

A Z U R E

BAR AND GRILL

Dinner Menu

At Azure Bar and Grill, every dish is inspired by our Farm Gate to Foreshore philosophy, celebrating the exceptional produce, native botanicals and pristine seafood of the Northern Rivers

Guided by the seasons, Executive Chef Craig Robertson and his team craft an ingredient-led menu that honours provenance, embracing the region's farmers, fishers and artisans while allowing every flavour to speak for itself

Follow us on Instagram @azurebarandgrill

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 *Ingredients foraged from the Elements of Byron property*

Entice

Activated Charcoal Sourdough

Cherry Wood Smoked, Cultured Bone Marrow Butter (NF, V) - **18**

Freshly Shucked Oysters

Lemon Cheek, Foraged Beach Herbs | Finger Lime | Kaffir and Parsley Ice (GF, DF, NF) - **8 each** 📍

Hibachi Coal Smoked Stokers Siding Mushrooms

Macadamia Granola, Rivermint Verde, Pickled Shiitake (GF, DF, V, NF) - **26** 📍

Charred Ballina Prawns

Miso Citrus Emulsion, Sunrise Lime, Bee Pollen (DF, NF) - **36** 📍

Wagyu Beef Cheek Cigars

Beetroot Ribbon, Smoked Aioli, Shiso (NF) - **28**

Chargrilled Goldband Snapper

Sago Crisp, Preserved Lemon, Foraged Finger Limes (NF, GF) - **28** 📍

Coastal Grill

All Grill Dishes Garnished with Foraged Warrigal Greens, Charred Eschallot, Onion Emulsion, Balsamic Powder 📍

Hibachi-Fired Tofu

(VG, NF, DF) - **34**

Wood-Fired Halloumi

Salsa Verde (V, GF) - **34**

King Salmon Cutlet

Miso Glaze, 250g (NF, DF) - **42**

Local Catch, Line Caught

Whole Plate Fish (GF, NF) - **58**

Smoking Muscovy Duck Breast

Free Range, Casino, Northern Rivers, NSW (DF, GF, NF) - **46**

Free Range Chicken

Casino, Northern Rivers, NSW (DF, GF, NF) - **42**

Lamb Chop Saddle

400g, Whites Pyrenees, Highlands, VIC (DF, NF, GF) - **60**

Guinness Beef Short Ribs

Riverine Grass-Fed, Tablelands, NSW (NF, GF) - **65**

Pork Tomahawk

Free Range, 400g, Borrowdale, Northern NSW (NF, GF) - **55**

Wagyu Beef Rump

250g MBS 4-5, Riverina, Northern Rivers, NSW (GF, DF, NF) - **56**

Beef Tenderloin

200g MB3+, Casino, Northern Rivers, NSW (GF, DF, NF) - **56**

Scotch Fillet

350g, Five Founders, MBS2+, Rockhampton, QLD (GF, DF, NF) - **72**

Tajima Wagyu Porterhouse

400g MBS 6-7, Riverina, Northern Rivers, NSW (GF, DF, NF) - **98**

Little Joe T-bone (For Two)

1kg, MBS 4+ Grass-Fed, Free-Range, Highlands, VIC (GF, DF, NF) - **180**

Choose One Sauce or Butter

Sauces

Béarnaise | King Brown Mushroom | Mountain Pepper and Green
Peppercorn | Masala Jus | Salsa Verde | Garlic and Worcestershire |
Red Wine Jus | Mustard Jus

Butters

Café de Paris | Smoked Chipotle | Shiitake Mushroom (GF, NF)

Sides

Corn Ribs

Saltbush Butter (V, NF) - **14**

Paris Mash Potato

Smoked Sea Salt, Onion Ash (NF, GF, V) - **14**

Thick Cut Fries

House Chicken Salt (NF, GF) - **14**

Stone & Wood Beer Battered Onion Rings

Soubise Dip (VG, NF, DF) - **14**

Heirloom Vegetable Medley

Paris Butter (VG, NF, DF) - **14**

Foraged Salad

Daily Fresh Picked Ingredients, Nasturtium Dressing
(VG, NF, DF, GF) - **14**

Charred Cos

Black Garlic Labneh, Fried Onions, Leatherwood Honey Bacon,
Pecorino (NF, GF) - **14**

Complete

Dark Brown Sugar Basque Cheesecake

Caramelised Croissant Crisp, Davidson's Plum Sour

Cherry Compote (NF) - **19**

'Banoffee' Tart

Caramel Custard, Lightly Brûléed Banana, Rum Cream (NF, V) - **19**

Warm Cider-Roasted Apples

Apple Caramel, Toasted Macadamia Crumble, Crème Fraîche,
Vanilla Bean Anglaise (NF, V) - **19**

Cornmeal Cake

Candied Orange, Whipped Mascarpone Ricotta Cream, Caramelised
Popcorn, Coconut Vanilla Sorbet (GF, V) - **19**

Cheese Plate

Goughs Bay Goat's Brie, Milawa, Northern Victoria, Mafra Clothed Ash
Cheddar, Gippsland, Victoria, Spiced Fruit Roulade, Apple Crisp,
Candied Pecans, House Lavosh - **38**

We take dietary requirements seriously and take every reasonable precaution to minimise cross-contact

However, as allergens are handled throughout our commercial kitchen, we cannot guarantee that any dish is completely free from trace allergens. If you have a food allergy or specific dietary requirement, please advise your server prior to ordering so we can discuss the most suitable options

(GF) – Gluten Free

(DF) – Dairy Free

(NF) – Nut Free

(V) – Vegetarian

(VG) – Vegan

📍 Foraged Ingredients:

Finger Lime

Sunrise Lime

Warrigal Greens

Davidson Plum

Sage

Elements' Honey

Saltbush

Bush Tomato

Pepperberry

Rivermint

Native Thyme



All seafood served is Australian