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· ENTREE ·	
AZKA ARTISAN LOAF served with honey and lemon thyme butter	\$16.00
PIZZA BREAD garlic and herb butter, aged parmesan, and mozzarella	\$18.00
CHARRED OCTOPUS white bean pure crispy tapioca, chorizo, and red wine syrup	\$22.00
PRAWN DUMPLINGS served with a soy ginger broth	\$24.00
ROASTED BEETROOT + GOAT'S CURD SALAD salt roasted baby beetroot, goats curd mousse, chard, orange and hazel nut crumb	\$24.00
OXTAIL RAVIOLI Braised oxtail burnt butter red wine jus	\$28.00
PORK BELLY Braised-Seared scallops, king oyster, fried enoki, jus, celeriac puree	\$28.00
LIVE OYSTERS - SHUCKED TO ORDER	
Natural, Mignonette Kilpatrick	\$5.00 \$5.50
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BAKED EGGPLANT Harissa, yoghurt pomegranate, brown lentils, molasses	\$26.00
· MAINS · · ·	
MARKET FISH Buttered broccolini, glazed baby carrot, lemon cheek, herb roasted smashed chats, butter sauce	\$36.00
LAMB SHANK Sous-vide lamb shank, Paris mash baby broccoli, carrots, braised Brussels	\$39.00
AZKA BURGER  Angus beef patty, bacon, lettuce, tomato, cheese, tomato relish, in a milk bun, chunky chips	\$27.00
PRAWN Thai yellow curry, fragrant rice and pappadum, chilli relish	\$32.00
JAMAICAN JERK CHICKEN BREAST BBQ'D Corn cob, sriracha aioli slaw, flat bread	\$36.00
ORECCHIETTE  Harb perto cream caramelized opion chickness	\$30.00

Herb pesto cream, caramelised onion, chickpea, olives, spinach, confit garlic, aged Parmesan

### AZKA SIGNATURE

\$65.00

#### 10 HOUR SLOW COOKED BEEF RIBS

with a bourbon bbq sauce, chunky chips, grilled corn, house slaw

### From the Grill

250GM RIVERINE GRAIN FED SIRLOIN MB2+ \$40.00

300GM GRAIN FED SCOTCH FILLET MB2+ \$55.00

Choose 2 Sides & Condiments

SAUCE

Red Wine Jus, Peppercorn, Mushroom, Diane, Hollandaise, Cafe de Paris Butter

MUSTARD

Dijon, Wholegrain, Hot English

SIDES \$12 each

Steamed Seasonal Vegetables, Dutch Carrots with Spiced Yoghurt, Buttered Herb Roasted New Potatoes, Chunky Chips, Garden Salad, Pomme Puree

# DESSERT .

CHOCOLATE FONDANT \$16.00

Dulce de leche vanilla bean ice cream

ROSE WATER PANNA COTTA \$16.00 spiced pear, praline

CITRUS MARSH MELLOW \$16.00 Lemon curd, orange, lime sorbet

AFFOGATO \$16.00 vanilla bean ice-cream, Antilles coffee shot, Frangelico

# **KIDS**

Main & Dessert \$15 per child

Mains

Fish, Chips & Salad | Chicken Nuggets, Chips & Salad Margherita Pizza | Bangers and Mash

Desserts

Ice-cream | Fruit Salad | Banana Split