

Salads

Beetroot salad (V/GF) \$22
Baby beetroots, Spanish onion, roasted walnuts, and Moroccan orange blossom dressing.

Carrot salad (V/GF) \$20
Carrots marinated in olive oil, preserved lemon, fresh coriander, sweet paprika, garlic and sweetened lemon dressing.

Sides

Steam greens (V/GF) \$20
Asparagus, broccolini, sugar snap, roasted pistachio, preserved lemon labneh, sumac, and goddess dressing.

Garden salad (V/GF) \$16
Mixed leaves, tomato, Spanish onion, and cucumber served with house-made dressing.

Cous-Cous (V) \$7
Fluffy cous-cous steamed three times in aromatic spices, served with almonds and dry apricots.

Saffron rice (V/GF) \$7
Aged basmati rice cooked to perfection in saffron and aromatic spices, served with raisins.

Salted chips (V) \$15

Moroccan harissa (V/GF) \$6
Blended red bird eye chilli with fresh garlic, Ras El Hanout, Moroccan spices, and fresh herbs.

Khobz bread \$5



Lunch Menu

10% surcharge applies on Sundays
15% surcharge applies on public holidays

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GF: gluten free, please inform our staff so they can ensure extra care is taken in avoiding gluten

V: vegetarian, please ask our friendly staff for vegan options if required

Appetisers

Natural oysters ½ doz \$29 or full doz \$56
Served with house-made dressing.

Marinated olives (V/GF) \$12
Pitted green olives, fresh herbs, preserved lemon, mixed spices and olive oil.

Trio house dips (V/GF) \$18
House-made dips served with toasted Khobz bread.

Duo bruschetta (V) 2pcs \$15
Fresh tomatoes, fresh basil, Spanish onion, garlic confit, and olive oil.

Entrees

Grilled octopus tentacles (GF) \$30
Served with baby lettuce, cherry tomato, capsicum, red onion, smoked tomato, and coriander lemon dressing.

Grilled scallops 4pc (GF) \$28
Served with corn salsa, and mild chilli prawn oil.

Calamari \$27
Deep fried baby squid with lemon-pepper seasoning, and saffron lemon aioli, served with garden salad.

Gambas 5pc (GF) \$30
Pan-sauteed green prawns, olive oil, fresh garlic, fresh herbs, smoked paprika, and garlic infused butter sauce.

Mushrooms (V/GF) \$25
Pan-tossed champignon with olive oil, fresh garlic, fresh herbs, and garlic infused butter sauce.

Moroccan meatballs 5pcs (GF) \$28
Ground-beef meat marinated with Moroccan mild spices, served with aromatic tomato chermoula sauce.

Bastille chicken fingers 2pc \$20
Crispy rolled filo pastry, filled with chicken infused with orange blossom, almond, cinnamon, and fresh herbs, served with orange saffron sauce.

Grilled halloumi 4pc (GF) \$26
Served with wild rocket, semi dried tomato, aromatic mix berries, honey mustard sauce and roasted pine nuts.

Burgers

Mediterranean beef burger \$32
Grilled beef patty, smoked cheese, caramelized onion, tomato, lettuce, beetroot, pickles, and Prego sauce, served with side of chips.

Crispy chicken fillet burger \$30
Crispy deep-fried thigh fillet, house coleslaw, tomato, lettuce, and sweet mustard mayo, served with side of chips.

Mains

Gourmet Eye Fillet (GF) \$55
250g of Angus eye fillet served with baby chat potatoes, grilled asparagus, Dutch carrot and red wine jus.

Seafood Bouillabaisse (GF) \$54
Pan-tossed Blue Swimmer crab, green prawns, baby octopus, baby squid, mussels, fish and baby clams in olive oil, fresh garlic, fresh chilli, fresh herbs, and seafood tomato broth, served with crusty bread.

Fresh catch of the day (GF) \$MP
Refer to daily specials.

Fish and chips \$39
Deep-fried beer-battered fish fillets, served with petite bouche salad, tartare sauce, and side of chips.

Prawn linguine \$42
Linguine pasta tossed with green prawns, garlic confit, shallots, fresh tomato, and fresh basil.

Lentil and potato cake (V) \$38
Crumbed green lentil and potato mix, garlic, Moroccan mild spices, and fresh herbs, served in Romesco sauce, pumpkin puree, and chipotle mayo.

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Khobz bread	\$5



Dinner Menu

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Grilled halloumi 4pc (GF) \$26
Served with wild rocket, semi dried tomato, aromatic mix berries, honey mustard sauce and roasted pine nuts.

Azul Specials

Lamb Tajine (GF) \$54
Tender lamb slow cooked with aromatic spices, saffron, fresh garlic, ginger, fresh herbs, pitted prunes, caramelised onion, boiled egg, and roasted sesame seeds. Served with choice of fluffy cous-cous or fragrant saffron rice.

