

AVANI x Biji Dining

Menu

\$85 per person

Appellation oyster, lychee, chilli oil

Kangaroo paav, coconut, pickled daikon

Besan pakora, tamarind, mustard seeds, mint, chaat masala

Chutagi, scallop, burnt avocado, coriander oil, beach mustard,
fermented green tomato juice.

Smoked pork, akhuni, green mango, wild fennel, chilli

Chai custard, cinnamon sponge, cherries, ginger granita,
black pepper meringue



Avani cellar selection

2018 Avani Syrah	24 / 110
Crunchy red fruits and white pepper on nose. It has silky texture with balanced natural acidity, fine tannins and a very long finish.	
2020 Amrit Pinot Noir	17 / 70
Perfume, spice and red fruits on the nose. Textural, fruit sweetness, fine grippy tannins and natural balanced acidity.	
2020 Amrit Moscato (skin contact)	16 / 65
Rosewater, spice and candied fruit on the nose. Pomegranate and blood orange freshness with a dry finish.	
2020 Amrit Pinot Gris skin-contact (orange)	16 / 65
Bergamot tea, cardamom and blood orange on the nose. Savoury and textural.	
2020 Amrit Pinot Gris	15 / 60
White nectarine and pear on the nose. Crisp acidity with a long finish	
2021 Amrit Chardonnay	17 / 70
Bright, fragrant and a touch floral on the nose. The palate is delicate yet textural with citrus and white peach notes. Great balance and tension in the mid palate with a long minerally finish.	
2020 Amrit Sparkling	65
A pet-nat style sparkling wine made with a blend of pinot noir and chardonnay. Strawberries and red fruits, and a sweet finish.	

Beer and cider

Red Hill Brewery pale ale	12
Hart's Farm Dry apple cider	12

Non-alcoholic

Hepburn sparkling water	10
Hepburn organic lemonade, cola	8
Mock Red Hill cloudy apple juice	8
Commonfolk cold brew coffee	5
Organic tea (English Breakfast / Green)	5

We acknowledge the Traditional Owners of country and pay respect to the Boon Wurrung / Bunurong people, recognising their continuing connection to the land, waters and culture. We pay our respects to their Elders past, present and emerging.