

AZURA

POOL BAR & KITCHEN



KEY



contains
gluten



Nuts



Celery



Peanuts



Crustaceans



Molluscs



Soya



Seafood



Sesame
seeds



Sulphur
dioxide



Mustard












Milk



Eggs

FRESH SELECTIONS

Tasmanian Oysters	 Molluscs	78
Half Dozen, lime, sherry vinegar, sea grapes		
Fish Kokoda	  Soya Fish	42
Market fresh fish, lime juice, capsicum, onion, chili, cassava, coconut cream, cilantro		
Viet Rice Paper Rolls	  Soya Fish	38
Roasted pork, prawns, rice noodle, coriander, nouc cham		
Hearts of Romaine	   Soya Fish Eggs	35
Romaine lettuce, Grana Padano, pancetta, anchovy, and poached egg, crouton, caeser dressing		
Classic Salad	 Soya	30
Lettuce, cucumber, tomato, onion, pineapple, avocado, lemon vinaigrette		

WRAPS & SANDWICHES

All served with bistro fries

Okra and Pumpkin Burritos	   Soya contains gluten Milk	38
Cardamom rice, grilled paneer, lemon pickle, mint yogurt, kachumber		
Chicken Wrap	   Soya contains gluten Milk	40
Grilled chicken, avocado, tomato, cucumber, mozzarella cheese, tomato sambal		
Seafood Wrap	     Soya contains gluten Milk Crustaceans Molluscs	42
Scallops, mussels, fish, squid, lettuce, mozzarella cheese, cocktail sauce		
Lovo Chicken Burger	    Soya Eggs contains gluten Sesame seeds	42
Charcoal bun, lovo chicken, palusami, tomato chutney, onion jam, bacon, grilled pineapple		
Black Angus Burger	    Soya Eggs contains gluten Sesame seeds	46
Ground beef patty, brioche bun, sliced cheddar, crisp bacon, slaw		
Lamb Burger	     Soya Eggs contains gluten Sesame seeds Milk	46
Lamb patties, mint yogurt, feta cheese, onion, lettuce, slaw		
Steak Sandwich	    Soya Eggs contains gluten Milk	46
Charred minute steak beef, ciabatta bread, fried egg, crisp bacon, slaw		











- For assistance with any dietary requirements, please contact instant service and speak to a staff member.
- Some dishes may contain traces of nuts, and a few can be adapted to be gluten-free
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CRUNCH & MUNCH

Chicken Spring Roll	   	30
Chicken minced, mix vegetables, sweet chili sauce		
Chicken Dumpling (Steam or Fried)	   	30
Juicy minced chicken wrapped in soft dumpling skin, served with light soy and ginger dipping sauce		
Pork Dumpling (Steam or Fried)	   	30
Savory minced pork wrapped in soft dumpling skin, served with light soy and ginger dipping sauce		
Crispy Chicken Wings	  	36
Tender chicken wings, barbeque sauce		
Crumbed Calamari Ring	   	42
Coated calamari, tartar sauce, lime wedges		
Beer – Battered Wahoo	    	48
Served with bistro fries, tartare sauce, chopped salad, lime		
Classic Nachos	 	42
Ground spiced beef, sour cream, guacamole, Pico de Gallo, jalapenos		
Chicken Quesadillas	  	42
Grilled tortillas with spiced chicken, cheese, guacamole, Pico de Gallo, sour cream, tomato sambal		

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WOOD-FIRED PIZZAS

Classic Margherita	 	42
Italian tomato, extra virgin olive oil, basil leaves, and mozzarella		
Vegetarian Pizza	 	46
Roasted pumpkin, braised red peppers, Thai basil, goat cheese, sunflower seeds, mozzarella		
Seafood Pizza	   	48
Prawns, scallops, calamari, mussels, salsa verde, and mozzarella		
Hawaiian Pizza	 	48
Tomato sauce, smoked ham, pineapple, mozzarella		

Pizza Add Ons:

