

## Lunch

12:00pm to 2:30pm

### Roasted garlic focaccia - 15

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

Please choose from:

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

Aged balsamic vinegar & extra virgin olive oil (g.f, d.f, n.f, v, vgn)

Additional + 4 for both

Gluten free option available on request.

### Raw bar

#### Oysters

Pepperberry mignonette - Each - 8 | Half Dozen - 40 | Dozen - 62

Native pepperberry & eshalot vinaigrette (g.f, d.f, n.f)

#### Crudo - 28

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

#### Ceviche Nikkei - 35

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

### Small plates

#### Baked garlic buttered oysters Half Dozen - 40 | Dozen - 62

Chilli lime butter, coriander, panko breadcrumbs (n.f)

#### Tempura oysters Half Dozen - 40 | Dozen - 62

Creole sauce, salmon caviar (d.f, n.f)

#### Crispy chicken wings - 28

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

#### Mini Wagyu beef burger sliders (3) - 27

Caramelised onions, cheddar cheese, pickles, burger sauce, onion ring (n.f)

#### Mini plant based burger sliders (3) - 26

Potato bun, vegan cheese, caramelised onions, pickles, vegan aioli, onion ring (d.f, n.f, v, vgn)

#### Milk bun bay bug roll - 30

Beer battered bay bug, butter lettuce, smoked tartare sauce (n.f)

#### Korean cauliflower wings - 23

Tempura cauliflower, sticky ginger, chilli & sesame sauce, spiced seasoning, vegan lime mayonnaise (d.f, n.f, v, vgn)

#### Saltbush & mountain berry fried squid - 32

Sunrise lime mayonnaise, chilli, garlic, spring onions, lime cheek (g.f, d.f, n.f)

#### Corn ribs - 17

Spiced seasoning, lime, coriander, kaffir lime aioli (g.f, d.f, n.f, v)

Vegan aioli available on request + 1

#### Black Kinkawooka mussels & chorizo - 34

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

### Wood - fired pizza available from 2pm

Please ask for the menu

## Salads

### Grilled zucchini ribbon & crispy quinoa salad - 27

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

### Spiced salt baked pear & stracciatella - 28

Byron Bay mozzarella stracciatella, wild rocket, walnut dressing, candied chocolate walnuts, citrus segments, crispbreads (d.f, v)

Add an extra to your salad:

Add grilled chicken + 10

Add fresh tiger prawns + 14

Add prosciutto + 6

## Pasta (gluten free available on request)

### Ricotta gnocchi - 30 🍴

Roasted pumpkin, fried sage, beurre noisette, labneh, lemon (n.f, v)

Polenta gnocchi gluten free

### Beef ragu fazzoletti - 35

Slow braised beef ragu, napoli sauce, red wine, basil, little napkin pasta, parmesan reggiano (n.f)

### Seafood spaghetti - 36 🍴

Moreton Bay bug, King prawns & black mussels, confit cherry tomato, white wine, bisque sauce, lemon, garlic, parsley (n.f)

## Larger

### Market fish - 46 🍴

Pak choy, wild rice, hot sour sauce, lime cheek (g.f, n.f)

### Veggie lasagna - 30 🍴

Lentil bolognaise, cauliflower bechamel, sliced vegetables, side salad (g.f, d.f, n.f, v, vgn)

### Crispy chicken breast - 44

Ancient grains, garlic cavalo nero, Peruvian chilli sauce (g.f, n.f)

## From the grill

### Sirloin (300g) - 47

Market greens, triple cooked chips (g.f, n.f)

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

## To share - 130

### Seafood platter

Fresh oysters (4), fresh tiger prawns (4), Nikkei ceviche, fried squid, mussels mariniere, garlic & herb bug, battered fish (2), fries, mixed leaf salad, tartare sauce, cocktail sauce, kaffir lime aioli, pepperberry mignonette. (n.f) Gluten free available on request

## Sides

### Fries - 14

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

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

### Jerusalem artichoke - 15

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

### Mixed oak leaves - 12

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

### Grilled farm vegetables - 16

Garlic chips, buttered almonds (g.f, v)

## Something to finish

### The "Sugarcane Burn" - 26

Coconut mousse, rocky road, pure cane "Husk" marshmallow, crystallised macadamias, cherry gel, carob espuma (v, contains alcohol)

### Chocolate dulce de leche brownie - 18

Caramel cremeux, malted milk, feuilletine, milo ice cream (n.f, v)

### Sorbets (2) - 16

Housemade sorbet served with seasonal fruit (g.f, d.f, n.f, v, vgn)  
Vegan coconut vanilla ice cream available (gf, df, nf, v, vgn)

### Element's bee hive - 18

Valrhona chocolate, almond crunch, honeycomb, creme fraiche, bee pollen, praline ice cream (v)

### Petit fours - 10pp

Chefs selection of bite sized mini desserts. A selection of 3 seasonal petit fours per person (g.f, v)

### Affogato - 8

Espresso, vanilla ice cream (g.f, v, n.f)

Add your favourite liqueur +7

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

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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

#### Healthy Wellbeing Icon

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



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