



A L A C A R T E M E N U

LUNCH - WED/SUN • 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
HIRAMASA KINGFISH SASHIMI
Compressed watermelon, cucumber, finger lime, fennel, crispy eschallot (gf) (df) - \$29
HONEY ROAST FIG SALAD
Buffalo feta, beetroot, walnut, prosciutto, balsamic (gf) (dfo) (vo) - \$28
GRILLED AUSTRALIAN KING PRAWNS
Lemon, chilli & garlic butter, baby cos, fennel, cucumber (gf) (dfo) - \$29
TEMPURA ZUCCHINI FLOWERS
Ricotta, fetta, lemon, romesco sauce, parmesan, rocket - \$28
CRISPY PORK BELLY
Prawn dumplings, szechuan, chilli, cucumber, shallots (df) - \$29

MAINS

- CHARGRILLED SALMON FILLET
Grilled squid, jalapeño & tomato salsa, black rice, coriander, lime (gf) (df) - \$42
ROAST NDUJA FILLED CHICKEN BREAST
Charred corn, smoked tomato, rocket, pesto dressing (gf) (df) - \$39
CRISPY SKIN BARRAMUNDI FILLET
Mushrooms, kipfler potato, green beans, truffle butter sauce (gf) (dfo) - \$42
GRILLED LAMB BACKSTRAP
Roast curried cauliflower, spiced crispy onion, beetroot, cucumber, lime & coriander yoghurt (gf) (dfo) - \$48
SZECHUAN & PEANUT EGGPLANT
Bok choy, black rice, watercress, shallot, crispy garlic (gf) (df) - \$39
GOATS CHEESE & RICOTTA TORTELLINI
Peas, charred zucchini, parmesan crisp, salsa verde - \$39
BEEF FILLET - GRASS FED SOUTHERN RANGES
Crispy thyme & garlic chat potato, baby spinach, mushrooms, diane sauce (gf) (dfo) - \$52
SWELLS SEAFOOD PLATTER (FOR 2)
Grilled king prawns, lemon chilli salad. Kingfish Sashimi, finger lime.
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

- VANILLA BEAN CREME BRÛLÉE
Raspberry sorbet, lemongrass peaches (gf) - \$15
HAZELNUT & CHOCOLATE PARFAIT
Chocolate ice cream, salted brown sugar meringue (gfo) - \$15
MARSCAPONE PANNA COTTA
Red wine cherries, strawberries, white chocolate shards (gf) - \$15