

# 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 & salad with a 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, feta and coriander salt (GF)	32
Thick cut 300gm sirloin steak with red wine jus, potato salad with pancetta & truffle aioli 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 & flaked almonds	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*