

# swells

TERRIGAL



## SET DINNER MENU

2 COURSES \$75 - 3 COURSES \$85  
(FOR FRIDAY & SATURDAY NIGHTS ONLY)

HOUSE BREAD - Hunter Valley EVO, balsamic, confit garlic (complimentary)  
OLIVES & Grissini \$11

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

## ENTRÉES

TARAGO BLUE CHEESE & PEAR SALAD - pine nuts, beetroot, spiced pickled cabbage (gf) (dfo) (vo)  
FETTA & RICOTTA TEMPURA ZUCCHINI FLOWERS - rocket, puttanesca, salsa, pecorino  
YELLOWFIN TUNA TATAKI - tomato and fennel salad, avocado, jalapeño, lime and coriander dressing (gf) (df)  
GRILLED KING PRAWNS - lemon, chilli, garlic (gf) (dfo)  
CRISPY PORK BELLY - prawn dumplings, szechuan, chilli, cucumber, shallots (df)

## MAINS

MASTER STOCK EGGPLANT - soba noodles, grilled bok choy, red capsicum, szechuan, daikon & wakame (df) (gfo) (v)  
GOATS CHEESE & RICOTTA TORTELLINI - roast pumpkin, beetroot, parmesan, walnut pesto dressing  
SEAFOOD BISQUE - prawns, market fish, mussels, squid, tomato, potato, fennel (gf)  
CRISPY SKIN BARRAMUNDI - cauliflower puree, anchovy broccolini, chat potatoes, caper beurre noisette (gf)  
ROASTED FREE RANGE CHICKEN BREAST - truffle & celeriac slaw, grilled artichoke, watercress, chive oil (gf)  
GRILLED LAMB CUTLETS - dukkah, harissa kumera, smoked eggplant, beetroot, preserved lemon, mint yoghurt (gf) (dfo)  
BEEF FILLET - grass fed Southern Ranges, potato gratin, baby carrots, spinach, mushrooms, peppercorn sauce. (gf) (dfo)

## 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)  
COCONUT & CARDAMOM PANNA COTTA - passionfruit sorbet, orange salad (gf) (df)  
CHOCOLATE & FRANGELICO BRULEE - Poached pears, chocolate caramel brittle (gf)  
AFFOGATO - vanilla gelato, toasted macadamia, espresso, frangelico (gf)  
CHEESE - Australian cheeses, crackers, fig chutney (gfo)

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