

# A Z U R E

## BAR AND GRILL

### Winter Wine Series: Swinging Bridge 4 Course Degustation

#### **Roasted garlic focaccia (n.f, v)**

Smoked bush tomato butter and rosemary infused Element's honey and whipped saltbush butter  
*Gluten free option available*

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

Peruvian & Japanese inspired Nikkei sauce, crispy potatoes, Yuzu emulsion, sesame seeds, native Australian togarashi, mustard cress  
*2023 Swinging Bridge 003 Amber*

#### **Tempura zucchini flowers (d.f, v, vgn)**

Smoked cashew & almond cream, basil, lemon, caponata, grilled zucchini, bunya nut & macadamia nut praline  
*2023 Swinging Bridge Mrs Payten Chardonnay*

#### **Wild mushroom & truffle pappardelle (n.f, v)**

Shroom brothers wild mixed mushrooms, white wine, garlic, creamy truffle sauce, parmigiano reggiano, parsley  
*Gluten free option available*  
*2022 Swinging Bridge M.A.W pinot noir*

#### **Venison backstrap (n.f)**

Spiced Davidson plum gel, herbed speazle, eschallot, cavalo nero, paperbark smoked beetroot ribbons, pepperberry & juniper jus  
*2021 Swinging Bridge Hill Park pinot noir*

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

Sunrise lime sorbet

#### **Petit fours (g.f, n.f)**