



Azure Restaurant

The Heart of Iririki Island Resort & Spa

We are open From 7am-9pm

We welcome you to our island home and our island family

At Azure we prepare beautiful cuisine using the finest

Organic produce that Vanuatu has to offer.

LETS START WITH SOMETHING TO DRINK

LOCAL TUSKER BEER & CIDER

Tusker Premium	VT 900
Tusker Lemon	VT 900
Tusker Bitter	VT 900
Bucket of Local Beers x 3	VT 2550
TUSKER OP (7% ALC.)	VT 1100
Chris Cider (Tusker)	VT 1250

IMPORTED BEER

Corona	VT 1250
Pure Blonde	VT 1250
Victoria Bitter	VT 1250

SOFT DRINKS & JUICES

Coke, Coke Zero, Sprite, Fanta	VT 550
Orange Juice, Pineapple Juice	
Apple Juice, Mango Juice	
Lemon, Lime & Bitters	

SCHWEPPE'S RANGE

Soda Water, Tonic Water, Ginger Ale	VT 700
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VANUATU BOTTLED WATER

Vanuatu Still Water 600ml	VT 450
Vanuatu Still Water 1.5 Lts	VT 650
Vanuatu Sparkling (Cascade)	VT 550

MILKSHAKES

Chocolate, Vanilla, Caramel	VT 1100
Oreo Cookie, Strawberry	

SMOOTHIES

Berry Blast, Mango, Banana	VT 1100
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HOUSE SPIRITS

VT 1250

Vodka - Smirnoff Red
Gin - Gordons
Rum - Bacardi, Captain Morgans, Malibu
Bourbon - Wild Turkey
Whisky - JW Red, Bushmills
Tequila - Agavita Gold
Brandy - Napoleon Imperator

PREMIUM SPIRITS

VT 1450

Vodka - Absolute
Gin - Bombay Sapphire, Tanqueray
Rum - Havana Club, Sailor Jerry, Bundy
Bourbon - Jim Beam, Jack Daniels
Whisky - JW Black, Jameson's
Canadian Club, Southern Comfort
Tequila - Jose Cuervo Silver
Brandy - Three Barrels

PLATINUM SPIRITS

VT 1800

Vodka - Ciroc, 83 Islands
Gin - Hendricks, Boodles
Rum- 83 Islands, Mount Gay Eclipse
Whisky - Glenfiddich 12 Yrs, JW Gold
Isle of Sky Drambuie
Cognac - Hennessy V.S.O.P

APERITIF'S & LIQUEURS

VT 1600

Jagermeister, Pernod, Martini, Pimms, Kahlua, Baileys, Tia Maria
Amaretto, Frangelico, Disaronno
Cointreau, Grand Marnier, Sambuca, Midori, Campari, Penfolds Port, Aperol



WINE LIST

SPARKLING WINES BY THE BOTTLE

Richlands Sparkling, Australia. VT 5300

Citrus and apple aromas with hints of honey. Pairs well with chicken & white fish.

Francois Montand Brut, France. VT 6950

Crisp profile, aromas of white flowers & citrus, great with shellfish and even a spicy curry.

Calvet Brut, France. VT 6400

Clean & crisp dry finish, pairs well with seafood & creamy cheese's.

Taittinger Champagne France. VT 17,600

An outstanding Grand Marque Champagne, fantastic for all the celebratory occasion's.

WHITE WINES BY THE BOTTLE

Grand Sud, Sauvignon Blanc, France. (1Lt) VT 5500

Notes of crisp citrus & meadow flowers, pairs well with salads & light appetizers.

Soldier Farm, Chardonnay, Australia VT 4400

Aromas of ripe peach & tropical fruits, pairs well with chicken, tuna & salads.

Paua Bay, Sauvignon Blanc, New Zealand VT 7000

Hints of passion fruit, citrus & melon, ideal with seafood, goats cheese & herb based dishes.

Domaine Tariquet, Chardonnay, France. VT 6400

Underlying almond notes, with tropical hints, perfect with seafood & chicken.

Tempus 2 Pinot Grigio, Australia. VT 6850

Aroma of pears & passion fruit with floral undertones, beautiful with pasta & smoked salmon.

