

A Z U R E

BAR AND GRILL

Dinner

5:00pm to 9:00pm

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

Please choose from:

Smoked caramelised wattleseed butter with black ash & 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 bread 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 and vinegar seasoning, smoked tartare sauce, tarragon (*n.f*)

Tempura zucchini flowers (2) 🍴

Smoked cashew & almond cream, basil, lemon, caponata, grilled zucchini, bunya nut & macadamia nut praline (*d.f, v, vgn*) - **23**

Curried scallops in half shell

Curried sweet corn puree, puffed wild rice, garlic chips, mint & cucumber labna, native bush oil, roti (*n.f*) - **32**

Pepperberry venison

Chargrilled pepperberry venison loin, smoked beetroot ribbons, quandong chutney, davidson plum gel, pickled onion, candied chocolate herbed nuts, wild rocket, cavalo nero (*d.f*) - **30**

Grilled octopus anticuchera

Kalamata olive mayonnaise, cassava chips, chimichurri (*g.f, d.f, n.f*) - **30**

Crispy chicken wings

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

Black Kinkawooka mussels & chorizo

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

Salads

Ranch chicken salad

Smoked grilled chicken breast, maple bacon, charred corn, mixed leaves, cherry tomato, red onion, croutons, parmesan, avocado, soft egg, ranch dressing (*n.f*) - **30**

Grilled zucchini ribbon & crispy quinoa salad 🥗

Mixed oak lettuce, roasted red peppers, radicchio, roasted lemon & garlic dressing, sundried tomatoes, toasted sunflower seeds, crispy quinoa (*g.f, d.f, n.f, v*) - **27**

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 proscuitto + 8

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**

Seafood spaghetti

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

Black garlic & preserved lemon chicken linguini

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

Linguini putanesca

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

Beef shortrib pappardelle

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

Big plates

Pork belly

Glazed spiced apple, apple vanilla puree, shaved pickled fennel & apple salad, (*g.f, n.f*) - **38**

Vegetable gratin 🍷

Smoked coconut labneh, roasted red pepper, bush tomato & macadamia nut romesco, puffed wild rice, Jerusalem artichoke chips, Australian native togarashi (*g.f, d.f, v, vgn*) - **30**

Lamb backstrap

Smoked eggplant puree, sumac labneh, cavolo nero, burnt onions, broad leaf rocket, garlic oil, rivermint chimichurri, eggplant chips (*g.f, n.f*) - **49**

Crispy chicken breast

Cauliflower puree, asparagus, butter beans, cavolo nero, pea shoots, tarragon chicken jus (*g.f, n.f*) - **44**

Native blackened market

~~fish~~ ^{fish} Trigal green lemon butter sauce, Ballina pipis, native blackened spice mix, potato fondant, lime cheek (*g.f, n.f*) - **48**

From the grill

Scotch fillet (300g)

Fire roasted farm vegetables (*g.f, n.f*) - **52**

Sirloin (300g)

Fire roasted farm vegetables (*g.f, n.f*) - **47**

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

To share

Whole fish (de-boned) 1kg

Olive oil, garlic, white wine, cavolo nero, charred baby capsicum, grilled lemon (*g.f, n.f*) - **76**

Sides

Paris mashed potato

White truffle oil, chives (*g.f, n.f, v*) - **16**

Fried vegetable wedges

Sweet potato wedges, chunky cassava chips, classic ranch dressing (*g.f, n.f, v*) - **16**

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*) - **26**
Gluten free option available on request

Creme brulee tart

Stonefruit, vanilla sable, macadamia, raspberry ripple ice cream (*v*) - **19**

Watermelon mojito granita 🥗

Pinacolada ice cream, lacto fermented pineapple, fingerlime (*g.f, d.f, n.f, v, vgn*) - **18**

Black forest

Valrhona chocolate mousse, Davidson plum, kirsch ganache, cocoa crisp, cherry sorbet (*v*) - **21**

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**

Housemade sorbet selection (2) 🥗

Housemade sorbets served with seasonal fruits (*g.f, d.f, n.f, v, vgn*) - **16**
Vegan coconut vanilla ice cream available on request
(*g.f, d.f, n.f, v, vgn*)

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Cheese board

Double cream brie, blue cheese, vintage cheddar, quince paste, grapes, fig & date roulade, dried fruit, honeycomb, compressed nashi pear, lavosh (v) - **28**

Gluten free option available

Affogato

Espresso, vanilla ice cream (g.f, n.f, v) - **8**

Add your favourite liquor + 7

Add vegan coconut 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

Warrigal greens

Bush tomato

Pepperberry

Wattleseed

Karkalla

Bunya nuts

River mint

Native thyme

Native blackened mix - Native thyme

Australian native togarashi

Davidson plum

Element's honeycomb

Riberries

Strawberry gum



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



Follow us on Instagram @azurebarandgrill