

AZZURI

• FLAVOURS OF THE MEDITERRANEAN •
• ALL DAY DINING •

Smaller

Garlic and Parmesan baguette (V)	9
Stracciatella soup, chicken broth, spring veg, parmesan and beaten egg with a crusty roll (GFA)	12
Squid with Harissa mayo and coriander salt (GF)	16
Lamb cutlets in a parmesan crumb with a green olive, caper, and tomato salsa	22
Pan fried beetroot gnocchi with basil and rocket pesto, pistachios, and parmesan (V)	18 / 26

Larger

Beef burger with, house made pickles, bacon, cheese, lettuce, tomato, relish, and aioli (GFA)	22
Paella, with a fresh seafood selection and chorizo sausage (GF)	32
Barramundi with roasted fennel, potato, chorizo sausage and thyme butter (GF)	30
Portuguese chicken Paillard, accompanied by crispy potatoes, roast tomato, and herb yoghurt (GF)	29
Lamb rump in a Za'atar crust with a pea, asparagus and bean salad fetta and coriander salt (GF)	32
Thick cut 300gm sirloin steak, with red wine jus, potato, pancetta and truffle, aioli, salad and a side of our house made wholegrain mustard (GF)	38

Sides

Twice cooked baby potatoes with rosemary salt (V, GF)	11
Onion rings with turmeric, caraway and lime (V)	11
Shoestring fries with aioli (GF,V)	9
Sweet potato fries with chilli yoghurt (GF,V)	9
Corn cobs with paprika, lime butter and coriander salt (GF,V)	11
Leaf salad, with sumac and lemon spiced dressing (GF,V)	9

Dessert

Churros with chocolate sauce	12
House sorbet selection, ask our wait staff for today's flavours	15
Eton mess - meringue, lemon curd, berries, and fresh cream (GF)	14
Affogato - ice cream, espresso coffee shot & liquor (GF)	19
Local cheese board accompanied by dried fruits, crackers, and quince paste	18

Or see our selection of cakes and pastries in display fridge