Arthur Metz, Riesling, France. VT 6850

A crisp medium bodied vibrant wine pairs well with asian fusion & spicy cuisine.

Soldier Farm, Pink Moscato, Australia. VT 4400

Sweet delicate flavours of strawberry & cherry ideal as an aperitif or with charcuterie or desserts.

Sensas Rose France. VT 4800

Crisp, smooth & fruity. Ideal with seafood, pasta & BBQ's or just a chilled afternoon wine.

RED WINES BY THE BOTTLE

Grand Sud, Syrah-Shiraz, France. (1LT) VT 5500

Full bodied with hints of berries & peppercorn. Perfect with grilled meats & hearty stews.

Captain, Pinot Noir, Australia. VT 4400

Notes of raspberry & cherry pairs beautifully with both seafood and red meats.

La Fiole Cotes Du Rhone, Shiraz, France. VT 5850

Long & smooth, lingering notes of spice and fruit, best paired with our "signature" beef cheeks.

Monsieur Plumage, Pinot Noir, France. VT 5850

Flavours of ripe red fruits & hints of vanilla, great with salmon, pork or chicken.

Sunnycliff Cabernet-Sauvignon, Australia. VT 5500

Flavours of dark berries and a hint of oak, pairs well with red meats and dark chocolate desserts.

Chateau Castera, Cabernet-Sauvignon-Merlot, France. VT 8600

Oak aged & full bodied, earthy chocolate & vanilla tones, great with scotch fillet & pork.

WINES BY THE GLASS (150ML)

Richland Brut, Sparkling, Australia. VT 1100

Francois Montand, Brut, France. VT 1400

Grand Sud, Sauvignon Blanc, France. VT 900

Soldier Farm, Chardonnay, Australia VT 900

Sensas Rose, France. VT 1000

Soldier Farm, Pink Moscato, Australia. VT 900

Grand Sud, Syrah-Shiraz, France. VT 900

Captain, Pinot Noir, Australia. VT 900



COCKTAILS VT 1800

Frozen Island Colada - White Rum, Malibu, Coconut Cream & Pineapple Juice.

Margarita - Classic **or** Frozen, Mexican Tequila, Triple Sec, Local Lime & Sweet Syrup.

Aperol Spritz - Aperol, Sparkling Wine & Soda Water.

Iririki Sunset - Coconut Liqueur, Triple Sec, Orange, Pineapple & Raspberry.

Mudslide - Vodka, Kahlua, Baileys & Chocolate.

Tom Collins - The Old Classic, Dry London Gin, Lemon Juice, a Little Sugar & Soda.

Mango Magic - White Rum, Triple Sec, Mango Liqueur, Lemon & Mango Juice.

Apple Smash - Scotch, Apple Juice, Lime & Sweet Syrup.

Island Mimosa - Richlands Sparkling Wine, Pineapple Juice, Raspberry.

Blue Lagoon - Vodka, Blue Curacao, Sprite & Citrus.

Espresso Martini - Vodka, Tanna Espresso, Kahlua.

Speciality Local Cocktails VT 2000 (100% Vanuatu Made Rum, Gin & Vodka)

Sunset Swizzle - 83 Islands Yumi Rum, Simple Syrup, Lime Juice, Bitters.

Negroni - 83 Islands Gin, Vermouth, Campari.

Mojito - 83 Islands Yumi Rum, Lime Juice, Simple Syrup, Soda Water, Mint.

One Way Trip - 83 Islands aged Rum & Vodka, Simple Syrup, Lime Juice, Bitters.

Alcoholic Coffee

Irish Coffee - Tanna Coffee, Jameson Whisky & Double Cream VT 1800.

Baileys Coffee - Tanna Coffee, Baileys Irish Cream, Whipped Cream VT 1800.

Boozy Affogato - Vanilla Ice Cream, Tanna Espresso & Biscotti with a Nip of Frangelico **or** Kahlua VT 2100.

Mocktails VT 1100

Virgin Colada - Local Coconut Cream & Pineapple Juice, Built over ice.

Pikinini Sunset - Tropical Juices with Orange, Pineapple & Raspberry.

Frosty Mojito - Blended Lime, Mint & Lemonade.

