

A Z U R E

BAR AND GRILL

2 Course Native Menu Spring 2024

(available Thursday to Saturday lunch)



Starter (Add on)

Roasted garlic & caraway focaccia - 15

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

Oyster - 8 each

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

Entree (choose one option)

Tempura zucchini flowers

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

Seafood ceviche mixto

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

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)

Pepperberry venison

chargrilled pepperberry venison loin, smoked beetroot ribbons, quandong chutney, davidson plum gel, pickled onion,
candied chocolate herbed nuts, wild rocket, cavolo nero (d.f, n.f)

Vegetable gratin

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

Complimenting drink:

Feels Rouse

Rose, Davidson plum, Horny goat weed & lemon bitter.

Considering the abundance of world-renowned grapes on our doorstep in Australia, Feels began exploring the process of distilling grapes to create alcohol, an art known as "Eau de vie" (known as "water of life" in France) that dates back centuries. "Feels" the resulting process of distilling sustainably sourced & native Australian botanicals.

Dessert (Add on)

Petit fours - 12

Chefs selection of bite sized mini desserts. Lemon curd & fingerlime,
macadamia ferrero rocher, Elements honey macaron (v)

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BAR AND GRILL

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)

Wattleseed - is an edible seed from the Australian Acacia tree that has a complex flavor and aroma with notes of coffee, hazelnut, chocolate, and caramel

Native ginger - mild, sweet and spicy, with large knobby roots. Far more subtle, and a little more peppery than regular ginger (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)