

# 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/\$26 12/\$52 - Kilpatrick or Vietnamese dressing - 6/\$28 12/\$54

FRESH BUFFALO MOZZARELLA - gazpacho salsa, basil, olive and fennel crumb. (gf) (vo) \$25

FETTA & RICOTTA TEMPURA ZUCCHINI FLOWERS - rocket, puttanesca, salsa, pecorino \$28

BEETROOT & CITRUS CURED SALMON - pepperberry labneh, fennel, beetroot, orange, baby leaves (gf) (dfo) \$29

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

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

### MAINS

GOATS CHEESE & RICOTTA TORTELLINI - Charred zucchini & asparagus, peas, parmesan, salsa verde \$37

STEAMED SNAPPER FILLET - kumera, zucchini, bok choy, coconut lemongrass & mussel chowder (gf) (df) (vo) \$42

CRISPY SKIN BARRAMUNDI - asparagus, mushrooms, kipfler potato, kale, truffle butter sauce. (gf) (dfo) \$39

CHAR GRILLED FREE RANGE CHICKEN BREAST - Moroccan cauliflower & chickpeas,  
cucumber, lime & coriander yoghurt, preserved lemon (gf) (dfo) \$38

SLOW ROASTED LAMB SHOULDER & GRILLED CUTLET - minted peas, sundried tomato, artichoke, salsa verde (gf) (df) \$45

BEEF FILLET - grass fed Southern Ranges, crispy rosemary & garlic potatoes, spinach, mushroom,  
baby carrot, dienne sauce (gf) (dfo) \$48

### SIDES

CHIPS - roast garlic & chive aioli (df) \$12

ROAST CAULIFLOWER - truffle aioli, parmesan & chive crumb (gfo) (dfo) \$14

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

STEAMED GREENS - pistachio gremolata (gf) (df) \$14

### DESSERTS

TIRAMASU - candied hazelnuts, espresso jelly \$15

LIME & RICOTTA CHEESECAKE - coconut sorbet, caramelised pepper berry pineapple & lychees (gfo) \$15

ORANGE & CARDAMOM CREME BRÛLÉE - chocolate and Cointreau sorbet (gf) \$15

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