

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 +6


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

Giant Steps Rose

Yarra Valley, VIC

Gls Btl

19 96

Mirabeau 'Classic' Rose

Cotes de Provence, FR

18 85

Red

Swinging Bridge Pinot Noir

Orange, NSW

18 81

Hesketh Cabernet Sauvignon

Coonawara, SA

16 69

Spinifex Bete Noir Shiraz

Barossa Valley, SA

23 105

Brash Higgins MRLO Merlot

McLaren Vale, SA

17 75

JP Trijsburg Carmenere

Heathcote, VIC

18 85

Mirafiore Dolcetto d'Alba 2022

Piemonte, Italy

32 150



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Wine

Bubbles

La Gioiosa et Amorosa Organic Prosecco NV
Veneto, Italy

Clover Hill Pyrenees Cuvee MV

Pyrenees, VIC

Louis Roederer Collection 246 NV

Reims, France

White

Gambellara Monopolo Pinot Grigio

Delle Venzie, Italy

Catalina Sounds Sauvignon Blanc

Marlborough, NZ

Mandrarossa Vermentino

Sicily, Italy

La Pierrelee Chablis 2022

Chablis, France

Mountadam Chardonnay

Eden Valley, SA

Hesketh Moscato

Coonawarra, SA

Gls Btl

16 86

18 98

39 182

15 65

16 70

16 70

33 155

16 72

14 55

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) - **17**

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

Hiatus Lager (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**

Wanadana Brewing Mullum Madness Hazy IPA (6.2%) - **12**

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

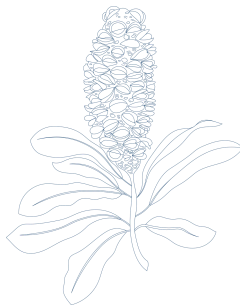
Keep It Clean and Simple or Get Naughty and Spike Your Concoction with Our House Spirits - Vodka, Gin, Tequila, Rum or Whiskey **+6**

Fabio Soda

An Australian - made premium soda inspired by effortless elegance of an Italian summer.

Lemon Soda - **10**

Mandarin Soda - **10**



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**

Spicy Papa

Chilli infused gin, Lychee Liqueur, Melon Liqueur, Pineapple, Lemon, Lemon zest salt - **25**

Heat Wave

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

Beach Affair

White Rum, Vanilla, Passion Fruit, Coconut Milk - **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, Cointreau, Lime - **26**

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**