



FROM THE GROUND

Wholesome, earthy accompaniments from the grill and garden.

Sweet Potato Fries
Crispy sweet potato fries, lightly seasoned.

5.5

Corn on the Cob
Grilled sweet corn brushed with herb butter.

5

Grilled Asparagus
Charred asparagus spears finished with olive oil and Maldon salt.

8.5

Mexican Spicy Rice
Fluffy rice cooked with warming spices, peppers and herbs.

6

Sautéed Garlic Spinach
Fresh spinach leaves wilted in olive oil with garlic and sea salt.

6.5

Chilli Garlic Broccoli
Tender-stem broccoli sautéed with fresh garlic and chilli oil for a fiery finish.

8

SAUCES

Handcrafted to complement your grill or seafood selection.

Peppercorn Sauce
Rich and creamy with cracked black pepper.

Garlic & Cilantro Sauce
Fresh and vibrant with citrus undertones.

Mushroom Sauce
Earthy mushrooms in a velvety cream reduction.

Chimichurri Sauce
Argentine-style herb sauce, lemon juice and bell pepper

Hollandaise Sauce
A classic French sauce of egg yolk, lemon, and butter.

AVA Rocket Sauce
A bold signature blend with rocket, chilli, and herbs.

Onion Gravy
Slow cooked caramelised onions in a rich brown gravy.

8.5

5.5

4

6

8.5

6

3.5



FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order.

Please inform us of any food allergies

A discretionary service charge of 10% will be added to your bill. All prices are in GBP and include 20% VAT



A LA CARTE MENU

STARTERS

Wagyu Beef Slider	9.5
Tender Australian Wagyu beef, flame-grilled to perfection and served in a soft brioche bun with julienne cucumber truffle mayo and crisp baby gem lettuce.	
Beef Slider	8.5
Juicy, seasoned beef patty grilled to perfection and served on a soft mini brioche bun with julienne cucumber truffle mayo and crisp baby gem lettuce.	
Chicken Slider	7.5
Succulent grilled chicken breast seasoned with house spices, layered with truffle aioli and baby gem nestled in a toasted soft mini brioche bun.	
Vegan Cheese Slider	7.5
A savoury flat mushroom patty topped with melted vegan cheese and zesty vegan mayo, served in a toasted mini vegan brioche for a plant-based indulgence.	
Jerk Chicken Wings	8.5
Chargrilled chicken wings marinated in a fiery Caribbean jerk blend, finished with a honey glaze and garnished with spring onions and lime.	
Lamb Cutlets	16
French-trimmed lamb cutlets, flame-seared and lightly seasoned with Mediterranean herbs, garnish with caramelised peppers and heritage potato.	
Seared Scallops	12.5
Pan-seared scallops delicately placed on a smooth cauliflower purée, enhanced with a bright citrus reduction and micro greens croutons.	
Beef Tacos	10.5
Crispy tortillas filled with tender, spiced pulled beef, finished with pico de gallo, avocado cream, and baby cilantro.	
Chicken Tacos	9.5
Juicy grilled chicken strips in lightly toasted tortillas, paired with chipotle mayo, pico de gallo and shredded lettuce.	
Beef Marrow	8.5
Rich roasted beef marrow bones served with crispy onion, garlic bread and a vibrant Argentinian chimichurri for a bold, earthy contrast.	
Red Velvet Tempura	10.5
A playful twist on tempura red velvet battered fritters paired with smooth guacamole and a zesty lemon-infused mayo.	
Calamari Diavola	11.5
Crispy golden-fried calamari, served with lemon mayo and fresh chilli slices for a bold kick.	
Golden Nests	14.5
Exquisite bite-sized Scotch quail eggs, each a little treasure of rich, golden yolk and flavorful white.	

CHEF'S FLAME SELECTION

Premium cuts expertly flame-grilled to your preference, served with your choice of signature sauce, seasonal veg and truffle butter. Gold leaf can be added to any steak for an elevated finish. (Additional charge of £20 applies).

Argentine Sirloin 250g	28
Expertly grilled - this exquisitely flavoursome steak offers the perfect balance of tenderness and robust, rich marbling that delivers a juicy, melt-in-your-mouth experience.	
Argentine Rib Eye 250g	32
An indulgent showpiece, succulent rib eye seasoned to perfection.	
Australian Black Onyx Rib Eye 250g	45
Well-marbled and full-bodied in flavour, our rib eye is flame-seared to a tender, buttery finish.	
Crave & Grave 250g	49
Exceptionally tender and refined, this centre-cut beef fillet is grilled to melt-in-the-mouth perfection served with king prawn.	
Australian Wagyu Sirloin 250g	56
Marbled with rich intramuscular fat, this premium Australian Wagyu cut delivers unrivalled flavour and texture.	

