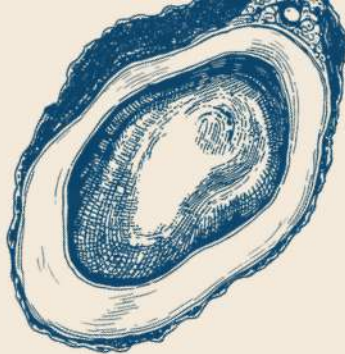




Seafood Wednesdays...

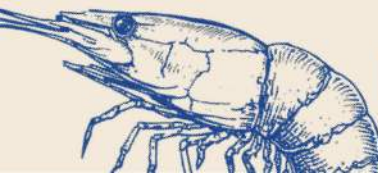


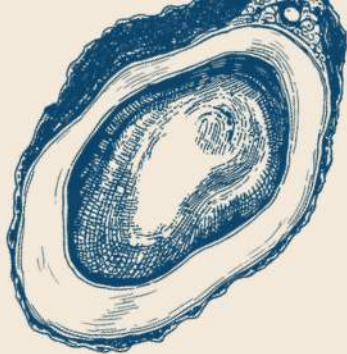
AVALON

Every Wednesday from 5-8pm

Item	Seafood Wednesdays Price	# Portions	Regular Price
Half a Dozen Oysters <i>Coffin Bay</i>	\$120 <i>(\$20 for One)</i>	☐	\$378
Premium Oyster Selection			
SPÉCIALE DE CLAIRE France	\$55	☐	\$65
MÓR OYSTERS Ireland	\$55	☐	\$65
 OYSTERS TRIO	\$110 <i>(Three for Two)</i>	☐	\$195
Prawn Cocktail <i>5 pieces</i>	\$150	☐	\$188
Boston Lobster <i>Half</i>	\$181	☐	\$318
Smoked Salmon Tartare <i>100g</i>	\$89	☐	\$158
Wine by the Glass <i>150ml</i> (White/Rosé/Sparkling/ Homemade Ginger Beer)	\$98 <i>Two for One</i>	☐	
Seafood Plateau <i>Add 2 glasses of choice: Prosecco/ House Wine / + \$98 Special Cocktail</i>	\$688	☐	\$1230

While stock lasts





Seafood Wednesdays...



AVALON

Catch of the Day - Select by our Chef

STARTERS & APPETIZERS



Beer-Battered Fried Calamari \$112

Crispy golden calamari served with garlic aioli

King Prawn Casserole \$185

Sautéed king prawns in garlic & chili-infused oil, cherry tomatoes, served with artisan bread

Mussels & Frites \$245

Fresh mussels steamed in white wine sauce, served with crispy french fries



PASTAS

King Prawn Pasta \$235

Succulent king prawns tossed in a rich tomato-based seafood reduction

Lobster Pasta \$295

Half fresh lobster, rich lobster bisque sauce, cherry tomatoes & fresh basil

Spaghetti Vongole \$148

Garlic, parsley and fresh vongole



MAINS

Char-Grilled Barramundi \$268

Served over puntalette orzo pasta and roasted Brussels sprouts

