



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/\$30 12/\$56 Kilpatrick or Vietnamese dressing - 6/\$32 12/\$62
PEPPERED TUNA TATAKI
Smoked gazpacho salsa, watermelon, avocado, fennel, basil (gf) (df) - \$29
BUFFALO MOZZARELLA SALAD
Spiced chorizo salami, tomato, green olive & pistachio pesto, preserved lemon & rocket (gf) (dfo) - \$28
WHOLE GRILLED AUSTRALIAN TIGER PRAWNS
Mango, cucumber & red capsicum salad, crispy eschalot & peanut, thai basil & chilli dressing (gf) (df) - \$29
TEMPURA ZUCCHINI FLOWERS
Ricotta & goats cheese, grapes, frisee, truffle honey & pecorino - \$28
CRISPY PORK BELLY
Prawn dumplings, szechuan, chilli, cucumber, shallots (df) - \$29

MAINS

- GRILLED SALMON FILLET
Charred jalapeño & asparagus, avocado, baby cos, tomato, lime & coriander dressing (gf) (dfo) - \$42
MASALA SPICED CHICKEN BREAST
Saag aloo, onion bhaji, lime pickle yoghurt (gf) (df) - \$39
CRISPY SKIN BARRAMUNDI FILLET
Lemon & anchovy roast cauliflower, kipfler potato, green beans, caper & burnt butter sauce (gf) (dfo) - \$39
GRILLED LAMB CUTLET & KOFTA
Muhammara, beetroot, pumpkin, red capsicum, walnut dukkah (gf) (df) - \$48
SZECHUAN & PEANUT EGGPLANT
Charred bok choy, black rice, watercress, shallot, crispy garlic (gf) (df) (v) - \$39
BEEF FILLET - GRASS FED SOUTHERN RANGES
Crispy thyme & garlic chat potato, baby spinach, mushrooms, diane sauce (gf) (dfo) - \$52
FETTA & RICOTTA TORTELLINI
Asparagus, peas, sugar snaps, parmesan crisp, salsa verde - \$39
SWELLS SEAFOOD PLATTER (FOR 2)
Grilled whole tiger prawns, mango, chilli salad. Tuna tataki, gaspacho salad.
Oysters (6 natural or kilpatrick). Tempura barramundi, house tatar.
Smoked salmon terrine, lavosh.
Prawn dumplings, szechuan & peanut. (gf) (dfo) - \$135

SIDES

- CHIPS - roast garlic & chive aioli (df) - \$12
ROAST MISO CAULIFLOWER - shallot & furikake (gf) (df) (v) - \$14
SALAD - fennel, cucumber, baby cos, radish, lemon & tahini dressing (gf) (dfo) - \$14
STEAMED GREENS - seasonal greens, pistachio gremolata (gf) (df) - \$14

DESSERTS

- COCONUT & LEMONGRASS CREME BRÛLÉE
Mango sorbet, pineapple & lychee salsa. (gf)(df) - \$15
PEANUT BUTTER PARFAIT
Chocolate Ice cream, caramelised banana, peanut brittle, malt chocolate sauce. (gf) - \$15
BUTTERMILK PANNA COTTA
Rhubarb, fresh raspberries, white chocolate shards (gf) - \$15