

A Z U R E

BAR AND GRILL

Dinner

5:00 - 9:00pm

Here at Elements, we focus on including locally sourced produce in our menus, some of which are native Australian and have been harvested from within the grounds of our property.

We are passionate about delivering wholesome dishes packed with flavour, featuring seasonal produce and prepared with a dedicated focus on the combination of flavours.

Roasted garlic focaccia - 15

Artisan homemade bread that is slowly proved overnight (d.f, n.f, v, vgn)

Please choose from:

Smoked bush tomato butter with rosemary infused Elements' honey & whipped saltbush butter (g.f, n.f, v) or

Aged balsamic vinegar & Joseph's extra virgin olive oil (vgn)

Additional + 4 for both.

Gluten free bread option available on request


Raw bar

Oysters


Each - 8 | ½ dozen - 40 | dozen - 62

Pepperberry mignonette - native pepperberry & eschalot vinaigrette (g.f, d.f, n.f)

Crudo

Sunrise lime & truffle dressing, truffle mayonnaise, tempura crumbs, micro salad (d.f, n.f) - **28** 

Ceviche Nikkei

Peruvian & Japanese inspired Nikkei sauce, crispy potatoes, Yuzu emulsion, sesame seeds, native Australian togarashi, mustard cress (g.f, d.f, n.f) - **35** 

Small plates

Tempura oysters

Creole remoulade sauce, salmon roe (n.f)

½ dozen - **40** | dozen - **62**

Baked buttered oysters

Lime & chilli butter, coriander, panko breadcrumbs (n.f)

½ dozen - **40** | dozen - **62**

Tempura zucchini flowers (2)

Smoked cashew & almond cream, basil, lemon, caponata, grilled zucchini bunya nut & macadamia nut praline (d.f, v, vgn) - **23**

Paperbark smoked beef satay

Sirloin skewers, crispy onions, banana leaf, peanut sauce, roti (d.f) - **32**

Seafood consomme

Native ginger & prawn dumplings, mixed local wild mushrooms, shellfish oil, baby coriander (*d.f, n.f*) - **30**

Spiced duck salad

Quince chutney, rhubarb & pepperberry gel, micro salad, compressed nashi pears, endive, crispbreads (*d.f, n.f*) - **29**


Grilled octopus anticuchera

Kalamata olive mayonnaise, cassava, chimichurri (*g.f, d.f, n.f*) - **30** 

Crispy chicken wings

Sticky ginger, chilli & sesame sauce, lime aioli (*g.f, n.f*) - **28**

Black Kinkawooka mussels & chorizo

Salumi chorizo, sundried tomato cream sauce, preserved lemon, white wine, basil, grilled sourdough (*n.f*) - **34** 

Salads

Spiced pumpkin & pearl cous cous salad

Grilled red onion, Persian feta, pickled baby beetroots, pumpkin seeds, baby spinach, maple mustard dressing (*n.f, v*) - **28**

Grilled zucchini ribbon & crispy quinoa salad

Crispy lemon chilli kale, mixed oak lettuce, radicchio, roasted lemon & garlic dressing, sundried tomatoes, toasted sunflower seeds (*g.f, d.f, n.f, v*) - **27**

Spiced salt baked pear & stracciatella salad


Byron Bay mozzarella stracciatella, wild rocket, walnut dressing, candied chocolate walnuts, citrus segments, crispbreads (*v*) - **28**
Add proscuitto **+6**

Big plates

Pork belly

Glazed spiced apple, shaved pickled fennel & apple salad, apple vanilla puree (*g.f, n.f*) - **38**

Salt baked celeriac

Smoked coconut labneh, roasted red pepper, bush tomato & macadamia nut romesco, pomegranate, coriander, puffed wild rice, Jerusalem artichoke chips, caramelised macadamia nuts, Australian native togarashi, lemon (*g.f, d.f, v, vgn*) - **28** 

Venison backstrap

Spiced Davidson plum gel, herbed speazle, eschalot, cavolo nero, paperbark smoked beetroot ribbons, pepperberry & juniper jus (*n.f*) - **48**

Crispy truffled chicken breast

Cauliflower puree, black garlic, broad leaf rocket, truffle jus (*g.f, n.f*) - **44**

Native blackened market fish

Warrigal green lemon butter sauce, Ballina pipis, native blackened spice mix, potato fondant, lime cheek (*g.f, n.f*) - **48**