Fresh Fruit Punch - Local Market Fruits Blitzed to order with a Splash of Juice.





DINNER MENU

ENTREES, LIGHT BITES & SHARE PLATES

CRISPY HOME MADE JUMBO SPRING ROLLS VT 1650 (V, DF)

Vermicelli Noodles, Shiitake Mushrooms, Veggies & Sweet Chili Sauce.

CHEESY GARLIC BREAD VT 950

With Garlic Butter & Mozzarella on Home Made Baguette.

SEARED SCALLOPS & CHORIZO VT 3300 (DF)

Sauteed Scallops, Grilled Chorizo, Sweet Corn Puree, Pork Crackle Crumbs.

SUNDOWNER SHARE PLATE VT 2450 (V)

Pumpkin, Hummus & Beetroot Dip's with Roasted Vegetables, Crushed Nuts, Persian Feta. Drizzled with Virgin Olive oil and served with Char-Grilled Baguette.

CLASSIC PRAWN COCKTAIL VT 2350 (GF)

Poached Prawns with a Tangy Cocktail Sauce, Crisp Lettuce and Parmesan Wafer.

BEEF TARTARE VT 3000 (DF)

Prime Raw Eye Fillet with Shallots, Cornichons & Dijon Mustard with Roasted Bone Marrow And Baguette Croutons.

MOULES FRITES VT 2200 (GF)

French style Mussels with White Wine, Garlic, a Splash of Cream & Spiced Kumala.

FINGER LICKING CHICKEN WINGS VT 2100

With Buffalo Hot Sauce **or** Honey Mustard Glaze.

HARVEST GARDEN SALADS

AVOCADO, GOATS CHEESE & BEET SALAD VT 2650 (GF)

Rocket & Butternut Leaves with Goats Cheese, Avocado, Roasted Beetroot & Orange Vinaigrette.

SMOKED SALMON SALAD VT 3750 (GF, DF)

Mixed Leaves, Green Apple, Strawberry Gel, Mint leaves, Smoked Salmon and Citrus Dressing.

HALLOUMI & QUINOA SALAD VT 2100 (GF)

Mixed Leaves, Griddled Halloumi, Roasted Walnuts, Chickpeas, Pickled Vegetables, Quinoa and Pesto Dressing.

ADD ON FOR HALLOUMI SALAD

Grilled Chicken Breast + VT 900 (GF, DF)

Grilled Prawns + VT 1350 (GF, DF)

Smoked Salmon + VT 1700 (GF, DF)

ISLAND CAESAR SALAD VT 2200

Local Lettuce, Smoked Bacon, Shaved Parmesan, Crunchy Croutons, Poached Egg Drizzled with Tangy Caesar Dressing.

ADD ON FOR CAESAR SALAD


Anchovies VT Free (GF)

Grilled Halloumi Cheese + VT 1000 (GF)

Grilled Chicken Breast + VT 900 (GF, DF)

Grilled Prawns + VT 1350 (GF, DF)

Smoked Salmon + VT 1700 (GF, DF)





PERFECT PIZZA

ALOHA PIZZA VT 2450

Napoli Sauce, Double Smoked Ham, Local Juicy Pineapple & Mozzarella.

TEXAN CARNIVORE'S PIZZA VT 2750

Braised Beef Brisket, Chicken, Bacon, Chorizo, Onions, Oregano, Capsicum & Mozzarella, finished with a swirl of Smokey Texan BBQ Sauce.

FRUTTI DI MARE PIZZA (SEAFOOD) VT 3850

Creamy Mornay Sauce with Prawns, Squid, Salmon, Mussels, Scallops, Ripped Basil & Mozzarella.

CHICKEN, MUSHROOM & BACON PIZZA VT 2650

Napoli Sauce, Charred Chicken, Streaky Smoked Bacon, Tarragon glazed Mushrooms Balsamic Onions & Mozzarella.

VEGORAMA PIZZA VT 2400 (V)

Napoli Sauce, Char-Grilled Vegetables, Fresh Herbs, Olives, Persian Feta & Mozzarella.

PREMIUM PASTA

MONACO PENNE PASTA VT 3100

Penne Pasta With Sauteed Chicken, Glazed Mushrooms, Garlic, Onions, Pesto, Cream Basil & Parmesan Cheese.

