

## 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*)

### 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

### 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

### 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, vgn) - **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 prosciutto + 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**

### 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

Warrigal 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*

## 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**

## 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)*

# A Z U R E

BAR AND GRILL

## 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