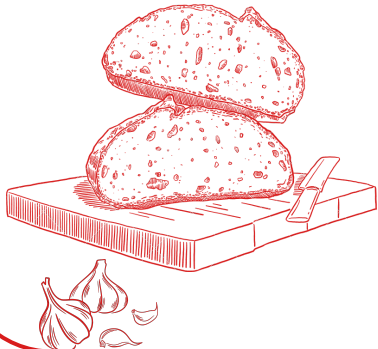


Menu

Take away menu available



Entrée

Oven Baked Garlic & Herb Bread \$14

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

Bruschetta \$20

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

Salads

Burrata Salad \$32

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

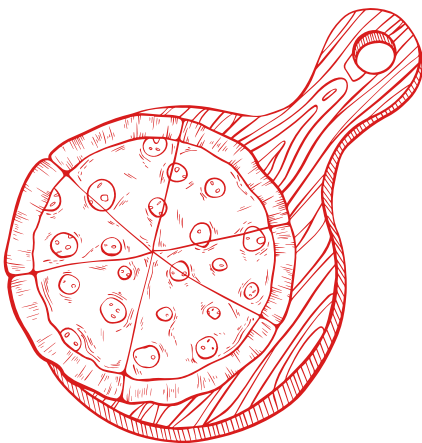
Rocket Salad \$18

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

Hawaiian \$34

Napolitana base, double smoked leg ham, sweet pineapple & mozzarella di bufala

Vegetable base available + \$3

Pasta & Risotto

Frutte Di Mare Spaghetti \$39

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

Linguini 'Nduja \$32

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.

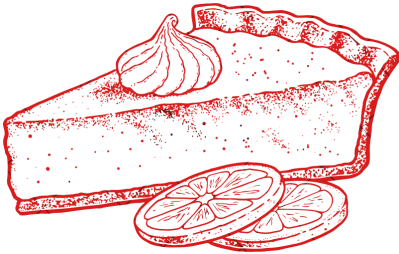


Sides

- Waffle Chips**\$17
- Crisp, golden, smoked salt
- Chips**\$16
- Classic, crunchy, citrus pepper salt

Dessert

- Tiramisu**\$19
- Espresso soaked layers of savoiardi, mascarpone & finished with a dusting of cocoa powder
- Tart of the Day**\$18
- Home made tart, served with a side of gelato
- Daily Gelato Selection**\$15
- Two scoops artisanal gelato



Kids Menu

- Chicken Nuggets**\$15
- Crunchy battered chicken with a side of chips
- Spaghetti Bolognese**\$17
- Slow cooked beef ragu with shaved parmesan
- Cheeseburger**\$16
- Beef patty with melted cheese and a side of chips

Drinks

Wine

Red/Rose

	G	B
	150 ml	250ml
De Beaurepaire ‘Le Marquis’ Cabernet Sauvignon – Rylstone NSW	\$14	\$23
Bruno Shiraz – Barossa SA	\$13	\$22
Mortimer Merlot Orange NSW	\$12	\$20
De Bortoli La Boheme ‘Act two’ Pinot Noir – Yarra Valley VIC	\$13	\$22

White	G	B
	150 ml	250ml
Tai Tiara Sauvignon Blanc – Marlborough NZ	\$13	\$22
De Bortoli La Boheme ‘Act One’ Riesling – Yarra Valley Vic	\$12	\$20
In Dreams Chardonnay – Yarra Valley Vic	\$15	\$25
De Bortoli La Boheme ‘Act Three” Pinot Gris – Yarra Valley Vic	\$13	\$22
Indigo Vineyard Pinot Grigio – Beechworth Vic	\$14	\$23

Beer

- Sydney Brewery**
- Lager & Pale Ale Tap Beer \$10 Sch | \$14 Pint
- James Boag’s Premium \$11
- James Boag’s Premium Light\$9.50
- Toohy’s Extra Dry \$11

Soft Drinks

- Coca Cola\$6
- Coke Zero\$6
- Sprite\$6
- Lift\$6

Juice

- Orange Juice.....\$6
- Apple Juice\$6
- Pineapple Juice\$6

Hot Beverages

- Coffee\$5.50
- Tea\$5.50
- Hot Chocolate\$5.50
- Please note that soy, almond and oat milk incur additional charges.