

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
BURRATA - tomato salad, rocket pesto, pine nuts, crisp sourdough. (gfo) (dfo) (vo) \$26
FETTA & RICOTTA TEMPURA ZUCCHINI FLOWERS - rocket, puttanesca, salsa, pecorino \$28
TUNA TATAKI - wasabi avocado, watermelon, cucumber, radish, ginger & lime dressing (gf) (df) (vo) \$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, peas, parmesan, salsa verde \$37
STEAMED SNAPPER FILLET - kumera, zucchini, bok choy, coconut lemongrass & mussel chowder (gf) (df) (vo) \$42
SALMON FILLET - watercress pearl cous cous, sugar snap peas, pink grapefruit, jalapeno & lime aioli (gf) (df) \$39
CHICKEN BREAST - chorizo & basil stuffing, charred corn, red capsicum, smoked cherry tomato sauce (gf) \$38
GRILLED LAMB CUTLET & LAMB KOFTA - harissa kumera, beetroot, preserved lemon, yoghurt & tahini (gf) (dfo) (vo) \$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
MISO ROASTED CAULIFLOWER - sesame & nori (gf) (df) \$14
SALAD - fennel, cucumber, baby cos, lemon & tahini dressing (gf) (dfo) \$14
STEAMED GREENS - seasonal 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