

A Z U R E

BAR AND GRILL

Azure Bar and Grill invites you to linger a little longer by the sea. Set where the forest meets the foreshore, our bar dining celebrates fresh, seasonal flavours and native ingredients with a relaxed Byron spirit.

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Bar Dining

Clay-Fired Pizza

Using our Handmade Slow Fermented Sourdough Pizza Base

Confit Garlic Flat Bread

Native Pepper, Chives, Garlic Oil (NF, VG) - **19** 
Add cheese +2

Margherita

Pomodoro, Mozzarella, Basil, Oregano (NF, V) - **25** 
Add Prosciutto +4


Wild Mushroom

Confit Garlic Stokers Siding Mushrooms, Mozzarella,
Shaved Pecorino, Foraged Herbs (NF, VGO) - **28** 
Add Leg Ham +4

Quattro Fromage

Smoked Aged Cheddar, Mozzarella, Blue Cheese,
Pecorino, Candied Walnuts (V) - **28**

Godfather

Smoked Pomodoro, Salami, Pepperoni, Leg Ham,
Caramelised Red Onion, Mozzarella (NF) - **30** 

Roasted Pumpkin

Mozzarella, Zucchini, Goats Cheese, Olive Oil, Cracked
Pepper (V, NF) - **28** 


Diavola

Pomodoro, Mozzarella, Spicy Sopressa, Nduja, Spanish
Onion, Kalamata, Basil (NF) - **30**

Mediterranean

Pomodoro, Mozzarella, Baby Peppers, Spanish Onion,
Mushrooms, Basil, Chilli Flakes (NF, V) - **28**

Bayside Garlic Prawn

Mozzarella, Cherry tomato, Warrigal Greens,
Lime Zest (NF) - **34** 

Gluten free + 4 (not suitable for Coeliac guests)

Vegan cheese + 3

 Foraged on the property

Rose + Chilled Red

Giant Steps Rose 2024

Yarra Valley, VIC

Gls Btl

19 96

Coeur Clementine Rose 2024

Cotes de Provence, FR

20 97

JP Trijsburg Petit Ami Rouge

Heathcote, VIC

18 85

Red

Swinging Bridge Pinot Noir 2023

Orange, NSW

15 74

Mr Riggs Montepulciano 2023

McLaren Vale, SA

16 70

Spinifex Bete Noir Shiraz

Barossa Valley, SA

23 105

Brash Higgins MRLO Merlot 2021

McLaren Vale, SA

17 75

JP Trijsburg Carmenere

Heathcote, VIC

18 85

Hesketh Cabernet Sauvignon 2021

Coonawarra, SA

16 69



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Wine

Bubbles

La Gioiosa et Amorosa Organic Prosecco NV
Veneto, Italy

Gls Btl

16 86

Clover Hill Pyrenees Cuvee MV

Pyrenees, VIC

18 98

Louis Roederer Collection 246 NV

Reims, France

39 182

White

Babo Pinot Grigio 2023

Fruili, Italy

18 86

Catalina Sounds Sauvignon Blanc 2023

Marlborough, NZ

16 70

La Prova Fiano 2024

Hahndorf, SA

17 81

Wilhelm Scream Pinot Gris 2024 (skin contact)

Stanthorpe, QLD

14 61

Mountadam Chardonnay 2023

Eden Valley, SA

16 72

Hesketh Mocsato 2025

Coonawarra, SA

14 55

Premium wine

75ml

Anthony Girard Sancerre 2022

Loire Valley, France

20 38 170

Bar Menu

Oysters

Each - 8

Natural, Foraged Beach Herbs (GF, DF, NF) 

Native Finger Lime - Foraged Beach Herbs (GF, DF, NF) 

Charcuterie for Two

Smoked, Cured, Aged, Local Salami's, Beef Bresaola, Cured Ham, Prosciutto, Charred Vegetables, Hummus, Pesto, Olives, Flat Bread - 42

Caesar Salad

Baby Cos, Maple Spec, White Anchovies, Shaved Parmesan, Lemon Cured Eggs, Organic Black Garlic (NF, GF) - 25

