

A Z U R E

BAR AND GRILL

Valentines Day Menu

3 Course- \$130 pp
Paired wines- \$55pp

Complimentary drink and bread on arrival and Petit Four after Dessert

To start (choose one)

Oysters

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

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

Burnt Grapefruit, Blood Orange, Foraged Beach Herbs (GF, DF, NF)

House Corned Pastrami

(8-9 + MB), Pepperberry Lavosh, Pickled Mustard Seeds, Smoked Bunya and Kelp Vincotto (DF)

Soy Ricotta Beetroot Ravioli

Hazelnut Pangrattato, Beetroot Textures (GF, DF, VG)

Hibachi Ballina Prawns

Zesty Macadamia Tahini, Currumbin Valley Sorrel, Lemon Ash (GF, DF)

Main (choose one)

Baby Zucchini

Smoked Potato, Nasturtium Pumpkin Seed Salsa Verde (GF, DF, NF, VG)

Seared Spanish Mackerel

Szechuan, Galangal, Rosewater, Daikon, Garden Beans (GF, DF, NF, VGO)

Kidman Angus Beef/Wagyu Cross, Scotch Fillet

(300g) 200 Day, Marble Score, 2/3, Cipollini Espuma, Charred Shallot, Leek Fondant

Smoked Duck

Davidson Plum Hoisin, Radicchio, Pencil Leek, Gim-Bugak (GF, NF, DF, VGO)

Side (choose one to share)

Caprese

Heirloom Tomatoes, Byron Bay Mozzarella, Basil, Balsamic Reduction, Lemon Sand
(GF, NF, V)

Coastal Corn

Jalapeno, Manchego, Lime, Furikake (GF, NF, VGO)

Truffled Fried Pontiacs

Sage, Shaved Pecorino (GF, NF, V)

Dessert

Crimson Heart

Valrhona Single Origin Milk Chocolate, Raspberry, Rose

