

AZOTEA

Restaurant

Tapas

Buttermilk fried **calamari**, lime aioli (GF)(DF) \$13

Sweet crispy **chicken bites**, spicy garlic sauce (GF)(DF) \$13

Olive, basil & mozzarella **arancini**, garlic aioli (V) \$12

Garlic, hoisin & chicken **spring rolls**, nuoc cham (DF) \$12

Lemongrass & **pork skewers**, chilli pineapple sauce (GF)(DF) \$13

Vietnamese pulled **pork crostini**, pickled daikon, sriracha aioli (DF) \$12

Chilli **coconut chicken skewers**, corn salsa (DF)(GF) \$13

Crumbed **camembert**, spiced pear chutney(V) \$12

House made trio of **dips**, pita bread (V) \$13

Thai **lamb cutlets**, avocado yoghurt, sumac (GF) \$15

Lemon butter **scallops**, crisp pork belly, sweetcorn purée \$14

Honey lime chicken **tostadas**, pico de gallo \$13

Sesame **haloumi** bites, sweet & spicy tomato sauce (V) \$12

Feta, roasted tomato & basil pesto **crostini** (V) \$12

Pork belly bites, cucumber salsa, soy ginger glaze (GF)(DF) \$13

Share platter any 5 tapas \$65

Chefs choice of 5 favourites \$60

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

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Mains

Pan-fried **gnocchi**, capsicum, cherry tomatoes, olives, pomodoro sauce, parmesan (V) \$30

Twice cooked **pork belly**, parmesan mash, sugar snap peas, apple textures, bourbon mustard sauce (GF) \$34

Crispy skin **salmon**, cauliflower purée, fondant potato, broccolini, garlic oregano crumb, herb butter \$34

Mozzarella crusted **chicken** breast, kipflers, maple bacon, butternut purée, snow peas, white wine sauce \$34

Roasted pumpkin & **goats cheese tart**, spinach & beetroot salad, candied walnuts, pomegranate dressing (V) \$30

Eye fillet medallions, rosti, pea purée, baby root vegetables, muscat jus (GF) \$42

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 \$74 | for 4 \$144

Sides

Stir fried **green vegetables**, garlic butter, almonds(GF)(V) \$8

Garlic herb **potato wedges**, sriracha aioli (DF)(GF)(V)\$8

Rocket, **pear & pecorino salad**, honey mustard dressing(GF)(V) \$8

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Desserts

Pistachio **sponge**, berry gel, white chocolate,
raspberry mousse, meringue \$14

Baileys **creme brûlée**, salted caramels,
chocolate mousse, peanut wafer \$14

Raspberry & **chocolate tart**, almond praline,
berry reduction, raspberry sorbet (DF)(GF) \$14

Churros with your choice of sauce \$14
hot fudge | caramelised apple | 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) \$60

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