



Lazuli

SNACKS AND STARTERS

MARINATED OLIVES, Orange, saffron and sherry vinegar	\$ 12
FRIED ZUCCHINI BLOSSOMS, Cucumber yogurt, buttermilk and dill	\$ 18
FLAT BREAD, Wood-fired vegetables, goat curd	\$ 20
TARAMASALATA, Ocean trout pearls, ao-nori and potato crisps	\$ 20
CRUDO OF SNAPPER, Lemon, fennel and sea asparagus	\$ 22
CHICKPEA SOCCA, Seasonal brassicas, pinenut, caper, whipped goat milk ricotta	\$ 24
WAGYU BRESAOLA, romesco, sweet potato	\$ 26
SCARLET PRAWN CARPACCIO, coral sauce and french tarragon	\$ 32

SALAD

CAESAR STYLE SALAD, gem lettuces, anchovy dressing, tarragon and grana padano	\$ 24
AVOCADO, baby kale, freekeh, wood-roasted broccolini and sunflower seeds, coriander dressing	\$ 25
BURRATA, red papaya, ocean trout pearls, pepita and calendula	\$ 26
SPICY TUNA & LOCAL REEF FISH, cucumber, white radish and avocado, pickled ginger ponzu	\$ 28

SANDWICH

MARINATED EGGPLANT, artichoke, zucchini, salsa verde, buffalo mozzarella, rocket	\$ 30
DELI BAGUETTE OF PROSCIUTTO, capocollo and mortadella, provolone, truffle mustard	\$ 30
LAZULI CLUB, classic fillings, french fries	\$ 30
BLACK ANGUS CHEESEBURGER, dill pickle, brioche bun and french fries	\$ 34

PIZZA

MARGHERITA, san marzano tomato, basil, mozzarella, pecorino romano DOP	\$ 30
SPICY CALBRIAN SALAMI, mozzarella, wild honey	\$ 32
ORGANIC ZUCCHINI & ITS BLOSSOM, ricotta, basil and lemon	\$ 32
WOOD-FIRED MUSHROOMS, taleggio, oregano, black winter truffle	\$ 34
TIGER PRAWN, guanciale, fior di latte, chili, garlic and basil	\$ 34
PROSCIUTTO DI PARM, olives, wild rocket, reggiano and straciatella	\$ 36

SIDES

FRIED KIPFLER POTATOES, soured creme and chives	\$ 12
BEAUTIFUL SALAD LEAVES, herbs from our garden, grain mustard dressing	\$ 12
WOOD-ROASTED ASPARAGUS, green olive and anchovy dressing	\$ 12
FRENCH FRIES, truffle aioli, house-made ketchup	\$ 12

DESSERT

GINGER & VANILLA BEAN CRÈME	\$ 18
CRÈME CARAMEL, coconut yogurt sorbet	\$ 20
DARK CHOCOLATE TART, malt ice-cream, maple syrup	\$ 20
SEASONAL FRUIT, sorbet and ice-creams	\$ 24
INTERNATIONAL SELECTION OF FOUR CHEESES with condiments, lavosh and fruit bread	\$ 26



Kids Menu

BREAKFAST

SOFT BOILED EGGS with whole-grain toasted soldiers	\$ 10
FREE-RANGE EGGS on sourdough toast scrambled or fried	\$ 12
CHEESY CHEESE TOASTIE	\$ 12
TOASTED HAM & CHEESE CROISSANT	\$ 14
VANILLA CREPES with nutella, orange and mascarpone	\$ 14
BANANA & CINNAMON PANCAKES, blueberries and organic honey	\$ 15

All prices mentioned are in USD and subject to 16% GST and 10% service charge.



Kids Menu

ALL DAY DINING

MACARONI & CHEESE	\$ 16
SPAGHETTI BOLOGNAISE, parmesan cheese	\$ 18
MOZZARELLA & TOMATO SAUCE PIZZETTA	\$ 18
CRUMBED CHICKEN TENDERS crunchy sweet potato fries, house-made tomato ketchup	\$ 20
CHEESEBURGER SLIDERS WITH french fries and house-made tomato ketchup	\$ 20
REEF FISH 'FINGERS' french fries, lemony yogurt	\$ 20
EYE FILLET OF BEEF & POTATO PUREE	\$ 24

SIDES

CRUNCHY SWEET POTATO FRIES	\$ 8
FRENCH FRIES	\$ 8
POTATO PUREE	\$ 8
STEAMED SEASONAL VEGETABLES	\$ 8

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Kids Menu

DESSERT

ICE-CREAM & CHOC CHIP COOKIE SANDWICHES	\$ 12
SEASONAL FRUIT, coconut milk panna cotta	\$ 12
SORBET & ICE-CREAM SELECTION	\$ 12

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