SPAGHETTI MARINARA VT 3750

Al Dente Spaghetti with Prawns, Calamari, Mussels, Salmon & Scallops in a Creamy Tomato Marinara Sauce.

SPAGHETTI BOLOGNAISE VT 2650

Classic Spaghetti Bolognese with Prime Beef, Napoli Sauce, Mixed garden Herbs Finished with Shaved Parmesan.

SPAGHETTI CARBONARA VT 2550

Iririki Carbonara with Double Smoked Bacon, Parmesan, Cream, Egg Yolk And Prosciutto Shards.

Extra Parmesan VT 250

MOORISH BURGERS

INFINITY BURGER VT 2550

Beef Patty (150g) with Cheese, Lettuce, Tomato & Pickles on a Sesame Bun Served with Fries and Tomato sauce.

BIGFALA INFINITY BURGER VT 3550

As above with Double Patty & Double Cheese.

ADD TO YOUR BURGER

Fried Egg + VT 300

Streaky Bacon Rashers + VT 400

Gluten Free Bread + VT 200

SPICY BEAN & CHICKPEA BURGER VT 2200 (V)

With Hummus, Caramelized Onion, Lettuce, Pickles & Sriracha Mayo, Served with Fries and tomato sauce.





FROM THE Paddock

SANTO LOCAL CHAR-GRILLED SCOTCH FILLET (250G) VT 4200 (GF)

NZ GRASS FED CHAR-GRILLED SCOTCH FILLET (250G) VT 5200 (GF)

Served with Kumala Wedges, Buttered Corn, Sauteed Greens & Pepper Sauce.

CHAR-GRILLED EYE FILLET (200G) VT 4750 (GF)

Local Grass Fed Santo Eye Fillet with Mash, Sauteed Vegetables, Shuit Shuit & Merlot Jus.

CHICKEN IRIRIKI VT 3400 (GF)

Sous Vide Chicken Breast Wrapped in Smoked local Bacon, with Pea Puree, Onion Gel, Fondant Potato & Rosemary Jus.

AZURE SIGNATURE DISH - 8HR BRAISED BEEF CHEEKS VT 3550 (GF)

Local Beef Cheeks Marinated in Red Wine for 24 hrs. Served with Santo Vanilla Mash, Roasted Carrots & Baby Peas Sauteed in Bone Marrow Butter, Finished with Shiraz Jus

PORK & MUSHROOM PORCHETTA VT 3300 (GF)

Rolled Pork Belly Filled with Mushroom & Onion Farce, Served with Pea Mash Caramelized Onions and Red Wine Jus.

FIJIAN SPICY TOFU CURRY VT 2550 (VG, DF)

Crispy Tofu, Chickpea and Coconut Curry with Steamed Fragrant Rice, Tomato Chutney And Grilled Flat Bread.

EXTRA SAUCE VT 350

FROM THE OCEAN

CRISPY SKIN SALMON VT 4000 (GF)

Pan Seared Crispy Skin Salmon with a Saffron, Fine Herb & Green Lip Mussel Risotto.

CATCH OF THE DAY VT 3450

Grilled (GF) **or** Battered "Catch of the Day" Served with Fries, Salad & Tartare Sauce

MALAYSIAN SEAFOOD LAKSA VT 3200 (GF, DF)

A Seafood and Coconut Broth with Vermicelli Noodles, Tofu, Egg, Chilli & Beansprouts.

SEAFOOD MEDLEY VT 5000

Garlic Prawn Skewers, Salt & Pepper Calamari, Grilled Catch with Salsa, Pan Seared Scallops & French Mussels Served with Fries, Salad & Tatar Sauce.

A BIT ON THE SIDE

French Fries with Tomato Sauce **or** Garlic Aioli VT 1000 (GF)

Buttered Garden Veggies VT 1100 (GF)

Steamed Fragrant Rice VT 900 (GF, DF)

Buttered Mash Potato VT 1100 (GF)

Side Salad with French Dressing VT 1100 (GF)

DAILY SPECIALS

Everyday our chefs create daily specials for entree's, main course & desserts using the finest seasonal produce available, just ask our staff for today's offerings.





