



**A LA CARTE**  
MENU

## STARTERS

**Ava Platter** (2 person sharing) **22**  
This platter made of our most popular starter, so you get best of from the land and sea. Lamb Cutlets, Jerk Chicken Wings, Red Velvet Tempura, and Calamari Ring.

**Lamb Cutlets** **16**  
French-trimmed lamb cutlets, flame-seared and lightly seasoned with Mediterranean herbs, garnish with caramelised peppers and heritage potato.

**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.

**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.

**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 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.

**Seared Scallops** **13.5**  
Pan-seared scallops delicately placed on a smooth cauliflower purée, enhanced with a bright citrus reduction and micro greens croutons.

**Red Velvet Tempura** **11.5**  
A playful twist on tempura red velvet battered fritters paired with smooth guacamole and a zesty lemon-infused mayo.

**Calamari Ring** **13.5**  
Crispy golden-fried calamari, served with lemon mayo and fresh chilli slices for a bold kick.

## 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 applies).

**Argentine Sirloin** 250g **30**  
High quality, tender cut, full of rich flavour and beautifully marbled for a perfectly balanced flavour.

**Argentine Rib Eye** 250g **32**  
An indulgent showpiece, succulent rib eye seasoned to perfection.

**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 **60**  
Marbled with rich intramuscular fat, this premium Australian Wagyu cut delivers unrivalled flavour and texture.

**Porterhouse** 500g **65**  
The best of both worlds, fillet and sirloin on the bone, grilled to enhance its robust, natural flavour

**Tomahawk** (minimum 1kg) **120**  
A dramatic, bone of wagyu rib eye known for its marbling and flavour, grilled over open flame and rested for peak tenderness. Served with chose of sauce.

**Lamb Shank** **32**  
Slow-cooked lamb shank flavoured with fusion spice served with mash potatoes, gravy sauce and almonds flakes, crispy leek.

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

**Chicken Fillet Steak** **19.5**  
Juicy boneless chicken fillet, marinated with Mediterranean spices and flame-grilled, served with charred lemon.

**AVA Mixed Grill** **35**  
A luxurious charcoal-grilled platter featuring lamb chops, spiced chicken breast, glazed chicken wings, and king prawns

## THE PITMASTER (SMOKED)

A masterful selection of slow-smoked meat with spices and rich, bold flavours, this garnish captures the essence of traditional pit barbecue.

### **Roast Beef** 250g **25**

Slow cooked Roast beef infused with deep, earthy spices and finished over charcoal for a subtle smokiness.

### **Short Ribs** (Barbecue Flavour) **24.5**

Fall-off-the-bone beef short ribs, glazed in a rich house-made barbecue sauce and chargrilled for a caramelised crust.

### **AVA Platter** **79**

A true feast for barbecue lovers. Our Pit Master Smoked Platter brings together the best of the smoker: tender pulled beef, juicy Roast beef, fall-off-the-bone ribs, and spiced lamb merguez sausage. Served with classic sides like tangy slaw, mac & cheese and fries.

## BURGERS

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

### **Wagyu Beef Burger** **21**

A decadent patty of Australian Wagyu beef, topped with smoked cheddar, caramelised onions, baby jam, beef tomato, gherkins and house burger sauce.

### **Chicken Fillet Burger** **17**

Grilled chicken breast, layered with house burger sauce, fresh lettuce, and roasted pepper in a toasted brioche bun.

### **Vegan Cheese Burger** **15**

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.

## FROM THE SEA

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

### **Lobster Al Asador** **39**

Whole lobster grilled over flame, served with a rich garlic butter sauce.

### **Grilled King Prawns** **29.5**

Jumbo king prawns, lightly marinated and grilled to perfection, served with fresh house vegetables and lime wedge.

### **Grilled Branzino** **24.5**

Delicately grilled fillet of sea bass served with seasonal vegetable and roasted potato

### **Grilled King Prawns** **29.5**

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

## SALADS

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

### **Olive & Mix Leaf Salad** **9.50**

A refreshing medley of mixed olives, and cucumber ribbons, tossed in a sundried tomato vinaigrette.

### **Caesar Salad with Chicken or Salmon** **14** **17**

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.

## FROM THE GROUND

Wholesome, earthy accompaniments from the grill and garden.

### **Corn on the Cob**

Grilled sweet corn brushed with herb butter.

### **Grilled Asparagus**

Charred asparagus spears finished with olive oil and Maldon salt.

### **Chilli Garlic Broccoli**

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

## HOUSE SIDES

House-crafted accompaniments, designed to enhance your main course or enjoy on their own.

### **Mexican Spicy Rice**

Fluffy rice cooked with warming spices, peppers and herbs

### **Mac & Chick**

Creamy macaroni cheese folded with shredded spiced chicken and baked with a golden crust.

### **Mashed Potato**

Velvety smooth potato mash enriched with butter and a touch of cream.

### **Fries**

Classic golden fries, crisped to perfection and lightly seasoned.

### **Sweet Potato Fries**

Crispy sweet potato fries, lightly seasoned.

### **AVA Hand-Cut Chips**

Thick-cut rustic chips, double-cooked for a crunchy exterior and fluffy centre.

### **AVA Bang Bang Chips**

chips crispy fries tossed in a house-made spicy bang bang sauce with sesame and spring onions.

## SAUCES 3.5

Handcrafted to complement your grill or seafood selection

### **Peppercorn Sauce**

Rich and creamy with cracked black pepper.

### **Mushroom Sauce**

Earthy mushrooms in a velvety cream reduction.

### **Onion Gravy**

Slow Cooked caramelised onions in a rich brown gravy.

### **Garlic & Cilantro Sauce**

Fresh and vibrant with citrus undertones.

### **Chimichurri Sauce**

Argentine-style herb sauce lemon juice and bell pepper

### **AVA Rocket Sauce**

A bold signature blend with rocket, chilli, and herbs.



## 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.**

**T&C:** Please note A adult dinner must order a main course when seated at the table. Management has the right to refuse service for any rude or inappropriate behaviour towards member of staff.

A discretionary service charge of 10% will be added to your bill. All price is included 20% VAT.