

Lunch

12:00pm to 2:30pm

Roasted garlic & caraway focaccia (*d.f, n.f, v, vgn*) - **15**

Please choose from:

Smoked caramelised wattleseed butter with black ash and whipped saltbush butter (*g.f, n.f, v*) or

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

Additional + 4 for both.

Gluten free available on request.

Raw bar

Oysters Each - **8** | Half Dozen - **38** | Dozen - **69** 🍷

Natural

Lemon & lime cheeks (*g.f, d.f, n.f*)

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

Jalapeno & mango - Pickled jalapeno & mango granita, native ginger & mango salsa, baby coriander (*g.f, d.f, n.f*)

Seared tuna tiradito

Spicy sunrise lime mayonnaise, Australian native togarashi, tempura crumb, ponzu dressing, fingerlime caviar, crispy rice, avocado (*n.f*) - **32**

Seafood ceviche mixto

Peruvian & Japanese inspired umeboshi leche de tigre, grilled baby octopus, kingfish, scallop, red onion, coriander, chilli, toasted corn, taro & cassava chips (*g.f, d.f, n.f*) - **35**

Small plates

Beer battered oysters Half Dozen - **38** | Dozen - **69**

Salt & vinegar seasoning, smoked tartare sauce, tarragon (*n.f*)

Mini Wagyu beef burger sliders (3)

Caramelised onions, cheddar cheese, pickles, lettuce, burger sauce, onion ring (*n.f*) - **27**

Mini plant based burger sliders (3)

Potato bun, vegan cheese, caramelised onions, lettuce, sliced tomato, pickles, vegan aioli, onion ring (*d.f, n.f, v, vgn*) - **26**

Crispy chicken wings

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

Buffalo spiced cauliflower 🍷

Cauliflower, vegan ranch, kale slaw, baby coriander (*d.f, v, vgn*) - **23**

Bay bug roll (2)

Milk bun, southern fried bug tail, butter lettuce, sliced tomato, remoulade sauce (*n.f*) - **30**

A Z U R E

BAR AND GRILL

Corn ribs 🌽

Spiced seasoning, lime, coriander, kaffir lime aioli (g.f, d.f, n.f, v) - **17**
Vegan aioli available on request + 2

Black Kinkawooka mussels & chorizo

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

Salads

Nashi pear noodle salad

Lime compressed nashi pears, sweet potato noodles, cucumber, carrots, toasted spiced cashews, nori seaweed, mint, coriander, beanshoots, red onion, roasted sesame seed dressing (g.f, d.f, v) - **23**

Add fresh king prawns + 12 / add grilled chicken + 10

Stonefruit, fig & whipped goats cheese salad

Raspberry balsamic glaze, wild rocket, radicchio, caramelised pecans, apple gel, whipped goats cheese, fig, snow pea sprouts, flaky pastry puffs, hazelnut dressing (v) - **28**

Add prosciutto + 8

Classic caesar salad

Baby cos lettuce, maple bacon, shaved parmesan, soft boiled egg, garlic croutons, caesar dressing (n.f) - **20**

Add fresh king prawns + 12 / add grilled chicken + 10

Bayside garden salad 🌿

Cherry tomato, cucumber, pickled red onion, mint, Persian feta, basil, red radish, mixed oak leaves, balsamic dressing (g.f, n.f, v, vgn option - no Persian feta) - **22**

Pasta

Gluten free & vegan options available on request

Native bush ricotta agnolotti

Bush tomato, native basil pesto, whipped smoked ricotta, almond beurre noisette, macadamia, spinach, broad leaf rocket, confit cherry tomatoes, lemon (v) - **32**

Black garlic & preserved lemon chicken linguine

Grilled zucchini ribbons, black garlic puree, chilli, garlic, herb butter, lemon (n.f) - **34**

Beef shortrib pappardelle

Slow braised beef shortrib, red wine, pomodoro sauce, basil, napoli sauce, parmigiano reggiano (n.f) - **35**

Seafood spaghetti

Moreton Bay bug, king prawns & black mussels, confit cherry tomato, white wine, creamy saffron bisque sauce, lemon, garlic, parsley (n.f) - **36**

Liguini Puntanesca

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

Vegan option available

Big plates

Crispy chicken breast 🍽️

Quinoa tabouli, crispy garlic kale, smoked labneh, pea sprouts, grilled lemon, salsa verde (n.f) - **44**

Eggplant lentil lasagne 🍽️

Chargrilled eggplant, tomato lentil ragu, bechamel sauce, pumpkin, charred cavolo nero (g.f, d.f, n.f, v, vgn) - **28**

Paperbark smoked salmon 🍽️

Bok choy, wild rice, hot & sour sauce, lime (g.f, d.f, n.f) - **44**

Chicken schnitzel

Panko crumbed free range chicken breast, market greens and choice of sauce (n.f) - **34**

Sirloin (300g)

Market greens, fried vegetable wedges and choice of sauce (g.f, n.f) - **47**

Sauces: creamy peppercorn sauce, garlic herb butter or native chimichurri

To share

Seafood platter (n.f) - **130**

Fresh oysters (4), fresh tiger prawns (4), ceviche mixto, curried scallops, mussels mariniere, garlic & herb bug (1), beer battered fish (2), fries, garden salad, tartare sauce, cocktail sauce, kaffir lime aioli, pepperberry mignonette (Gluten free available on request)

Sides

Grilled seasonal vegetables

Garlic chips, buttered 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) + 2

Something to finish

The “Sugarcane Burn”

Crystallised macadamia nuts, marshmallow, coconut mousse, milk chocolate, rocky road, cherry gel, carob espuma
(v) *Gluten free option available on request* - **26**

Bailey’s cheesecake

Chocolate sunrise lime mousse, crystallised pistachios, cocoa crisp
(v) - **19**

Strawberry, riberry & rivermint gateau

Strawberry gum diplomat, strawberry & riberry compote, genoise sponge, almond crunch (v) - **18**

Housemade sorbets selection (2)

Housemade sorbet served with seasonal fruit (g.f, d.f, n.f, v, vgn) - **16**
Vegan coconut vanilla ice cream available (gf, df, nf, v, vgn)

Petit fours

Chefs selection of bite sized mini desserts: A selection of 3 seasonal petit fours
Lemon curd & fingerlime, macadamia ferrero rocher, Elements honey macaron, (v) - **12**

Affogato

Espresso, vanilla ice cream (g.f, v, n.f) - **8**
Add your favourite liquor + 7
Add vegan coconut vanilla ice cream (gf, df, nf, v, vgn) + 2

We take dietary requirements very seriously. You will find all our dishes are noted with:

g.f - gluten free
d.f - dairy free
d.f.o - dairy free option available
n.f - nut free
v - vegetarian
vgn - vegan

Foraged Ingredients:

Saltbush
Fingerlime
Sunrise lime
Pepperberry
Wattleseed
Bush tomato
Karkalla
Bunya nuts
Macadamia nuts
Warrigal greens
River mint
Native thyme
Native blackened spice mix - Native thyme
Australian native togarashi
Davidson plum
Element’s honecomb
Ribberries
Strawberry gum



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