Crab Toast

Pickled Spanner Crab Meat, Silkened Avocado, Watermelon Radish, Baby Capers, Native Finger Limes (NF, DF) - 36 

Garlic Hummus

Bush Dukkha Crispy Chickpeas, Garlic Flat Bread (NF, DF, VG, GFO) - 24 

Cauliflower Popcorn

Bush spice Salt, Korean Spicy Tangy Sauce (V, GF, DF, NF) - 24 

Sesame Fish Wings

Papaya, Coriander, Chilli, Peanut, Smoked Aioli, Nam Jim (GF, DF) - 32

Crispy Chicken Wings

Sticky Ginger, Chilli Sesame Seeds, Lime Mayonnaise (GF, NF) - 28

Creole Prawn Sticks

Cajun Spice, Charred Lime Yoghurt (GF, NF) - **36**

Sweet Potato Wedges

Bush Herb Sour Cream (GF, NF, V) - **20** 📍

Sliders (3)

Wagyu Beef, Aged Cheddar, Pickles, Lettuce, Mustard Aioli,
Onion ring (NF) - **26**

Plant Based, Vegan Cheese, Caramelised Onions, Tomato, Lettuce,
Vegan Aioli (VG, NF) - **27**

Indulge

Chocolate Assiette Tower for Two

Our Pastry Chefs Selection of Petit Fours
of Decadent Chocolates - **42** 📍

Affogato

Espresso, Vanilla Bean Ice-Cream, Choose your Favourite Liqueur
(NF, GF, O) - **16**

Cheese Board

Local Vintage Cheddar, Triple Cream Brie, Soft Blue, Fig Walnut Roulade,
Candied Seeds, Pear, Elements' Honeycomb, Crackers (V, GFO) - **34** 📍

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

GF - Gluten Free
DF - Dairy Free
NF - Nut Free
V - Vegetarian
VG - Vegan
O - Dietary Option Available

Foraged on the Property

Look out for our Foraged Icon which are Ingredients sourced from Elements of Byron Resort.

Foraged Ingredients:

Lemon Myrtle
Native Honeycomb
Native Ginger
Native Thyme
Bush Herbs



Beer on tap 425ml

Stone & Wood Pacific Ale (4.4%) - **13** 📍

Black Hops Lager (4.4%) - **13** 📍

Little Dragon Ginger Beer (4.0%) - **13** 📍

Stone & Wood NRB (4.0%) - **11** 📍

Beer and Cider

Stone & Wood, Byron Bay
Cloudy Pale Ale (5.0%) - **12** 📍

Hiatus

Lager / Pale Ale (less than 0.5%) - **11**

Coopers

Premium Light (2.9%) - **8**

Balter Brewing

XPA (5.0%) - **12**

Balter Brewing

Captain Sensible Pale Ale (3.5%) - **11**

Yulli's Brews

Seabass Lager (4.2%) - **12**

Bentspoke Crankshaft

IPA (5.8%) - **12**

Wilde Beer

Gluten Free Pale Ale (3.5%) - **11**

Corona

(4.5%) - **12**

Colonial Brewing

Bertie's Cold Pressed Apple Cider (4.6%) - **12**

Easy Seltzer

Passionfruit/Grape (5.0%) - **14**

North Wall Kombucha

Locally handcrafted, all natural, living, small batched, brewed the way it was meant to be.

Apple, Turmeric and Ginger - **11** 📍

Passionfruit - **11** 📍

Beauty Chef Elixir Bar

Hydration Boost

A Bio-Fermented Elixir to Replenish Thirsty, Lackluster Skin from Within and Nourish Your Gut - **16** 📍

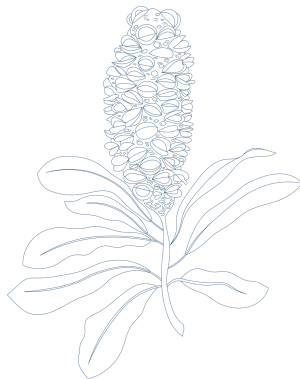
Paired with Yaru Wild Berry Soda

Collagen Boost

Probiotic Vegan Elixir Gives Skin a Healthy Bounce. With Vitamin C and Zinc for Healthy Skin, Hair and Nails - **16** 📍

