

lunch + dinner.

snacks.

- BRIOCHE 10** warm brioche with black garlic butter - V
- OYSTERS (6/12) 34|64** pacific plate oysters + cava mignonette - GF, DF, A
- OLIVES 9** citrus marinated mixed olives + oregano - GF, DF, V
- TARAMASALATA 12** whipped cod roe dip with red caviar - GF, DF, M
- ROMESCO 12** roasted peppers, almond, lemon oil - DF, V
- TZATZIKI 11** yoghurt, cucumber, sumac - GF, V
- HUMMUS 14** chickpea + tahini dip, paprika + chilli oil - GF, DF, V
- PROSCIUTTO 14** 18 months cured villani prosciutto di parma - GF, DF
- JAMÓN IBÉRICO 16** 24 months cured munoj rojo ibèrian jamón - GF, DF



entree.

- CALAMARI 23**
flash fried baby squid, sumac salt, aioli - GF, DF, I
- TIGER PRAWNS (3) 24**
butterflied tigerprawns roasted with tarragon lemon butter - GF, DFO, A
- BUG ROLL 21**
battered moreton bay bug, oka lettuce, taramasalata, brioche - A
- BURRATA 24**
vanella burrata, confit heirloom cherry tomato, pesto, balsamic, crispy bread - GFO, V
- FREMANTLE OCTOPUS 29**
pan fried octopus tentacle, kipfler potato, hummus, parsley dressing - GF, DF, A
- CEVICHE 24**
salmon, orange, shallots, coriander, chilli, lime, crispy bread + olive oil - DF, GFO, A
- HALLOUMI 18**
grilled halloumi over toasted brioche, hot honey, preserved baby figs - V
- CAULIFLOWER 17**
fried in garlic with paprika dressing, tzatziki - GF, DFO, V
- LAMB KOFTA 24**
housemade lamb kofta, dill yoghurt, sumac onions, chive oil - GF, DFO
- PICANHA SKEWER 24**
rump cap skewer, chilli gremolata - GF, DF

to share.

- WHOLE CHICKEN 55**
grilled harissa chicken with toum + mixed green leaves - GF, DF
- LAMB SHOULDER 85**
slow roasted + served over broadbean stew with tzatziki - GF, DFO
- SEAFOOD PLATTER 125**
oyster mignonette, salmon ceviche, grilled prawns, octopus + calamari with tzatziki, aioli + lemon - GF, DFO, M

breakfast menu.

AZURE

SATURDAYS + SUNDAY | FROM 7AM - 11AM

granola 18

homemade granola, mango yoghurt, berry compote, seasonal fruit, toasted nuts + coconut

eggs in athena 23

streaky bacon, eggs your way, spiced feta dip, toasted seeded sourdough

avocado + feta toast 22

crushed avocado, hummus, whipped feta, herbs, lemon, toasted seeded sourdough

Ionian island scrambled eggs 22

folded with fresh ripe roma tomato, confit garlic, feta + sourdough

loukoumades 22

warm greek doughnuts with cinnamon sugar, maple syrup, vanilla ice cream + raspberry coulis

azure's lamb 27

braised + roasted lamb shoulder, poached egg, tzatziki, chilli oil

breakfast burger 21

egg, streaky bacon, grilled halloumi, tomato relish, spinach

eggs royale 19

poached eggs, spinach + lemon sumac hollandaise on a supreme croissant

add ham | bacon | mushrooms | smoked salmon +6

spanakopita baked eggs 24

baked jammy eggs with spinach, feta, mozzarella, fried shallots + grilled pita bread

hellenic big brekky for 2 40

eggs your way, roasted lamb shoulder, bacon, hash browns, roasted mushroom, crushed avocado, herb butter, toasted sourdough



coffee etc.

black.

espresso | ristretto 4
long black 5 | 5.5

white.

short mac | piccolo 4
flat white | cappuccino | latte | long mac 5.5 | 6

extras.

decaf | syrup .50c
alternative milk | extra shot .80c

iced.

iced latte | iced chai | iced chocolate 6
iced mocha | iced matcha 6.5

not coffee.

hot chocolate | chai latte 5.5 | 6
matcha latte 6 | 6.5
babyccino 1.5
puppyccino 2
green tea | earl grey | peppermint
english breakfast | lemongrass + ginger 5

breakfast menu.

