

Salads

Beetroot salad (V/GF) Baby beetroots, Spanish onion, roasted walnuts, and Moroccan orange blossom dressing.	\$22
Carrot salad (V/GF) Carrots marinated in olive oil, preserved lemon, fresh coriander, sweet paprika, garlic and sweetened lemon dressing.	\$20

Sides

Steam greens (V/GF) Asparagus, broccolini, sugar snap, roasted pistachio, preserved lemon labneh, sumac, and goddess dressing.	\$20
Garden salad (V/GF) Mixed leaves, tomato, Spanish onion, and cucumber served with house-made dressing.	\$16
Cous-Cous (V) Fluffy cous-cous steamed three times in aromatic spices, served with almonds and dry apricots.	\$7
Saffron rice (V/GF) Aged basmati rice cooked to perfection in saffron and aromatic spices, served with raisins.	\$7
Salted chips (V)	\$15
Moroccan harissa (V/GF) Blended red bird eye chilli with fresh garlic, Ras El Hanout, Moroccan spices, and fresh herbs.	\$6
Khobz bread	\$5



Dinner 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.

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.

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.

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.