Paired with Yaru Fingerlime Soda

Keep It Clean and Simple or Get Naughty and Spike Your Concoction with Our House Spirits - Vodka, Gin, Tequila, Rum or Whiskey **+6**



Signature Cocktails

Azure G&T

Papa Salt Gin, Tonic, Grapefruit and Aperol Foam - **19**

Dragon Flow



Vodka, Lychee Liqueur, Dragon Fruit, Lemon - **25**

\$5 from each cocktail sold goes to supporting the Seabin foundation

Eternal Summer Spritz

Limoncello, Prosecco, Peach, Lemon - **23**

Burnt Horizon

Whisky, Mezcal, Pineapple, Lemon, Agave, Aquafaba - **26**

Gilded Sip

Butter Washed Bourbon, Caramel Miso, Bitters, Chocolate Smoke - **26**

Not so Salty

Feels Bask, Preserved Lemon Mix - **22**

Heat Wave

Tequila, Chilli Mango Gin, Mango, Lime, Chilli Salt - **26**

Beach Affair

White Rum, Vanilla, Passion Fruit, Coconut Milk - **25**

Jalapeno Island

Jalapeno Infused White Rum, Triple Sec, Pineapple, Orgeat, Coconut Milk, Jalapeno Salt - **25**

Cocoa Muse

Dark Chocolate Liqueur, Dark Rum, Chocolate, Raspberry and Coconut Mousse - **25**



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Classic Cocktails

Aperol Spritz

Aperol, Prosecco, Soda - **22**

Martini

Vodka or Gin, Dry Vermouth, Lemon Twist or Olive - **25**

Espresso Martini

Vodka, Coffee Liqueur, Coffee, Sugar - **25**

Cosmopolitan

Vodka, Triple Sec, Lime, Cranberry - **24**

Mojito

White rum, Lime, Sugar, Mint, Soda - **24**

Whisky Sour

Whisky, Lemon, Sugar, Aquafaba - **25**

Old Fashioned

Bourbon, Sugar, Bitters - **25**

Mezcal Margarita

Mezcal, Lime, Agave - **26**

Negroni

Dry Gin, Sweet Vermouth, Campari - **25**

Make it Premium with Four Pillars Negroni Gin - **27**

Classic Margarita

Blanco Tequila, Triple Sec, Lime - **25**

Make it Premium with Arette Tequila - **30**

Tommy's Margarita

Reposado Tequila, Lime, Agave - **26**

Make it Premium with Azulejos Anejo Tequila - **38**

Peach Bellini

Prosecco, Peach Puree - **19**



Passionfruit Caprioska

Vodka, Lime, Passionfruit - **25**

Pornstar Martini

Vodka, Vanilla, Passionfruit, Lime, Prosecco - **25**

Non Alcoholic

Black Spider/Pink Spider

Vanilla Ice Cream, Coke / Vanilla Ice Cream, Pink Lemonade - **11**

Virgin Mango Spritz

Lyre's Amalfi Spritz, Mango - **19**

Virgin Coco Rita

Lyre's Blanco, Lime, Agave, Coconut, Peach - **21**

Passionfruit No-jito

Lyre's Rum Alternative, Lime, Passionfruit, Mint and Soda - **21**

Virgin Tropical Colada

Pineapple, Dragon Fruit, Coconut Milk - **19**

NON - Alternative Wine

NON no.1

Salted Raspberry and Chamomile (0.0%) - **15**

NON no.3

Toasted Yuzu and Cinnamon (0.0%) - **15**

Something sweet

Soumah Botrytis Viognier

Yarra Valley, VIC - **15**

Byron Bay Spirits Co. Limoncello

Byron Bay, NSW - **14**

Byron Bay Spirits Co. 1891 Amaro

Byron Bay, NSW - **14**

Bin no.27 Reserve Port

Porto, Portugal - **16**