SATURDAYS + SUNDAY | FROM 7AM - 11AM

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homemade granola, mango yoghurt, berry compote, seasonal fruit, toasted nuts + coconut

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folded with fresh ripe roma tomato, confit garlic, feta + sourdough

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braised + roasted lamb shoulder, poached egg, tzatziki, chilli oil

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poached eggs, spinach + lemon sumac hollandaise on a supreme croissant

add ham | bacon | mushrooms
smoked salmon +6

spanakopita baked eggs 24

baked jammy eggs with spinach, feta, mozzarella, fried shallots + grilled pita bread

hellenic big brekky for 2 40

eggs your way, roasted lamb shoulder, bacon, hash browns, roasted mushroom, crushed avocado, herb butter, toasted sourdough



coffee etc.

AVAILABLE FROM 9AM

black.

espresso | ristretto 4
long black 5 | 5.5

white.

short mac | piccolo 4
flat white | cappuccino | latte | long mac 5.5 | 6

extras.

decaf | syrup .50c
alternative milk | extra shot .80c

iced.

iced latte | iced chai | iced chocolate 6
iced mocha | iced matcha 6.5

not coffee.

hot chocolate | chai latte 5.5 | 6
matcha latte 6 | 6.5
babyccino 1.5
puppyccino 2
green tea | earl grey | peppermint
english breakfast | lemongrass + ginger 5

breakfast cocktails.

AVAILABLE FROM 9AM

mimosa 16

prosecco + valencia orange juice

fig bellini 16

fig syrup, prosecco + sparkling water

affogato frangelico 14

fresh espresso, vanilla gelato + frangelico

another cocktail 16

prosecco + valencia orange juice

mediterranean bloody mary 21

ketel one vodka, tomato juice, lime, etc etc

spirits.

vodka.

KETEL ONE	12
GREY GOOSE	14
CÎROC	15
BELVEDERE	13
BELUGA	13

gin.

TANQUERAY	12
TANQUERAY NO. 10	15
THE BOTANIST	15
HENDRICKS	14
ROKU GIN	14
BOMBAY SAPPHIRE	13

tequila.

TEREMANA BLANCO	12
TEREMANA REPOSADO	14
TEREMANA AÑEJO	16
DON JULIO BLANCO	14
DON JULIO 1942	42
TROMBA BLANCO	14
TROMBA REPOSADO	15
1800 COCONUT	14

after dinner.

AMARO MONTENEGRO	12
TROMBA CAFETO TEQUILA	13
OUZO	11
VILLA MASSA LIMONCELLO	12
FRANGELICO	11
BAILEY'S	11
FERNET BRANCA	12

whisky/whiskey.

JOHNNIE WALKER BLACK	12
JOHNNIE WALKER BLUE	35
JAMESON	12
LAGAVULIN 16 YEAR OLD	22
OBAN SINGLE MALT	22
CANADIAN CLUB	12
LAPHROAIG 10 YEAR OLD	18
MACALLAN 12 YEAR OLD	19
TALISKER 10 YEAR OLD	20

rum.

NUSA CAÑA TROPICAL	12
NUSA CAÑA SPICED	14
BACARDI BLANCA	10
CAPTAIN MORGAN	12
CAPTAIN MORGAN BLACK	14
BUNDABERG SMALL BATCH	13
RON ZACAPA CENTENARIO	20

bourbon.

BULLEIT	12
JACK DANIEL'S	12
MAKER'S MARK	12



AZURE BANQUETS

the mediterranean

\$79PP | AVAILABLE ALL DAY | MIN 2 GUESTS



WARM BRIOCHE - V

HUMMUS - GF, DF, V

BUG ROLL - A

CALAMARI - GF, DF, I

CHOICE OF ANY MAIN

DUCK FAT POTATO - GF, DF

MIXED LEAF SALAD - GF, DF, V

LOUKOUMADES - V



10% WEEKEND SURCHARGE

20% PH SURCHARGE

AZURE BANQUETS

sunset sharing

\$55PP | AVAILABLE UNTIL 6PM | MIN 2 GUESTS



WARM BRIOCHE - V
OLIVES - GF, DF, V
TARAMASALATA - GF, DF, M
PROSCIUTTO - GF, DF
KING PRAWNS - GF, DFO, A
STRIPLOIN - GF, DFO
DUCK FAT POTATO - GF, DF
MIXED LEAF SALAD - GF, DF, V
LOUKOUMADES - V

