

A Z U R E

BAR AND GRILL

Christmas Lunch Event

Table to choose from either 2 or 3 courses service

\$100pp - 2 courses inclusive of one side to share and Christmas inspired cocktail

\$120- 3 courses inclusive of bread and two sides to share and Christmas inspired cocktail

To Start

Roasted garlic focaccia

Smoked bush tomato butter and whipped salted butter (g.f, n.f)
with aged Balsamic and extra virgin olive oil (v, n.f, vgn) - 16 (serves 4)

Entrées

Korean cauliflower wings

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

Kingfish crudo

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

Mini Wagyu beef burger sliders (3)

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

Corn ribs

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

Mains

Scotch fillet (300g)

Market greens, gratin potato chips (g.f, n.f)

Choice of creamy green peppercorn sauce or garlic herb butter

Crispy chicken breast

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

Ravioli alla norma

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

Market fish of the day

Vegetable caponata, lemon kale (g.f, n.f)

Compressed nashi pear salad

Soba noodles, cucumber, carrot, bean shoots, mint, coriander. toasted cashews, nori seaweed, roasted sesame seed dressing (d.f, v); add chicken + 10

Sides

Mixed leaves - Salad cream (v, g.f, d.f, n.f, vgn) - 12

Fries - herbed sea salt & aioli (g.f, d.f, n.f) - 14

Add vegan aioli (g.f, vgn) + 1

Charred Seasonal greens - garlic chips toasted almonds (g.f, v) - 16

Desserts

Sorbets (2)

Housemade sorbet served with seasonal fruit (g.f, n.f, vgn)

Valrhona jivara chocolate delice

Chocolate ganache, light chocolate brownie, caramelised hazelnuts, raspberries, raspberry ripple ice cream (v)

Petit fours

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

g.f - gluten free, d.f - dairy free, n.f - nuts free, v - vegetarian, vgn - vegan

Accompanied by Merry Berry Caprioska Cocktail made with vodka, lime, cranberry and lemon myrtle