DRINKABLE DESSERTS

ESPRESSO MARTINI VT 1800

Vodka, Kahlua, Tanna Espresso Coffee.

BAILEYS COFFEE VT 1800

Tanna Coffee, Baileys Irish Cream, Topped with Whipped Cream.

MUDSLIDE VT 1800

Vodka, Kahlua, Baileys, Chocolate & Tanna Coffee.

IRISH COFFEE VT 1800

Jamison's Whiskey, Tanna Coffee, Cream Floater.

AFFOGATO VT 1100

Vanilla Ice Cream, Tanna Espresso Coffee, Home Made Biscotti.

BOOZY AFFOGATO VT 2150

Add a Shot of Frangelico **or** Kahlua to the above.

SOMETHING SWEET

CHURROS CON CHOCOLATE VT 1650

Crispy Churros Dusted with Cinnamon Sugar Served with Chocolate Sauce & Vanilla Ice Cream.

GIN & LEMON TART VT 1650

With Fresh Fruit Coulis, Honeycomb & Vanilla Ice Cream.

STICKY DATE & GINGER PUDDING VT 1650

With Caramel Sauce and Coconut Ice Cream.

TRIPLE CHOCOLATE MOUSSE CAKE VT 1650

With Berry Coulis & Biscotti.

IRIRIKI BANANA SPLIT VT 1450 (GF)

Local Banana Loaded with Ice Cream, Toppings, Whipped Cream Chopped Nuts & Sprinkles.

ICE CREAM SELECTION (Vanilla, Chocolate, Strawberry or Mango) (GF)

1 Scoop VT 500

2 Scoops VT 750

3 Scoops VT 1000

With Chocolate, Strawberry or Caramel Topping.

BARISTA MADE TANNA COFFEE

Espresso, Piccolo, Macchiato, Long Black VT 500

Flat White, Latte, Cappuccino VT 600

Mochachino, Vienna, Hot Chocolate VT 750

A Selection of Teas VT 500





PIKININI KAI KAI (KIDS MEALS)

KIDS FISH AND CHIPS VT 1550

Crunchy Battered Fish Fillet served with Fries, Lemon & Tomato Sauce.

KIDS STEAK AND VEGGIES VT 1550 (GF)

Grilled Scotch Fillet with Market Vegetables and Mash Potato.

KIDS SPAGHETTI BOLO VT 1550

Spaghetti Pasta, Bolognese Sauce & Parmesan Cheese.

KIDS CHICKEN NUGGETS VT 1550

Crispy Chicken Nuggets with Fries & Tomato Sauce.

KIDS CHEESEBURGER VT 1550

Mini Prime Beef Burger with Cheese, Lettuce, Fries & Tomato Sauce.

KIDS CHICKEN SALAD VT 1550 (GF)

Mixed Leaves, Cucumber & Carrot with Grilled Chicken & French Dressing.

KIDS CHICKEN FRIED RICE VT 1550

Wok Tossed Veggies with Sauteed Chicken, Fragrant Rice & Sweet Soy With Prawn Crackers

KIDS VEGETABLE FRIED RICE VT 1100

Wok Tossed Veggies with Fragrant Rice and Sweet Soy & With Prawn Crackers.

(Kids Gluten Free fried rice available on request)

PIKININI DESSERTS

Bowl of Salted Popcorn VT 650 (GF)

CHOCOLATE BROWNIE VT 1100

With Chocolate Topping & Vanilla Ice Cream.

KIDS CHURROS VT 1100

With Cinnamon Sugar, Ice Cream & Chocolate Sauce.

YOGHURT & FRUITS VT 1100 (GF)

Local Unsweetened Natural Yoghurt with Fresh Fruits.

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS
OR SPECIAL REQUESTS.

WE ENDEAVOR TO MEET YOUR NEEDS HOWEVER MAKE NO GUARANTEES.

OUR FOOD IS PRODUCED IN A KITCHEN THAT USES
NUTS, SHELLFISH, WHEAT AND OTHER SENSITIVE ALLERGENS.
DUE TO LOCAL AVAILABILITY ALL MENUS ARE SUBJECT TO CHANGE