10% WEEKEND SURCHARGE

20% PH SURCHARGE

MENU



OPEN 7 DAYS
11:30AM TILL LATE

snacks. ~

- BRIOCHE 10** warm brioche with black garlic butter
- OYSTERS 34|64** pacific plate oysters + cava
mignonette 6 | 12 - GF, DF, A
- OLIVES 9** citrus marinated mixed olives + oregano - GF, DF
- TARAMASALATA 12** whipped cod roe dip with red caviar - GF, M
- ROMESCO 12** roasted peppers, almond, lemon oil - DF
- TZAZIKI 11** yoghurt, cucumber, sumac - GF
- HUMMUS 14** chickpea + tahini dip, paprika + chilli oil - GF, DF
- PROSCIUTTO 14** 18 months cured villani prosciutto di parma - GF, DF
- JAMÓN IBÉRICO 16** 24 months cured munoj rojo ibérian jamón - GF, DF

entree. ~

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flash fried baby squid, sumac salt, aioli - GF, I
- KING PRAWNS (3) 23**
butterflied king prawns roasted with tarragon lemon butter - GF, DFO, A
- BUG ROLL 21**
battered moreton bay bug, oka lettuce, taramasalata, brioche - A
- BURRATA 24**
vanella burrata, confit heirloom cherry tomato, pesto, balsamic, crispy bread
- FREMANTLE OCTOPUS 29**
pan fried octopus tentacle, kipfler potato, hummus, parsley dressing - GF, DF
- CEVICHE 24**
salmon, orange, shallots, coriander, chilli, lime, crispy bread + olive oil - DF, GFO, A
- HALLOUMI 18**
grilled halloumi over toasted brioche, hot honey, preserved baby figs
- CAULIFLOWER 17**
fried in garlic, paprika dressing, tzatziki - GF, DFO
- LAMB KOFTA 24**
housemade lamb kofta, dill yoghurt, sumac onions, chive oil - GF, DFO
- PICANHA SKEWER 24**
rump cap skewer, chilli gremolata - GF, DF

to share. ~

- WHOLE CHICKEN 55**
grilled harissa chicken with toum + mixed green leaves - GF, DF
- LAMB SHOULDER 85**
slow roasted + served over broadbean stew with tzatziki - GF, DFO
- SEAFOOD PLATTER 125**
oyster mignonette, salmon ceviche, grilled prawns, octopus + calamari with tzatziki, aioli + lemon - GF, DF, M

mains. ~

- GRILLED BARRAMUNDI 41**
served over eggplant caponata with stracciatella + chive oil - GF, DFO, A
- SPANNER CRAB LASAGNA 39**
creamy bechamel, prawn bisque + parmesan - A
- BUCATINI AL NAPOLI 34**
creamy bucatini pasta tossed in rich napoli with stracciatella + basil - V, DFO
add king prawns +14
- LAMB RUMP 44**
grilled sovereign lamb with orzo, wilted spinach + sun-dried tomato - DF, GFO
- STRIPLOIN 39**
250g diamantina classic sirloin, mb 3+, with cafe paris butter + fries - GF
- RIB FILLET 47**
250g diamantina black angus, mb 2+, with cafe paris butter + fries - GF

LUNCH SPECIAL

\$25 GYROS

AVAILABLE ON WEEKDAYS | 11:30AM - 5PM.

- GRILLED CHICKEN**
with lettuce, tomato, onion, tzaziki + chips
- GRILLED LAMB**
with lettuce, tomato, roasted peppers, tzaziki + chips
- GRILLED HALLOUMI**
with lettuce, tomato, roasted peppers, tzaziki + chips
- ALL SERVED WITH A CHOICE OF SIDE