Fish Tajine (GF) \$52
Fresh catch marinated in authentic Moroccan chermoula sauce, fresh garlic, ginger, fresh herbs, preserved lemon, and slow cooked vegetables. Served with choice of fluffy cous-cous or fragrant saffron rice.

Berber Tajine (V/GF) \$46
Vibrant medley of slow cooked vegetables in authentic Moroccan chermoula sauce, fresh garlic, ginger, fresh herbs, and preserved lemon. Served with choice of fluffy cous-cous or fragrant saffron rice.

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Desserts

Desserts Moroccan Delight Knafeh (V) \$22

Moroccan delicacy. Crispy shredded nest pastry embracing a sweet cheese filling, adorned with pistachios and a hint of rose water syrup.

Crema Catalana (GF / V) \$18

Baked sweet custard infused with aromatic spices, crowned with a tantalising crust of crystalized sugar, served alongside velvety vanilla bean ice cream.

Sticky date pudding (V) \$18

Moist date sponge cake drizzled with sumptuous toffee sauce, accompanied by a dollop of velvety vanilla bean ice cream.

Trio sorbet (GF / V) \$18

Trio of refreshing ice cream flavours, elegantly paired with a vibrant mixed berry coulis.

Panna Cotta (GF / V) \$16

Velvety orange-infused creamy jelly, delicately laced with vanilla, crowned with fresh berries & drizzled with a berry coulis.

Affogato with Frangelico (GF / V) \$18

Silky vanilla ice cream drenched in rich espresso, enhanced with a splash of Frangelico.

Affogato (GF / V) \$14

Silky vanilla ice cream drenched in rich espresso.

Tea & Coffee

Moroccan Mint Tea \$8

A revitalising infusion of green tea and fresh mint leaves, perfectly balanced, delicately sweetened for a soothing finish.

Espresso \$4

Macchiato \$4.5

Piccolo \$4.5

Long black \$4.5

Flat white \$5.5

Latte \$5.5

Cappuccino \$5.5

Mocha \$5.5

Hot Chocolate \$5

Chai latte / Dirty Chai latte \$5

Iced latte \$6.5

Tea: \$6

Chamomile, Peppermint, Early grey, English breakfast.

Liquors

The perfect finale to your meal. Indulge in our selection of fine liqueurs \$12

Amaretto Disaronno, Bayleys, Chambord, Cointreau, Frangelico, Kalhua, Sambuca, Tía María.

SPIRITS

Vodka

Absolut \$12

Grey Goose \$14

Gin

Bombay Sapphire \$12

Hendricks \$13

Roku \$14

Rum

Bacardi \$12

Bundaberg Black 12 years \$14

Tequila

Jose Cuervo Silver \$12

Don Julio Reposado \$16

Whiskey

Jameson Irish \$11

Double Black Johnnie Walker \$12

Makers Mark \$12

Jack Daniels Bonded \$13

Bourbon

Woodford Reserve \$12

Jim Beam \$12

Wild Turkey 101 Proof \$14

Four Roses \$14

Non-alcoholic drinks

Sparkling water \$5 PP

Soft drinks \$5.50

Coke, Coke Zero, Lemonade,Ginger Beer

Special Soft drinks \$6.50

Pink lemonade, Lemon lime and bitters,

Juices \$6.50

Apple, Green supreme, Tropical, Orange, Pineapple

Milkshakes \$9.50

Caramel, Chocolate, Strawberry, Vanilla

Smoothies \$10.50

Booster: banana, mango, spinach, lime juice

Detox: blueberries, boysenberries, banana, dates

Energize: strawberry, apple, pear, pineapple, dates

Reboot: mango, pineapple, banana, passion fruit

Mocktail \$11.50

Azul: orange blossom, fresh lime, mint, ginger beer

Piña Colada: pineapple, coconut cream

Passion Fruit Mojito: passion fruit, lime juice, mint, syrup, lemonade

Non-alcoholic Beer \$9.50

Heineken 0%

Cocktail List

\$20

Amaretto Sour

Amaretto, lime, sugar liquid

Aperol Spritz

Aperol, Prosecco, orange

Azul Piña Colada

White Rum, Blue Curaçao, coconut cream, pineapple juice, coconut syrup

Brumble

Gin, lemon juice, blackberry liquor, sugar syrup

Cosmopolitan

Vodka, Triple Sec, cranberry juice, lime juice

Espresso Martini

Vodka, Kahlua, espresso, cacao liquor

Pornstar Martini

Vodka vanilla, Passoa, lime juice, vanilla syrup, passion fruit

Margarita

Tequila, lime, Triple Sec

Mojito

White Rum, lime, sugar liquid, mint, lemonade

Negroni

Gin, Campari, Vermouth, orange peel

Neptune's Garden

Tequila, Elderflower, lime juice, egg white

Old Fashioned

Whiskey, Angostura, sugar syrup, orange peel

Tequila Sunrise

Tequila, orange juice, grenadine

Red Wine

Abbotts & Delaunay

Pinot Noir, Languedoc-Roussillon, France

\$58

Johansen

Pinot Noir, Tumbarumba, New South Wales

\$72

Rockburn

Pinot Noir, Central Otago, New Zealand

\$101

Krondorf, 'Vine Garden'

