

A Z U R E

BAR AND GRILL

Dinner Menu

At Elements, we focus on showcasing locally sourced produce into our menus, including native Australian ingredients that have been harvested from our property.

We are passionate about delivering wholesome dishes packed with flavour, featuring seasonal produce and crafted with a dedicated focus on harmonious taste combinations.


 *Ingredient sourced from the Elements of Byron property.*

Small Plates

Oysters Each - **8**

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) 

Hibachi Ballina Prawns

Zesty Macadamia Tahini, Currumbin Valley Sorrel, Lemon Ash (GF, DF) - **32**

Coal Fired Hinterland Mushrooms

Cashew Watercress Allaide, Edamame (GF, DF, V, VG) - **25**

Soy Ricotta Beetroot Ravioli

Hazelnut Pangrattato, Beetroot Textures (GF, DF, VG) - **24**

Wagyu Beef Carpaccio

Shiso, Whipped Egg Yolk, Horseradish, Cracked Freekeh (GF, DF, NF) - **28**

Seafood Ceviche Mixto


Baby Octopus, Kingfish, Scallop, Coriander, Chilli, Taro, Cassava (GF, DF, NF) - **38**

Big Plates

Market Fish

Ballina Pipis, Dashi, Shitake Mushroom, Cucumber, Wasabi Green (DF, GF) - **48** 


Smoked Duck

Davidson Plum Hoisin, Radicchio, Pencil Leek, Gim-Bugak (GF, NF, DF, VGO) - **46** 

Chicken Supreme

Burnt Purple Carrot Ketchup, Cavolo Nero, Marsala Jus, Shaved Horseradish (GF, DF, NF, VGO) - **44**

Lamb Rump

Macadamia Cream, Wattle seed, Warragal Greens, Rosella (GF) - **46** 

Pork Cutlet

Smoked eel, Papaya Kraut, Native Mint, Ribery (GF, DF) - **42** 

Baby Zucchini

Smoked Potato, Nasturtium Pumpkin Seed Salsa Verde (GF, DF, NF, VG) - **36**

Seared Spanish Mackerel

Szechuan, Galangal, Rosewater, Daikon, Garden Beans (GF, DF, NF, VGO) - **46**

Add Your Choice of Smoked Tofu or Marinated Cauliflower to any of our dishes labelled (VGO) to make the meal vegan.

From The Grill

All Grill Served with Smoked Wombok, Tahini Dressing, Fried Shallot and a Choice Of One Side. All dishes are GF, DF, NF.

Kidman Angus Beef/Wagyu Cross, Scotch Fillet
(300g) 200 Day, Marble Score, 2/3 - **69**

Kidman Angus Beef/Wagyu Cross, Sirloin
(300g) 200 Day, Marble Score 2/3 - **52**

Grain-Fed Beef Tenderloin
(200g), 120+ Day Grain Fed - **52**

Smoked Tofu or Marinated Cauliflower - **32**

Kidman Angus Beef/Wagyu Cross, Rib-Eye
(500g), 200 Day, Marble Score 2/3 - **98**

Sides

Caprese

Heirloom Tomatoes, Byron Bay Mozzarella, Basil, Balsamic Reduction, Lemon Sand (GF, NF, V) - **16**

Foraged Salad

Forest to Foreshore, Hand-picked Local Produce, Sunflower Dressing (GF, DF, NF, V, VG) - **16** 

Coastal Corn

Jalapeno, Manchego, Lime, Furikake (GF, NF, VGO) - **16** 

Vegetables Of The Day

See Waiter - **16**

Truffled Fried Pontiacs

Sage, Shaved Pecorino (GF, NF, V) - **16** 

Fries

Rosemary Sea Salt, Garlic Aioli (GF, DF, NF, V) - **14** 

Spoil

Hinterland in Bloom

Custard Raspberry Ice Cream, Berry Compote, Genoise Sponge, Yuzu Curd, Sorghum (NF, GFO) - **21**


Orange Corn Meal Cake

Candied Orange, Ricotta Cream (GF, DFO, VO) - **22**

Sticky Date Pudding

Burnt Vanilla Ice Cream, Butterscotch Sauce - **22**

Rainforest Floor

Valrhona Dark Chocolate Diplomat, Cocoa Nib Brulee, Davidson Plum, Chocolate Puff Bark, Pine Mist - **26** 

Affogato

Espresso, Vanilla Bean Ice-Cream, Choose Your Favourite Liquor (NF, GF) - **18**

Chocolate Assiette Tower (For Two)

A Selection of our Pastry Chefs Decedent Petit Desserts, Showcasing Valrhona Chocolate and Foraged Native Ingredients from The Elements of Byron Rain Forest and surrounds - **44** 

Fromage For One

Hand Selected Local and International Cheeses. Please ask Wait Staff For Today's Cheese Selection - **22**

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



- GF – Gluten Free
- GFO – Gluten Free Option
- DF – Dairy Free
- NF – Nut Free
- NFO – Nut Free Option
- V – Vegetarian
- VG – Vegan
- VGO – Vegan Option

Foraged Ingredients:

- Finger Lime
- Sunrise Lime
- Warrigal Greens
- Davidson Plum
- Native Togarashi
- Sage
- Elements' Honey
- Saltbush
- Bush Tomato
- Pepperberry
- Wattleseed
- River Mint
- Native Thyme



All seafood is Australian.

Follow us on Instagram @azurebarandgrill

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