snacks.

BRIOCHE 10
warm brioche with black garlic butter - GFO, V

OYSTERS 34 | 64
coffin bay oysters - GF, DF, A
natural | cava mignonette | kilpatrick | 6/12



OLIVES 9
citrus marinated mixed olives + oregano - GF, VE

HUMMUS 14
chickpea, tahini, paprika + chilli oil - GF, VE

PROSCIUTTO 14
18 months cured villani prosciutto di parma - GF, DF

BUG SLIDER 13 EA
battered moreton bay bug, oak lettuce, chilli mayo, taramasalata, pickled shallot - M

TARAMASALATA 12
whipped cod roe dip with red caviar - GF, DF, M

TZATZIKI 11
yoghurt, cucumber, sumac - GF, V

entrée.

CALAMARI 23
flash fried baby squid, sumac salt, lemon + aioli - GF, DF, I

TIGER PRAWNS (3) 24
butterflied queensland tiger prawns roasted with tarragon lemon butter - GF, DFO, A

BURRATA 24
vanella burrata, heirloom cherry tomato, pesto, balsamic, crispy bread - GFO, V

OCTOPUS 25
pan-fried octopus tentacle, kipfler potato, hummus, parsley dressing - GF, DF, A

CEVICHE 24
tasmanian salmon, orange, shallots, coriander, chilli, lime, buckwheat crackers + olive oil - GF, DF, A

HALLOUMI 18
grilled halloumi over toasted brioche, hot honey, preserved baby figs - V

CAULIFLOWER 17
fried + tossed in a garlic paprika dressing with tzatziki + lime - GF, DFO, V

LAMB KOFTA 24
housemade lamb kofta, dill yoghurt, sumac onions, chive oil - GF, DFO

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

SEA + FLAME 85
tiger prawns (2), 250g angus sirloin, aussie smokehouse grilled chorizo, calamari, mixed leaf salad, fries + aioli - DFO

mains.

NORTH QUEENSLAND BARRAMUNDI 41
grilled + served over eggplant caponata with stracciatella + chive oil - GF, DFO, A

QUEENSLAND SPANNER CRAB LASAGNE 39
creamy béchamel, prawn bisque + parmesan - A

BUCATINI AL NAPOLI 34
creamy bucatini pasta tossed in rich napoli with stracciatella + basil - GFO, DFO, V
add chilli marinated prawns - I +9

LAMB RUMP 44
grilled sovereign lamb with orzo, wilted spinach + sundried tomato - GFO, DF

STRIPLOIN 39
250g diamantina classic mb 3+ sirloin with café paris butter + fries - GF, DFO

RIB FILLET 47
250g diamantina mb 2+ black angus with café paris butter + fries - GF, DFO

sides.

GRILLED BROCCOLINI 16
romesco, toasted walnut - GFO, VE

GREEK SALAD 16
kalamata olives, cucumber, red onion, feta, heirloom tomato, lemon oil - GF, DFO, V

DUCK FAT POTATO 15
tossed in confit garlic + fresh herbs, jamón crumb - GF, DF

TOMATO SALAD 14
heirloom tomatoes, fresh chilli, red onion, mixed leaves + pomegranate with house dressing - GF, VE

FRIES 14
shoestring fries, oregano salt, aioli - DF, V, LG

dessert.

CHOCOLATE FONDANT 18
with vanilla bean ice cream, hazelnut praline + mixed berry coulis - V

CRÈME BRÛLÉE 15
silky vanilla custard, crisp caramelised top + macerated berries - GF, V

GELATO 12
homemade white chocolate + lemon gelato with caramel pearls - GF, V

HAZELNUT BAKLAVA 15
with fresh berries + pistachio chantilly cream - V



AZURE MEDITERRANEAN

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

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