BANQUETS

the mediterranean

\$79PP | MIN. 2 GUESTS

AVAILABLE ALL DAY

- WARM BRIOCHE
HUMMUS - GF, DF
BUG ROLL - A
CALAMARI - GF, I
CHOICE OF ANY MAIN
DUCK FAT POTATO - GF, DF
MIXED LEAF SALAD - GF, DF
LOUKOUMADES



sunset sharing

\$55PP | MIN 2 GUESTS

AVAILABLE UNTIL 6PM

- WARM BRIOCHE
OLIVES - V, GF, DF
TARAMASALATA - GF, M
PROSCIUTTO - GF, DF
KING PRAWNS - GF, DFO, A
STRIPLOIN - GF, DF
MIXED LEAF SALAD - V, GF, DF
LOUKOUMADES

sides. ~

- GRILLED BROCCOLINI 16**
romesco, toasted walnut - GF, DF
- GREEK SALAD 16**
kalamata olives, cucumber, red onion, feta, cherry tomato, lemon oil - GF, DFO
- DUCK FAT POTATO 15**
tossed in confit garlic + fresh herbs, jamón crumb - GF, DF
- SKORDALIA 17**
whipped potato mash, roasted garlic + olive oil - DF
- TOMATO SALAD 14**
heirloom tomatoes, fresh chilli, red onion, mixed leaves, pomegranate + house dressing - GF, DF
- FRIES 14**
shoestring fries, oregano salt, aioli - GF, DF



dessert. ~

- CHOCOLATE FONDANT 18**
with ice cream of your choice, hazelnut praline + mixed berry coulis - GF
- CRÈME BRÛLÉE 15**
silky vanilla custard, crisp caramelised top, macerated berries - GF
- LOUKOUMADES 15**
fried greek doughnuts with caramel or chocolate sauce
- GELATO 12**
homemade white chocolate + lemon gelato with caramel pearls - GF
- HAZELNUT BAKLAVA 15**
with fresh berries + vanilla chantilly cream

RIVERSIDE PICNICS

\$25 GYROS

AVAILABLE ON WEEKDAYS | 11:30AM - 5PM.

- GRILLED CHICKEN**
with lettuce, tomato, onion, tzaziki + chips
- GRILLED LAMB**
with lettuce, tomato, roasted peppers, tzaziki + chips
- GRILLED HALLOUMI**
with lettuce, tomato, roasted peppers, tzaziki + chips
- ALL SERVED WITH A CHOICE OF SIDE

V - VEGETARIAN | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | DF - DAIRY FREE | DFO - DAIRY FREE OPTION
M - MIXED SEAFOOD | I - IMPORTED SEAFOOD | A - AUSTRALIAN SEAFOOD

10% SURCHARGE APPLIES ON WEEKENDS | 20% ON PUBLIC HOLIDAYS

lunch + dinner.

mains.

GRILLED BARRAMUNDI 41

served over eggplant caponata with stracciatella + chive oil - GF, DFO, A

SPANNER CRAB LASAGNA 39

creamy bechamel, prawn bisque + parmesan - A

BUCATINI AL NAPOLI 34

creamy bucatini pasta tossed in rich napoli with stracciatella + basil - V, DFO
add prawns +9

LAMB RUMP 44

grilled sovereign lamb with orzo, wilted spinach + sun-dried tomato - DF, GFO

STRIPLOIN 39

250g diamantina classic sirloin, mb 3+, with cafe paris butter + fries - GF, DFO

RIB FILLET 47

250g diamantina black angus, mb 2+, with cafe paris butter + fries - GF, DFO

sides.

GRILLED BROCCOLINI 16

romesco, toasted walnut - GFO, DF, V

GREEK SALAD 16

kalamata olives, cucumber, red onion, feta, cherry tomato, lemon oil - GF, DFO, V

DUCK FAT POTATO 15

tossed in confit garlic + fresh herbs, jamón crumb - GF, DF

SKORDALIA 17

whipped potato mash, roasted garlic + olive oil - GF, DF, V

TOMATO SALAD 14

heirloom tomatoes, fresh chilli, red onion, mixed leaves, pomegranate + house dressing - GF, DF, V

FRIES 14

shoestring fries, oregano salt, aioli - GF, DF, V

dessert.

CHOCOLATE FONDANT 18

with ice cream of your choice, hazelnut praline + mixed berry coulis - V

CRÈME BRÛLÉE 15

silky vanilla custard, crisp caramelised top, macerated berries - GF, V

LOUKOUMADES 15

fried greek doughnuts with caramel or chocolate sauce - V

GELATO 12

homemade white chocolate + lemon gelato with caramel pearls - GF, V

HAZELNUT BAKLAVA 15

with fresh berries + vanilla chantilly cream - V

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

DF - DAIRY FREE | DFO - DAIRY FREE OPTION | V - VEGETARIAN

M - MIXED SEAFOOD | I - IMPORTED SEAFOOD | A - AUSTRALIAN SEAFOOD

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