

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 \$11

OYSTERS - Natural - 6/\$24 12/\$48 - Kilpatrick or Vietnamese dressing - 6/\$26 12/\$50

TARAGO BLUE CHEESE & PEAR SALAD - pine nuts, beetroot, spiced pickled cabbage (gf) (dfo) (vo) \$25

FETTA & RICOTTA TEMPURA ZUCCHINI FLOWERS - rocket, puttanesca, salsa, pecorino \$27

YELLOWFIN TUNA TATAKI - tomato and fennel salad, avocado, jalapeño, lime and coriander dressing (gf) (df) \$29

GRILLED KING PRAWNS - lemon, chilli, garlic (gf) (dfo) \$29

CRISPY PORK BELLY - prawn dumplings, szechuan, chilli, cucumber, shallots (df) \$29

MAINS

MASTER STOCK EGGPLANT - soba noodles, grilled bok choy, red capsicum, szechuan, daikon & wakame (df) (gfo) (v) \$29

GOATS CHEESE & RICOTTA TORTELLINI - roast pumpkin, beetroot, parmesan, walnut pesto dressing \$32

SEAFOOD BISQUE - prawns, market fish, mussels, squid, tomato, potato, fennel (gf) \$38

CRISPY SKIN BARRAMUNDI - cauliflower puree, anchovy broccolini, chat potatoes, caper beurre noisette (gf) \$37

ROASTED FREE RANGE CHICKEN BREAST - truffle & celeriac slaw, grilled artichoke, watercress, chive oil (gf) \$36

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

MAPLE ROASTED CARROTS & PARSNIPS - sesame & pepita seeds (gf) (df) \$14

SALAD - fennel, cucumber, baby cos, lemon & tahini dressing (gf) (df) \$14

SEASONAL GREENS - lemon & herb butter (gf) \$14

DESSERTS

DECONSTRUCTED LEMON MERINGUE PIE - strawberries, candied lemon (gfo) \$14

COCONUT & CARDAMOM PANNA COTTA - passionfruit sorbet, orange salad (gf) (df) \$14

CHOCOLATE & FRANGELICO BRULEE - Poached pears, chocolate caramel brittle (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 / v - vegan / vo - vegan option
10% Sunday Surcharge - 15% Public Holiday Surcharge