

# swells

TERRIGAL



## A L A C A R T E M E N U

LUNCH - EVERY DAY • DINNER - WEDNESDAY, THURSDAY & SUNDAY NIGHTS  
(CHECK OUR SET MENU FOR FRIDAY & SATURDAY NIGHTS)

### ENTRÉES

HOUSE BREAD Hunter Valley EVO, balsamic, confit garlic - \$3pp  
OLIVES & Grissini \$9

OYSTERS - Natural - 6/\$24 12/\$48 - Kilpatrick or Vietnamese dressing - 6/\$26 12/\$50  
SMOKED BUFFALO MOZZARELLA - charred artichokes, tomato, green olive and lemon salsa (gf) \$22  
GRILLED FIG & PROSCIUTTO SALAD - goats cheese, spiced cabbage, basil honey mustard (dfo) \$24  
SMOKED SALMON LEMON & DILL TERRINE - horseradish potato, pickled vegetables (gf) \$28  
GRILLED KING PRAWNS - lemon, chilli, garlic (gf) (dfo) \$29  
CRISPY PORK BELLY - prawn dumplings, szechuan, chilli, cucumber, shallots (df) \$29

### MAINS

RICOTTA FETA TORTELLINI - house made tortellini, basil, olive, red capsicum, smoked tomato sauce \$32  
CRISPY SZECHUAN TOFU - grilled eggplant, black rice, watermelon, cucumber, ginger (gf) (df) \$29  
SEAFOOD BISQUE - prawns, market fish, mussels, squid, tomato, potato, fennel (gf) \$38  
CRISPY SKIN BARRAMUNDI - cauliflower puree, anchovy green beans, chat potatoes, caper beurre noisette (gf) \$36  
CHICKEN - free range breast, mushroom & truffle filling, baby potato, rocket, hazelnut salad (gf) \$34  
GRILLED LAMB CUTLETS - dukkah, harissa kumera, smoked eggplant beetroot, preserved lemon, mint yoghurt (gf) (dfo) \$38  
BEEF FILLET - grass fed Southern Ranges, potato gratin, baby carrots, spinach, mushrooms, peppercorn sauce. (gf) (dfo) \$42

### SIDES

CHIPS - roast garlic & chive aioli (df) \$12  
MISO ROASTED CAULIFLOWER - nori, sesame seeds (gf) (df) \$14  
SALAD - fennel, cucumber, iceberg, lemon & tahini dressing (gf) (df) \$14  
VEGETABLES - seasonal greens, lemon & herb butter (gf) \$14

### DESSERTS

VANILLA PARFAIT - poached plums, strawberries, white chocolate & raspberry shards (gf) \$14  
PANNA COTTA - dairy free coconut & lime, pepperberry pineapple, mango sorbet (gf) (df) \$14  
CHOCOLATE & COINTEAU BRULEE - Summer berries, orange and pistachio biscotti (gf) \$14  
AFFOGATO - vanilla gelato, toasted macadamia, espresso, Frangelico (gf) \$16  
CHEESE - Australian cheeses, crackers, fig chutney (gfo)\$24

gf - gluten free / df - dairy free / gfo - gluten free option / dfo - dairy free option  
10% Sunday Surcharge - 15% Public Holiday Surcharge