

Azure

RESTAURANT

“Azure” is used to describe the most brilliant of blues, such as the colour of a cloudless sky or crystal clear ocean - both of which surround our magnificent dining location.

Cold Appetisers

Azure Salad	Vt. 1.800
Sautéed garlic prawns, lettuce, hardboiled egg, tomato, onion, black olives, capers and raspberry vinaigrette (GF) (V)	
Greek Salad	Vt. 1.600
Lettuce, tomato, cucumber, onion, capsicum, black olives, feta cheese, oregano, olive oil and lime vinaigrette (GF) (V)	
Yellowfin Tuna Carpaccio	Vt. 1.700
Fresh yellowfin tuna served with homemade vegetable caponata, basil pesto and shaved parmesan cheese (GF)	

Hot Appetisers

Mediterranean Scallops & Prawns	Vt. 1.800
Caramelised scallops and prawns served on a base of eggplant and capsicum escalivada on house made French baguette	
Melanzane Parmigiana	Vt. 1.600
Deep fried sliced eggplant layered with mozzarella cheese, tomato concasse, fresh basil and béchamel sauce	

Soups

Pumpkin Cream	Vt. 1.200
Light roast pumpkin, carrot, leeks, garlic, potatoes, olive oil served with fresh basil jus (V) (Vg) (GF)	
Tomato and Red Pepper Soup	Vt. 1.500
Fresh tomato, red pepper, onion and garlic simmered in vegetable broth served with home made toasted bread	

Risotto & Pasta

Mushroom Risotto	Vt. 2.200
Arborio rice and mushrooms simmered in a white wine and vegetable broth finished with cream, parmesan cheese and drizzle of truffle oil (V) (GF)	
Tortellini Azure	Vt. 2.500
House made tortellini filled with minced shrimps, garlic and parsley sautéed with prawns, spanish onion, parsley and butter served with tangy lemon butter sauce and parmesan cheese	
Gnocchi Azzurro	Vt. 2.200
Our chef’s hand made gnocchi with blue creamy cheese sauce served with roasted pine nuts and parmesan cheese (V) (GF)	

Fish

Fish Of The Day	Vt. 2.800
Fish of the day served with green beans, mashed potato and pesto sauce	
Pan-fried Red Snapper	Vt. 2.400
Pan-fried red snapper fillet served with hand made tagliolini sautéed with garlic, olive oil and parsley topped with lemon butter sauce	

From the Grill

Pork Belly	Vt. 2.600
Twice cooked pork belly served with roasted root vegetables and apple salad	
Beef Cheeks	Vt. 3.100
Beef cheeks served with mashed potato, steamed vegetables and red wine jus	
Grilled Chicken Supreme	Vt. 2.600
Grilled chicken breast filled with ripe banana, cashew nuts served with mushed potatoes, grilled vegetables topped chimichurri sauce (GF)	
Eye Fillet	Vt. 3.000
200gm rrilled eye fillet marinated with mixed fresh herbs served with grilled vegetables, mushed potatoes and your choice of red wine or mushroom sauce	
Lamb Shank	Vt. 3.300
330gm slow cooked lamb shank braised in red wine and roasted vegetables served with pureed potatoes, red wine and lamb jus (GF)	
Porterhouse Tagliata	Vt. 2.600
250gm grilled porterhouse served with sautéed garlic and herbs, potato, grilled long green beans and mushroom sauce (GF)	

Desserts

Sticky Date Pudding	Vt. 1.000
Homemade sticky date pudding served with caramel, cream and vanilla ice cream	
Passionfruit Panna Cotta	Vt. 1.100
Tropical passionfruit combined with light panna cotta served with mango and strawberry coulis topped with almond cracker	
Citron Brûlée	Vt. 1.200
House made crystal citrus crème brûlée served with carquinyolis	
Fruit Plater	Vt. 1.000
Mix choice of fresh local season fruits (V) (Vg) (GF)	

Kids Menu

Fish & Chips	Vt. 1.200
Fresh fish fingers accompanied with french fries and tartar sauce (GF)	
Spaghetti Bolognese	Vt. 1.000
Spaghetti al dente, bolognese sauce and parmesan cheese	
Mini Beef Burger	Vt. 1.000
Homemade beef burger with cheese, served with french fries	
Mini Beef Steak	Vt. 1.200
Chargrilled steak with mash potatoes and steamed vegetables	
Chicken Strips	Vt. 1.200
Crumbed chicken strips with fries, green salad and tomato sauce	

Kids Dessert

Bowl of Ice Cream	Vt. 900
Three scoops of ice cream – choose between vanilla, chocolate and strawberry, or have all three	
Fruit salad	Vt. 600
Various seasonal fruits in orange juice	

We can cater to dietary requirements, so please do let us know.



Please share a photo of your meal and or dining experience with your friends and family to win a cocktail

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