

A Z U R E

BAR AND GRILL

2 Course Native Menu **Spring 2024** (available Thursday to Saturday lunch)



Entree

Tempura zucchini flowers

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

Main (choose one option)

Native blackened fish

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

Venison backstrap

Spiced davidson plum gel, herbed spaetzle, eschallot, cavolo nero, paperbark smoked beetroot ribbons, pepperberry and juniper jus (n.f)

Salt baked celeriac

Smoked coconut labne, roasted red pepper and bush tomato, pomegranate, coriander, wild rice, Jerusalem artichoke chips, caramelised macadamia nuts, Australian native togarashi, lemon (g.f, d.f, v, vgn)

Complimenting drink:

Birds of Isle Rum and Tonic
Murwillumbah

Made with native Australian bunya nuts. The nuts are foraged, opened by hand, roasted and fire-charred.

A unique rum blend, that combines 2, 3, 4, 5, and 8-year-old rums, matured in American oak ex-bourbon barrels and finished in French oak ex-muscat barrels for a rich, layered flavour profile.

Dessert (Add on)

Petit fours - 12

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

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At Azure Bar and Grill, our culinary philosophy is rooted in celebrating the natural bounty of our surroundings. We are passionate about incorporating native and local ingredients into our seasonal dishes, creating a dining experience that is both unique and sustainable.

Executive Chef, Ebony Baker



Native ingredients in this menu

Bunya nuts - native to South-Eastern Queensland, the bunya nut tree produces crops only after 100 years and then every 2-3 years.

Warrigal greens - have a fresh, grassy flavour with a slightly bitter finish (foraged on the property)

Native blackened spice - a special spice blend inspired by a Cajun influences, this blend includes native pepperberry, saltbush and native thyme

Davidson plum - native plum with a deep dark purple colour with a soft juicy pulp and sharp acidity (foraged on the property)

Pepperberry - a native evergreen shrub. The flavour is sweet, fruity and pungent with an intense peppery bite

Saltbush - leafy vegetable that contains mineral salts in the leaves (foraged on the property)

Native Thyme - highly aromatic shrub with a minty scent when crushed or rubbed and hints of pepper and earth (foraged on the property)

Bush Tomato - small desert plant with a bitter caramel and raisin taste

Native togarashi - inspired by Japanese influences, this blend includes native pepperberry, sunrise lime (dehydrated) and saltbush (made in house)