Grenache, Barossa, South Australia

\$65

BonVilla, Single Vineyard

Shiraz, Hunter Valley, New South Wales

\$48

Ziegler, 'The Brickyard'

Shiraz, Barossa, South Australia

\$66

Mitolo, Small Batch 'Angela'

Shiraz, McLaren Vale, South Australia

\$90

Marrenon, 'Inventa'

Syrah, Rhône Valley, France

\$107

Eden Road

Sangiovese, Gundagai, New South Wales

\$87

Bremerton, 'Coulthard'

Cab Sauvignon, Langhorne Creek, South Australia

\$58

Taltarni, 'Estate'

Cabernet Sauvignon, Pyrenees, Victoria

\$84

Andeluna, '1300'

Malbec, Mendoza, Argentina

\$49

Riddoch, 'Man of Many'

Cabernet Malbec, Coonawarra, South Australia

\$80

White Wine

Pikes, 'Traditionale' Riesling, Clare Valley, South Australia	\$60
Eden Road, 'Canberra' Riesling, Murrumbateman, Canberra	\$82
Larry Cherubino, 'Cherubino' Riesling, Frankland River, Great Southern	\$98
Kono, Sauvignon Blanc, Marlborough, New Zealand	\$52
Philip Shaw No.19 Sauvignon Blanc, Orange, New South Wales	\$72
ARA, 'Resolute' Sauvignon Blanc, Marlborough, New Zealand	\$84
J.de Villebois Pouilly Fumé AOP Sauvignon Blanc, Loire Valley, France	\$112
Sensi, 'Filo' Pinot Grigio, Sicilia, Italy	\$48
Tohu Pinot Gris, Awatere Valley, New Zealand	\$62
Terra Noble, 'Estate' Chardonnay, Central Valley, Chile	\$46
Pedestal Chardonnay, Margaret River, Western Australia	\$71
Robert Bowen Chardonnay, Margaret River, Western Australia	\$96
Albert Bichot AOP, Chablis, Chablis, France	\$128

Beer

Tap Beer Freshie Hazy - Freshwater Brewing Company Lager - Sydney Beer Company	\$12
Bottled Beer Asahi Super Dry Corona Sydney Beer Company Lager (3.5%) Little Creatures Pale Ale Peroni Nastro Azzuro Stone & Wood Pacific Ale	\$11
Non-alcoholic Beer Heineken 0%	\$9.50
Bottled Cider James Squire Orchard Crush Apple Cider	\$10.50

Wine By The Glass

Sparkling Wine

Fattoria di Calappiano Prosecco, Italy	\$12
NV Wicks Estate Sparkling Brut, Adelaide Hills	\$14

White Wines

Terra Noble, 'Estate' Chardonnay, New South Wales	\$12
Kono, 'Marlborough' Sauvignon Blanc, New Zealand	\$13
Sensi, 'Filo' Pinot Grigio, Italy	\$12

Rosé Wine

Marquis de Pennautier Rosé, France	\$14
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Red Wines

Abbotts & Delaunay Pinot Noir, France	\$14
BonVilla, Single Vineyard Shiraz, Hunter Valley	\$12

Sparkling Wine

Fattoria di Calappiano DOC Prosecco, Veneto, Italy	\$55
NV Wicks Estate Vintage Sparkling Brut, Adelaide Hills, South Australia	\$60
Lombard Champagne Extra Brut, Reims, France	\$152
Charles Heidsieck Champagne Brut Reserve NV, Reims, France	\$235
Abele Blanc de Blancs Champagne, Reims, France	\$205
Le Crêt de Bine, 'La Traditionnelle' Sparkling Rosé, Beaujolais, France	\$105

Rosé Wine

Les Arts Gris de Grenache, Méditerranée, France	\$52
Marquis de Pennautier Rosé, Pays d'Oc, France	\$59
Gerard Bertrand Gris Blanc, Pays d'Oc, France	\$65
Mirabeau, 'Classic' Rosé, Provence, France	\$76
Miraval, 'Côtes de Provence' Rosé, Provence, France	\$98