

# A Z U R E

## BAR AND GRILL

### Be My Valentine

### 9 course degustation dinner

\$195 per person / \$265 per person with matched wines

**Roasted garlic focaccia** (d.f, n.f, v, vgn)

Aged balsamic vinegar and extra virgin olive oil

**Byron Bay mozzarella co stracciatella Salad** (v)

Fresh figs, honey pistachio kataifi, pickled baby beetroots, Italian wild rocket, hazelnut dressing, crispbreads

**Ceviche Nikkei** (g.f, d.f, n.f)

Peruvian & Japanese inspired Nikkei vinaigrette, red onion, coriander, chilli, sesame seeds, wasabi cress, taro chips, nori seaweed (g.f, d.f, n.f)  
Optional add on Oysters each - 7 | ½ dozen - 38 | dozen - 60

**Venison carpaccio** (d.f, n.f)

Rhubarb & pepperberry gel, fried capers, cornichons, pickled beetroots, smoked mustard yolk emulsion, eschallots, Australian native togarashi, crispbreads

**Spring Vegetable Gnocchi** (n.f v)

Grilled zucchini, peas, pea shoots, lemon, buerre noisette (burnt butter sauce)

**Market Fish** (g.f, n.f)

Goldband Snapper, Vegetable caponata, lemon kale, grilled lemon

**Palette Cleanser** (g.f, d.f, n.f, vgn, v)

Yuzu and Apple Sorbet

**Raspberry, Macadamia & White Chocolate** (g.f, v)

Coconut & White Chocolate Mousse, Vanilla and Raspberry Ripple Icecream, Freeze Dried Raspberries, Macadamias, River Mint

**Petit Four** (g.f, n.f, v)

Valrhona Chocolate Dipped Strawberries