NYE 2026

BANQUET MENU

OYSTERS (2)
coffin bay oysters + cava mignonette - GF, DF, A

BRIOCHE
toasted brioche + black garlic butter - V

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

TIGER PRAWN
butterflied qld tiger prawn roasted in tarragon lemon butter - GF, A

LAMB KOFTA
housemade lamb kofta, dill yoghurt, sumac onion + chive oil - GF

STRIPLOIN
250g diamantina classic mb3+ sirloin + café paris butter – GF, DFO

GRILLED CHICKEN
harissa marinated chicken grilled + served with toum - GF

DUCK FAT POTATO
tossed in chopped herbs + jamon crumb - GF

MIXED LEAF SALAD
tossed in cava + dijon dressing - GF, VE

CHOCOFLAN
chocolate custard flan with a chocolate cake base, candied walnuts + fresh berries - V



NYE 2026

DRINKS MENU

BUBBLES ON ARRIVAL

COCKTAILS

aperol spritz
sunset sangria
lychee margarita
azure margarita

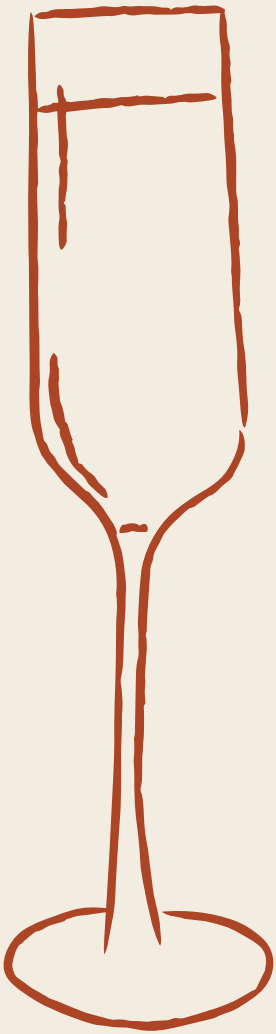
HOUSE WINES

TAP BEERS

AZURE MEDITERRANEAN LAGER CANS

NON-ALCOHOLIC

peroni 0.0% lager
soft drinks



AZURE
MEDITERRANEAN