Mushrooms	10
Grilled Chicken	10
Double Smoked Ham	15
Salami	15
Pepperoni	15
Prawns	15

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SKEWERS FROM THE COCONUT SHELL BURNING GRILL

All skewers come with bistro fries, chopped salad, and wood-fired naan bread

Chicken Skewers  48

Masala dry rub

Pork Skewers  50

Honey, soy sauce, mint, and sweet paprika powder

Lamb Kofta Skewers  50

Garlic, oregano, olive oil, and lemon juice

Beef Kofta Skewers  50

Lebanese minced beef kabab

Organic Skewers  46

Field mushrooms, red bell peppers, paneer, and tomatoes

Choice of Sauce:

Mint yogurt, Cucumber raita,
Tomato sambal, Spiced BBQ,
Honey – soy mirin

All the skewers come with bistro fries, chopped salad, and wood – fired naan bread

SOUP

Vegetable Chicken 32

Rich chicken broth, veggies, chicken cube, glass noodle

Meatball 32

Tasty beef broth, meatball, egg noodle, glass noodle

Chicken Wonton Soup 35

Chicken wonton served in a light fragrant broth with bok choy and spring onions

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BIG PLATES

Vegetable Chow Mien



35

Egg noodle, mix vegetables, egg, Asian seasoning

Add Ons:

Chicken	10
Prawns	15
Beef	18

Pad Thai



42

Tamarind sauce, chili paste, shrimp, peanut, lime

Nasi Goreng



42

Indonesian fried rice, chicken drumstick, chili sambal, prawn cracker

Chicken Chop Suey



42

Stir fry boneless chicken, mix vegetables, white rice

Chicken Kari Chaser



46

Fijian chicken curry, pickled onion, coriander, tamarind reduction, coconut & cumin chutney

Thai Green Curry



40

Aromatic curry made with coconut milk, green curry paste, Thai basil, vegetables, jasmine rice

Add Ons:

Chicken	10
Prawns	15
Beef	15

Red Thai Prawn Curry



50

Juicy prawns cooked in a rich aromatic red curry sauce made with coconut milk, jasmine rice

Salt & Pepper Pork









50

Crispy fried pork tossed with garlic, chili, and pepper salt, served with rice

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DESSERTS

Fruit Platter		32
Seasonal local fruits with mint lime yogurt		
Chocolate Brownie		32
Served with fresh fruit, vanilla ice cream, chocolate shaved, sprinkles		
Banana Split	 	32
Three flavors ice cream, chocolate sauce, strawberry sauce, whipped cream		
Mango Sticky Rice		30
Steamed sticky rice, mango sorbet, coconut cream sauce		
House – made Gelato		30
Served with chocolate sauce, strawberry sauce, sprinkle		

SIDES

Bistro Fries	 	20
Charred Corn		18
Onion Rings with avocado mayo	   	28
Spiced Crisp Potato Skins with tomato sambal & sour cream	   	22

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DRINKS



SIGNATURE COCKTAILS

Blushing Lavenders

28

A floral and citrusy mix of Jack Daniel's Honey, lavender syrup, and grapefruit juice, topped with soda for a refreshing finish. Garnished with lavender.

Talk To The Palm

26

A creamy tropical delight with Bati White Rum, coconut cream, and pineapple juice, finished with nutmeg for warmth. Served over ice with a pineapple garnish.

Mermaid's Whisper

26

A crisp and botanical blend of Regal Gin, elderflower liqueur, lime juice, and tonic water, garnished with a lime wheel and edible flowers.

The Real Slim Mango

28

A bold mix of Jose Cuervo Tequila and mango purée with a hint of chili, served in a spice salt-rimmed glass for a sweet and spicy kick.

Azura Bliss

28

A refreshing combination of vodka, lime cordial, pineapple juice, and cucumber, creating a crisp, citrusy, and tropical experience.

Barrel Aged Negroni

26

Aged Bombay Sapphire gin, Campari, and sweet vermouth come together in this smooth and complex classic, garnished with an orange twist.

