

SHARED STARTERS

AZZURI ANTI PASTO PLATTER (GFA, DFA)	\$53
Wagyu bresaola, noix de jambon, mortadella, grilled sourdough bread, babaganoush with Persion feta & local olives	
TUNA NDUJA (DF, GFA)	\$27
Spreadable fresh tuna, crostini & wasabi mayonnaise	
CRETAN DAKOS BRUSCHETTA (V, GFA)	\$19
Tomato, basil, Kalamata olive crumbs, capers & feta cheese with grilled sourdough	

ENTRÉE

EGGPLANT CROQUETTES (V)	\$23
Tomato coulis, basil puree & Pecorino cheese coulis	
BURRATA (V, GFA)	\$24
Confit tomato tarte, basil, olive crumbs, crispy capers with crostini	
PERUVIAN SALMON & TUNA TIRADITO (GF, DF)	\$26
Fresh salmon, tuna, Aji Amarillo chili salsa with yuzu vinaigrette	
PUFFED PRAWN & CALAMARI (DF)	\$27
Tempura battered fried prawns & calamari, jalapeño mayonnaise & pickled cucumber	
BEEF TATAKI (GF)	\$25
Seared rare beef, zu-miso dressing, crispy garlic, onion & chilli	
MIDDLE EASTERN PULLED LAMB SLIDERS	\$23
Slow cooked lamb, brioche buns, pomegranate & petit salad with turmeric labneh, crispy carrot	

PASTA

PRAWN FETTUCCINE	\$23
Garlic chilli prawn fettucine with slow roasted cherry tomatoes & fried basil	
HOUSE MADE RAVIOLI (V)	\$22
Pumpkin ravioli, sage butter, pine nuts & pecorino	
LAMB TAGLIATELLE	\$27
Traditional lamb ragu, in red wine & grated pecorino	

SALADS

COS SALAD (VA, DFA, GF)	\$14
Croutons, parmesan with light ranch dressing	
GARDEN SALAD (GFA, DF)	\$14
Mesclun, tomato, cucumber, onion, red radish & croutons	
ANCIENT GRAIN QUINOA SALAD (V, DF, GF, VeganA)	\$14
Roasted pumpkin, mint, spinach & honey mustard	

TO THE SIDE

POTATO CHIPS (V)	\$14
With truffle mayonnaise & aged parmesan	
BROCCOLINI (GF, V, VEGAN)	\$14
With beans & toasted almonds	
DUCK FAT KIPFLER POTATO (GF)	\$14
With rosemary salt & chipotle mayonnaise	

(GF) Gluten Free (V) Vegetarian (DF) Dairy Free (DFA) Dairy Free Available (GFA) Gluten Free Available (VA) Vegetarian Available (VeganA) Vegan available

A 15% surcharge is applicable on Public Holidays

Our meats are grass fed, dry aged and hand selected. We source our meat from subject restaurant Spanish grill in Mildura.
All of our steaks are served with choice of red wine jus/peppercorn sauce/ mushroom sauce & chef compound butter.
All meats from the Grill are Gluten Free, with the exception of our Market Fish - please check with our waiting staff for details.

FROM THE GRILL

EYE FILLET 250G (GF)	150days grass-fed, multi-regional	\$48
With choice of redwine jus, peppercorn sauce or mushroom sauce		
PORTER HOUSE 300G	Black Angus, grass fed, Queensland	\$48
With choice of redwine jus, peppercorn sauce or mushroom sauce		
PORK RIB EYE 300G	Free range, Barkers' Creek	\$34
With asparagus, turmeric cauliflower and cheese sauce		
LAMB BACK STRAP 280G (GF) (DF)		\$37
Saltbush, South Australian, with babaganoush, charred broccolini, peas, redwine jus and crispy carrot		
GRILLED CHICKEN BREAST (GF)		\$28
Potato puree, charred broccolini, crisp maple pancetta, peas & chicken jus.		
FRESH MARKET FISH	MARKET PRICE	
(Please ask our waiting staff)		

AZZURI BURGERS

THE SIGNATURE (GFA)	\$27
Two beef patties in milk bun, pickle onion, Swiss cheese sunny side up egg, lettuce, jalapeño mayonnaise with chips	
ORIGINAL NORTH MIAMI CHICKEN (GFA)	\$25
Crispy chicken, jalapeño, lettuce, tomatoes, ranch dressing	
NORTH INDIAN ALOO TIKKI (V)	\$23
Spicy potato cutlets, milk buns, lettuce, tomato & eggplant chutney with saffron labneh	

COMPLIMENTARY SAUCES:

Chef's Compound Butter, Red Wine Jus, Green Peppercorn Sauce, Mushroom Sauce

CONDIMENTS:

Hot English Mustard, Pommery Mustard

DESSERTS

VEGAN CHOCOLATE ICE CREAM (GF, V, DF, VEGAN)	\$15
With poached pear	
KEY LIME TART (GF)	\$15
Passion fruit curd with pastry crumble	
CINNAMON CHURROS AFFOGATO (V)	\$15
With vanilla ice cream	
WARM PUMPKIN PUDDING	\$15
With vanilla ice cream & pecan caramel	
PORCINI MUSHROOM TIRAMISU	\$15
With white & dark chocolate	

KIDS

CHEESEBURGER with fries	\$15
BOWTIE PASTA BOLOGNESE	\$15
BBQ CHICKEN PIZZA with fries	\$15
BREADED CHICKEN STRIPS with fries (DF)	\$15

Gluten free available for kids menu,
please ask our waiting staff.

Menu descriptions reflect only the main ingredients. Although we take care in handling our foods and drinks, they may contain traces of allergens by being in proximity to other products. Feel free to ask your waiter if you have any food allergies. Our chefs prepare everything in-house and would be happy to assist you in making safe and delicious options.

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