime juice, mint, sugar syrup & soda	9	Cinderella – lemon juice, orange juice, pineapple juice grenadine, ginger ale & bitters	8

Looking for functions! Look no further, we have an array of options available from corporate events to weddings!

Reach out to brad@avocadosperth.com for information