Sunset Splash

24

A tropical mix of Bati Coconut Rum, Orange Curaçao, pineapple juice, and grenadine, served over ice with an orange slice and cherry for a sunset-inspired sip.

Painkiller

26

A creamy island escape with Bati Dark Rum, pineapple juice, orange juice, and coconut cream, garnished with fresh pineapple.

Voyage Vibe

28

A bold and spiced cocktail with Bati Spiced Rum, ginger beer, and bitters, served over ice with a lime wedge for a lively kick.

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UNLEADED

Wailoaloa Fresh	12
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Basil leaves, cucumber and fresh watermelon

Kamikamica	12
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Mango juice, cranberry juice, lime, mint leaves and sugarcane syrup

Tovolea	12
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Fresh ginger, simple syrup, lemon and lime juice

Virgin Mojito	12
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Fijian bush lemon, lime juice, sugar syrup muddled with fresh mint leaves and soda water

Colada Crush	12
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Coconut cream, pineapple juice, simple syrup and fresh lime juice

Virgin Mary	12
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Tomato juice, lemon juice, celery, tobasco worcestershire sauce, cilantro, pepper & salt

COCONUTS

Coconut Water	12
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Loaded Coconut Water	25
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SOFT DRINKS

	Post	Mix	Can
Coke	6		9
Coke Zero	6		9
Sprite	6		9
Fanta Orange			9
Fanta Pineapple			9

MINERAL WATER

Fiji Water 500ml	5
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Fiji Water 1 liter	10
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Santa Vittoria 1 liter	25
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WINES

glass bottle

Champagne & Sparkling

Charles Roux Blanc De Blanc, Burgandy, FR	15	80
Mionetto DOC Treviso Brut, Veneto IT	23	140

Sauvignon Blanc

Oxford Landing Sauvignon Blanc, South, AU	16	75
Te Henga, Sauvignon Blanc, Marlborough NZ	19	90
Vasse Felix, Sauvignon Semillon Blanc Margaret River, AU		110
Misha's Vineyard The Starlet Sauvignon Blanc, Central Otago, NZ		135

Pinot Gris / Grigio

Te Henga, Pinot Grigio, Marlborough, NZ	19	90
Oxford Landing, Pinot Grigio, South, AU	16	75
Yalumba Y'Series, South, AU		90

Chardonnay

Oxford Landing, Chardonnay, South Australia, AU	16	75
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White Varietals

Bleasdale Potts' Catch Verdelho, Langhorne Creek, AU	24	125
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Shiraz

Oxford Landing, Shiraz, South Australia, AU	16	75
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Pinot Noir

Te Henga, Pinot Noir, Marlborough, NZ	19	100
Little Yering Pinot Noir, Yarra Valley, AU	24	120

Cabernet Sauvignon

Grant Burge Benchmark Cabernet Sauvignon, South Australia, AU	20	80
Luis Felipe Edwards, Cabernet Sauvignon, Santiago, CL	19	65
Antigal, 'Uno', Mendoza, Cabernet Sauvignon, ARG	26	140

Red Varietals

Wine Gringo Grenache, South Australia, AU		120
Bleasdale Second Innings Malbec, Langhorne Creek, AU	24	125
Antigal, 'Uno', Mendoza, Malbec, ARG	26	140

Rose

Luis Felipe Edwards, Rose Santiago, CL	16	65
Chateau Miraval Rosé AOC Côtes de Provence Millésime, FR	28	160
Chateau Minuty Cotes de Provence 'M de Minuty' Rose, FR		190

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BEERS & RTDS

Fiji Bitter	13
Fiji Gold	13
Heineken 0.0 Beer Bottle	15
Peroni Nastro Azzuro	15
Asahi Super Dry 0.0%	16
Tribe Lime & Soda	16
Tribe Raspberry & Watermelon	16
Corona Extra	17
Vonu Original	18
Vonu Ultra Low Carb	18
Heineken Beer Bottle	19

DRAUGHT BEER

Fiji Gold	13
Fiji Bitter	13

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