

AVANI

CELLAR KITCHEN MENU

START	bun maska w. main ridge dairy goats curd (V)	26
	victorian burrata chaat (V)	34
	sabudana ki tikki (VG, GF, DF)	28
	grilled mushrooms w. mangalorean ghassi (VG, GF, DF)	35
	goan choris-pão	26
	grilled goan fremantle octopus (GF, DF)	38
	pan-fried masala scallops	38
	coorgi spiced crisp pork belly (GF, DF)	34
MAINS	marinated baby heirloom cauliflower (V, GF, DF)	39
	tulsi paneer (V, GF)	44
	twice-cooked duck leg (GF)	46
	slow-cooked lamb collar laal maas	48
	tamarind molasses glazed blue-eye cod (GF, DF)	49
EXTRAS	crispy kipfler potato tuk (VG, GF, DF)	21
	smoked yoghurt millet salad (V, GF)	22
	spicy sambol (VG, GF, DF)	8
	coriander & kalonji kulcha (V)	8
SWEET	masala chai crème brûlée	22
	77% belgian chocolate crèmeux	26

Feed Me Menu

CLASSIC — 95 P.P		SEAFOOD — 110 P.P	
START		START	
victorian burrata chaat (V)		victorian burrata chaat (V)	
sabudana ki tikki (VG, GF, DF)		sabudana ki tikki (VG, GF, DF)	
goan choris pão		masala scallops	
coorgi pork belly (GF, DF)		grilled goan octopus (GF, DF)	
MAIN		MAIN	
masala lamb neck (GF)		tamarind blue-eye cod (GF, DF)	
crispy kipfler potato (VG, GF, DF)		smoked yoghurt millet salad (V, GF)	
coriander & kalonji kulcha		coriander & kalonji kulcha	
SWEET		SWEET	
crème brûlée		crème brûlée	

(VG) vegan (V) vegetarian (GF) gluten free (DF) dairy free
Up to 1.5% surcharge on all credit cards

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 and present.