

# A Z U R E

BAR AND GRILL

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*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.*

# A Z U R E

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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

### Gilbert Rose

Mudgee, NSW

**Gls Btl**

**16 75**

### Mirabeau 'Classic' Rose

Cotes de Provence, FR

**18 85**

## Red

### Tamar Ridge Pinot Noir

Tamar Valley, Tas

**21 95**

### 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**

### Gilbert Rouge

Mudgee, NSW

**15 65**



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## Wine

### Bubbles

La Gioiosa et Amorosa Organic Prosecco NV  
Veneto, Italy

### Pirie NV

Tamar Valley, Tas

Charles Heidsieck Brut Reserve  
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

Gilbert Blanc Pinot Gris blend  
Mudgee, NSW

Gls Btl

16 86

20 109

39 182

15 65

16 70

16 70

33 155

16 72

14 55

15 65

## 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

All seafood served is Australian.

### 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%) - **13**

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

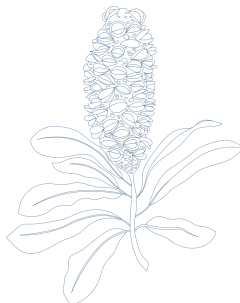
Keep It Clean and Simple or Get Naughty and Spike Your Concoction with Our House Spirits - Vodka, Gin, Tequila, Rum or Whiskey **+6**

## 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**