Beef bourguignon shortrib


Paris mashed potato, wilted spinach, eshalots, red wine jus (*g.f, n.f*) - **49**

Pasta

Ravioli alla norma

Smoked eggplant & ricotta ravioli, eggplant, confit cherry tomatoes, napoli sauce, garlic, Jerusalem artichoke chips, basil, smoked ricotta (*n.f, v*) - **32**

Seafood spaghetti

Moreton Bay bug, King prawns & mussels, bisque sauce, lemon, garlic, parsley (*n.f*) - **36** 

Wild mushroom & truffle pappardelle

Shroom Brothers wild mixed mushrooms, white wine, garlic, creamy truffle sauce, parmigiano reggiano, parsley (*n.f, v*) - **34**

Linguini putanesca

Garlic, kalamata olives, cherry tomatoes, capers, olive oil, anchovies, white wine, chilli, parsley, napoli sauce, pangrattato (*d.f, n.f*) - **30**

Vegan option available

Beef ragu fazzoletti

Slow braised beef ragu, napoli sauce, red wine, basil, little napkin pasta, napoli sauce, herb butter, parmigiano reggiano (*n.f*) - **35**

From the grill

Scotch fillet (300g)

Fire roasted farm vegetables (*g.f, n.f*) - **52**

Sirloin (300g)

Fire roasted farm vegetables (*g.f, n.f*) - **47**

Choice of creamy green peppercorn sauce, garlic herb butter or chimichurri

Whole fish (de-boned) 1kg

Olive oil, garlic, white wine, cavolo nero, charred baby capsicum, grilled lemon (*g.f, n.f*) - **80**

Whole lamb shoulder (bone in)

Seasonal fried potatoes & vegetables, native chimichurri sauce (*g.f, n.f*) - **90**

Sides

Paris mashed potato

White truffle oil, chives (*g.f, n.f, v*) - **16**

Seasonal fried potatoes & vegetables

Potatoes, sweet potato, cassava, ranch dressing (*g.f, n.f, v*) - **16**

Mixed oak leaves

Byron Bay Lettuce Co leaves, cucumber, cherry tomatoes, salad cream (*g.f, d.f, n.f, v, vgn*) - **12**

Jerusalem artichoke

Salsa verde, Jerusalem artichoke chips (*g.f, d.f, n.f, v, vgn*) - **15**

Grilled farm vegetables

Garlic chips, toasted almonds (*g.f, v*) - **16**

Fries

Rosemary sea salt & garlic aioli (*d.f, n.f, v*) - **14**

Add vegan aioli (*d.f, n.f, v, vgn*) + **1**

Something to finish

Pear & almond frangipane tart

Rhubarb ripple ice cream, milk crumb, creme anglaise (v) - **18**

The “Sugarcane burn”

Coconut mousse, rocky road, pure cane “Husk” marshmallow, crystallised macadamias, cherry gel, carob espuma (v, contains alcohol) - **26**

Sticky date pudding

Butterscotch sauce, burnt vanilla bean ice cream (n.f, v) - **17**

Dark chocolate & mandarin tart

Candied mandarin, coconut & vanilla ice cream (d.f, v, vgn) - **19**

Petit fours

Bite sized mini desserts. A selection of 3 seasonal petit fours per person (g.f, v) - **10pp**

Housemade sorbet selection (2)

Housemade sorbets served with seasonal fruits (g.f, d.f, n.f, v, vgn) - **16**

Vegan coconut vanilla ice cream available on request 

Cheese board

Double cream brie, blue cheese, vintage cheddar, pear chutney, muscatels, fig & date roulade, dried fruit, lavosh (v) - **28**

Gluten free option available

Affogato

Espresso, vanilla ice cream (g.f, n.f, v) - **8** Add your favourite liqueur **+ 7**

Add vegan coconut ice cream (gf, df, nf, v, vgn) **+ 2**

We take dietary requirements very seriously. Please advise our team of any dietary requirements so that we can accommodate you the best that we can. You will find all our dishes are noted with:

g.f - gluten free

d.f - dairy free

n.f - nut free

v - vegetarian

vgn - vegan

Foraged Ingredients:

Saltbush, Sunrise lime, Elements Honey, Finger lime, Warrigal greens, River mint, Native thyme, Native blackened mix, Australian native homemade togarashi, Davidson plum

Healthy Wellbeing Icon

Signifies dishes made with wholesome, high-quality native and local ingredients that support overall well-being and healthy living



follow us on Instagram @azurebarandgrill