

A Z U R E

BAR AND GRILL

Winter Wine Series: Dog Point 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

Crudo (d.f, n.f)

Sunrise lime & truffle dressing, truffle mayonnaise, tempura crumbs, micro salad
2023 Dog Point Sauvignon Blanc

Baked buttered oysters (n.f)

Lime & chilli butter, coriander, panko breadcrumbs
2018 Dog Point Section 94 Sauvignon Blanc

Crispy truffled chicken breast (g.f, n.f)

Cauliflower puree, black garlic, broad leaf rocket, truffle jus
2013 Dog Point Chardonnay

Pork Belly (g.f, n.f)

Glazed spiced apple, shaved pickled fennel & apple salad, apple vanilla puree
2021 Dog Point Pinot Noir

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

Sunrise lime sorbet

Petit fours (g.f, n.f)

Finger lime