

swells

TERRIGAL



SET DINNER MENU

2 COURSES \$75 - 3 COURSES \$89
(FOR FRIDAY & SATURDAY NIGHTS ONLY)

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

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

ENTRÉES

PARMESAN & CARAMELISED ONION TART - Tarago River shadows of blue cheese, apple, walnut & rocket salad
FETTA & RICOTTA TEMPURA ZUCCHINI FLOWERS - rocket, puttanesca, salsa, pecorino
TUNA TATAKI - coriander & fennel seed crust, ruby grapefruit, beetroot, olive, cucumber, dill aioli, baby salad leaves (gf) (df) (vo)
GRILLED KING PRAWNS - lemon, chilli, garlic (gf) (dfo)
CRISPY PORK BELLY - prawn dumplings, szechuan, chilli, cucumber, shallots (df)

MAINS

RICOTTA & GOATS CHEESE TORTELLINI - smoked tomato & red capsicum sauce, fennel, black olive, pine nuts
CRISPY SKIN BARRAMUNDI FILLET - lemon & anchovy roast cauliflower, kipfler potato, green beans, caper & burnt butter sauce (gf) (dfo)
SEA FOOD BISQUE - market fish, prawns, squid, mussels, fennel, saffron potatoes, tomato (gf)
ROAST CHICKEN BREAST - truffle & tarragon filling, mushrooms, celeriac slaw, hazelnut salad (gf)
MOROCCAN LAMB SHOULDER & DUKKA CRUSTED CUTLET - eggplant, red capsicum, sweet potato, coriander & mint yoghurt (gf) (dfo) (vo)
BEEF FILLET - grass fed Southern Ranges, thyme roasted parsnips, kipfler potato, mushroom, watercress, peppercorn sauce (add \$10) (gf) (dfo)

SIDES

CHIPS - roast garlic & chive aioli (df) \$12
ROAST PUMPKIN - green olive, preserved lemon, pine nuts. (gf) (df) \$14
SALAD - fennel, cucumber, baby cos, lemon & tahini dressing (gf) (dfo) \$14
STEAMED GREENS - seasonal greens, pistachio gremolata (gf) (df) \$14

DESSERTS

CHOCOLATE PUDDING - poached pear, vanilla ice cream, hazelnut praline, chocolate sauce
BUTTERMILK PANNA COTTA - rhubarb, fresh raspberries, white chocolate shards (gf)
ORANGE & CARDAMOM CREME BRÛLÉE - blood orange sorbet, strawberry, ginger & mint salsa (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