Tomahawk (minimum 1kg)	120
A dramatic, bone-in wagyu rib eye known for its marbling and flavour, grilled over open flame and rested for peak tenderness. Served with a choice of 3 sauces.	

Porterhouse 500g	59
The best of both worlds, fillet and sirloin on the bone, grilled to enhance its robust, natural flavour.	

Lamb Rack (4 pieces)	30
Charcoal-grilled French lamb rack, seasoned with rosemary and garlic and served blushing pink.	

AVA Mixed Grill	33
A luxurious charcoal-grilled platter featuring lamb chop, spiced chicken breast, glazed chicken wing, king prawn and a beef skewer.	

Chicken Fillet Steak	17.5
Juicy boneless chicken fillet, marinated with Mediterranean spices and flame-grilled, served with charred lemon.	

Chicken Poussin Deluxe	25
Golden-seared chicken breasts simmered in a rich garlic cream sauce, tossed with herbs and a hint of spice.	

THE PITMASTER (SMOKED)

A masterful selection of slow-smoked meat with spices and rich, bold flavours. These dishes capture the essence of traditional pit barbecue.

Beef Brisket 250g	25
Slow-smoked to tenderness, beef brisket infused with deep, earthy spices and finished over charcoal for a subtle smokiness.	
Short Ribs (Barbecue Flavour)	23.5
Fall-off-the-bone beef short ribs, glazed in a rich house-made barbecue sauce and chargrilled for a caramelised crust.	
Lamb Merguez	17
Bold, spicy, and unmistakably North African — our lamb Smoky sausage is crafted from premium ground lamb, served with salad, cucumber sauce, and onion relish.	
AVA Platter (Suitable for 2)	65
A true feast for barbecue lovers. Our Pitmaster Smoked Platter brings together the best of the smoker: tender pulled beef, juicy smoked brisket, fall-off-the-bone ribs, and spiced lamb merguez sausage. Served with tangy slaw, mac & chick and fries.	

BURGERS

Crafted with premium ingredients, our gourmet burgers are served in a toasted brioche bun with house sauces.

Wagyu Beef Burger	20
A decadent patty of Australian Wagyu beef, topped with melted smoked cheddar, caramelised onions, baby jam, beef tomato, gherkins and house burger sauce.	
Gourmet Beef Burger	17
Classic yet elevated, prime beef patty with crispy lettuce, beef tomato, caramelised onions, pickles, melted mature cheddar and house burger sauce.	
Chicken Fillet Burger	15
Grilled chicken breast, layered with house burger sauce, fresh lettuce, and roasted pepper in a toasted brioche bun.	
Vegan Cheese Burger	14
A hearty plant-based patty grilled to perfection, topped with melted vegan cheese, baby leaves, roasted pepper and vegan mayo on a plant-based bun.	
Pulled Beef Burger	17
Slow-cooked to perfection. Our tender pulled beef is richly seasoned and smothered in smoky BBQ sauce, piled high on a toasted brioche bun and served with baby jam beef tomato and chilli pickle.	

FROM THE SEA

Fresh, responsibly sourced seafood, grilled or pan-seared and paired with vibrant seasonal accompaniments.

Lobster Al Asador	37
Whole lobster grilled over flame, served with a rich garlic butter sauce.	
Grilled Branzino	22.5
Delicately grilled fillet of sea bass served with seasonal vegetables and finished with the Chef's special citrus-herb sauce.	
Grilled King Prawns	27.5
Jumbo king prawns, lightly marinated and grilled to perfection, served with fresh house vegetables and lime wedge.	
Sockeye Salmon	24
Pan-roasted juicy salmon fillet served on a bed of seasonal vegetables, finished with a house herb oil.	
Pan-Seared Halibut	29
Elegant and buttery halibut, pan-seared and plated with steamed bok choy and silky hollandaise.	

SALADS

Fresh, vibrant, and thoughtfully composed to complement any dish or shine on their own.

Olive & Mix Leaf Salad	9.5
A refreshing medley of mixed olives, and cucumber ribbons, tossed in a sundried tomato vinaigrette.	
Heritage Tomato & Burrata Salad	10.5
Heirloom tomatoes paired with creamy burrata, finished with balsamic dressing and a drizzle of pomegranate molasses.	
Caesar Salad with Chicken or Salmon	14
Crisp romaine leaves, garlic croutons, and shaved Parmigiano-Reggiano, dressed in a classic Caesar sauce. Served with your choice of grilled chicken or seared salmon and pomegranate.	