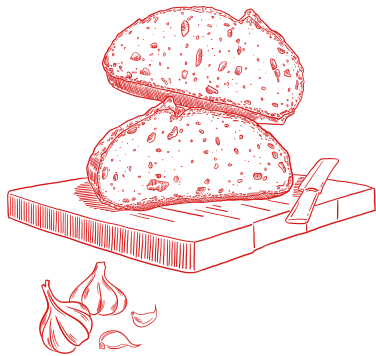


Menu

Take away menu available



Entrée

Oven Baked Garlic & Herb Bread \$14

House made dough, finished with aged balsamic & extra virgin olive oil

Garlic Butter Prawns \$22

Prawns & garlic butter on toasted sourdough

Bruschetta \$20

Crisp sourdough topped with tomato, roasted garlic, fresh basil, pickled onion & aged balsamic

Salads

Burrata Salad \$28

Burrata, vine ripened tomatoes, basil, drizzled with pesto oil

Rocket Salad \$18

Rocket leaves, crumbled goats cheese, toasted pine nuts & pomegranate molasses dressing

Add smoked salmon + \$8



Pizza

Meat Lover \$36

Smoky BBQ base, chorizo, pepperoni, double smoked leg ham, speck, salsiccia & mozzarella di bufala

Margherita \$30

Sliced heirloom tomatoes, fresh basil & mozzarella di bufala

Chicken \$36

Chargrilled chicken thigh, house barbecue sauce, caramelised onion, fresh coriander & mozzarella di bufala

Organic Blue Mountains Funghi \$34

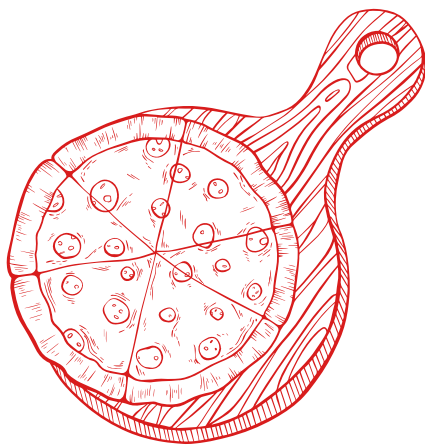
Locally farmed lion's mane, brown oyster & enoki funghi, fresh parsley, truffle oil & mozzarella di bufala

Add chicken + \$5

Hawaiian \$32

Pineapple, double smoked leg ham & mozzarella di bufala

Vegetable base available + \$3



Pasta & Risotto

Saltbush Lamb Chops \$45

Tender grilled saltbush lamb, creamy saffron risotto & aromatic red wine jus

Frutte Di Mare Spaghetti \$39

King prawns, scallops, extra virgin olive oil, white wine, confit garlic, fresh chilli & chopped parsley

Linguini 'Nduja \$34

Tossed spicy 'nduja sausage, tomato butter emulsion, mozzarella di bufala & shaved parmesan

Gnocchi \$33

Potato gnocchi, basil pesto, micro basil, extra virgin olive oil & nut based cheese



*Menu subject to change due to product availability.

Please note that the ALL Accor+ Explorer discount doesn't apply in Azzurro Trattoria.