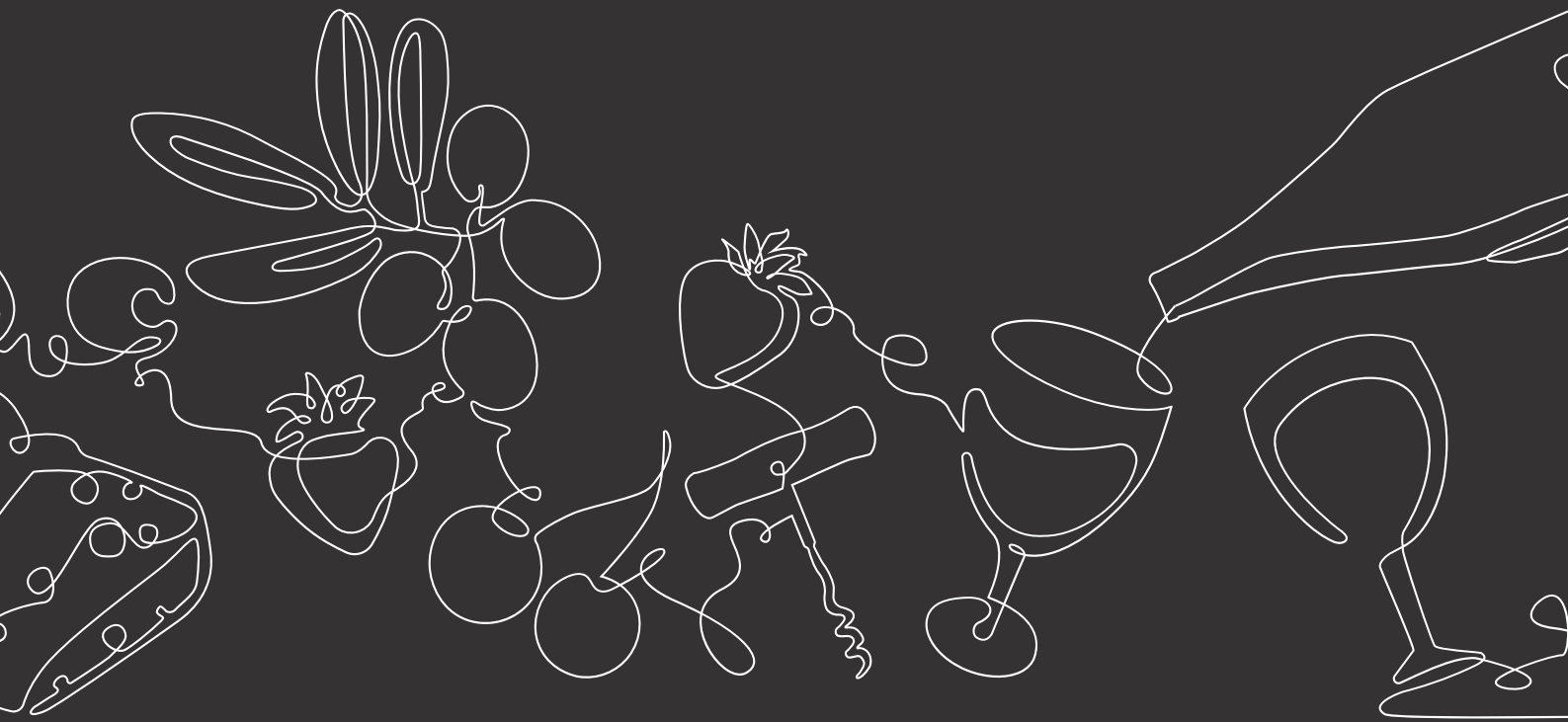


Azka
Restaurant
Wine & Tapas Bar



WINE &
TAPAS BAR

*Food and wine pairings enhance the flavour of both the food & beverage.
Our chef has created dishes & hand-selected wines to match to provide the perfect
experience for any taste.*

BRUSCHETTA 12

Tomato, red onion, black olives, balsamic glaze, fetta

GARLIC PIZZA BREAD 18

Garlic, herb butter, aged parmesan mozzarella

AZKA ARTISAN LOAF 16

Served with honey butter and thyme

Pair with Philip Shaw Pinot Gris

\$63 bottle

PRAWN GYOZA 24

Chilli, lime & coriander dipping sauce

Pair with Robert Oatley Chardonnay

\$15 glass | \$65 bottle

STICKY PORK BELLY BITES 18

Toasted sesame and green onion

Pair with Rymill Gewurztraminer

\$59 bottle

MUSHROOM ARANCINI 18

Truffle aioli and parmesan

Pair with Eden Road Pinot Noir

\$110 bottle

CRISPY VEGETARIAN SPRING ROLLS 14

Served with nam jim sauce

Pair with Jim Barry Anabelle Rose

\$15 glass | \$58 bottle

PULLED BEEF SLIDERS 19

with house slaw

Pair with New England Pale Ale

\$10 glass 375mL

CHEESE BOARD FOR 2 35

Soft hard and blue cheese, trail mix,

crackers, house dip, quince paste

Pair with Roaring Meg Pinot Noir glass \$18

glass | \$78 bottle

DELI BOARD FOR 2 40

Cured Meats, pickled veg, sourdough, herb pesto

Pair with Gemtree Uncut Shiraz

\$15 glass | \$56 bottle

BAKED CAMEMBERT 18

Balsamic glaze and local sourdough

Pair with Villain & Vixen Shiraz

\$67 bottle

SPANISH CHORIZO 16

Served with a honey red wine glaze

Pair with Torres Atrium Merlot

\$15 glass | \$66 bottle

