

# AZOTEA

## Restaurant

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### Tapas

Pumpkin & parmesan **arancini**, sriracha aioli (V) \$12

Sweet plum & sesame **lamb cutlets**, harissa mayonnaise (GF) \$15

Trio of **house made dips**, pita bread (V) \$13

Crispy **calamari**, citrus salt, sweet chilli aioli (GF)(DF) \$13

Lime glazed **scallops**, charred corn salsa, avocado puree (GF)(DF) \$14

Red pepper & pecorino **croquettes**, roasted tomato jam (V) \$12

**Crostini**, slow cooked lamb, smokey hommus, persian fetta \$12

Pork belly **skewers**, Vietnamese caramel & cucumber salsa (GF)(DF) \$13

Honey barbecue **chicken bites**, ranch sauce (GF) \$13

Chimichurri beef **meatballs**, shaved parmesan, toasted sourdough \$12

**Halloumi fries**, rosemary salt, garlic aioli (V) \$12

Szechuan **chicken dumplings**, nuoc cham (DF) \$12

Potato **rosti**, smoked salmon, avocado & chive cream cheese (GF) \$13

Crumbed **camembert**, chilli cranberry sauce, aged balsamic (V) \$13

Mini **hasselback** potatoes, dill aioli, herb salt (V)(GF) \$12

Share platter any 5 tapas \$65  
Chefs choice of 5 favourites \$60

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### Mains

**Eye fillet** medallions, wild mushrooms, seeded mustard mash, caramelised shallots, shiraz reduction (GF) \$42

Slow roasted **pork belly**, cider bacon jam, pickled apple, paris mash, rocket & almond salad (GF) \$34

Confit **chicken breast**, sweet onion puree, onion soil, onion crisp, hand-cut chips, snowpea salad, jus \$34

Roasted pumpkin **risotto**, crisp sage, rum soaked currants, persian fetta (V)(GF) \$30

Barramundi **fillet**, roasted kipflers, pine nut crumb, butternut puree, white wine sauce, young spring onion salad (GF) \$36

Pan fried **gnocchi**, cherry tomatoes, basil, bocconici, pomodoro sauce (V) \$30

**Spanish paella**, king prawns, green lip mussels, scallops, prawn cutlet, calamari, chicken, chorizo, fresh peas, moreton bay bug, spanish onion, capsicum, saffron infused rice (GF)(DF)

Paella for 1 \$42 | for 2 \$73 | for 4 \$140

### Sides

Parmesan & garlic potato **wedges**, lime sour cream (V)(GF) \$8

Green **beans**, romesco sauce, fetta (V)(GF) \$8

Warm roasted **vegetable salad**, apple cider vinaigrette, toasted almonds (V)(GF)(DF) \$8

(V) Vegetarian | (GF) Gluten free | (DF) Dairy free

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### Desserts

White chocolate **creme brulee**, raspberry mousse,  
almond praline, raspberry sorbet \$14

Vanilla **panna cotta**, apple sorbet, brown sugar crumble,  
apple jelly, mini cinnamon doughnuts \$14

Creamy honey **semifreddo**, lemon crumb, salted caramel,  
lemon curd, honey comb \$14

**Churros** with your choice of sauce \$14  
warm ganache | white chocolate mocha | salted caramel

**Cheese plate** consisting of blue cheese, brie,  
aged cheddar, prosciutto, fresh fruits, candied nuts,  
fig paste, crispy walnut bread

(cheeses are portioned to approximately 40 grams each)