



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
YELLOWFIN TUNA TATAKI
Citrus marinated carrot & fennel, beetroot, avocado & basil (gf) (dfo) (vo) - \$29
GOATS CHEESE & CARAMELISED ONION TART
Walnut, apple, goats curd, beetroot, balsamic - \$28
TEMPURA ZUCCHINI FLOWERS
Ricotta, feta, lemon, romesco sauce, olive crumb, rocket, parmesan - \$28
GRILLED AUSTRALIAN KING PRAWNS
Lemon, chilli & garlic butter, baby cos, fennel, cucumber (gf) (dfo) - \$29
CRISPY PORK BELLY
Prawn dumplings, szechuan, chilli, cucumber, shallots (df) - \$29

M A I N S

- SEAFOOD BISQUE
Market fish, prawns, squid, mussels, saffron, potato, tomato, fennel (gf) - \$44
CRISPY CONFIT DUCK LEG, CRANBERRY & DUCK SAUSAGE ROLL
Red cabbage, parsnip, celeriac puree, red wine jus - \$39
CRISPY SKIN BARRAMUNDI FILLET
Smoked garlic potato, gai lan, anchovy, soybeans, caper & lemon butter (gf) (dfo) - \$42
LAMB CUTLET & SLOW ROAST SHOULDER
Moroccan eggplant, preserved lemon pearl couscous, beetroot, grilled fennel (gfo) (df) (vo) - \$48
MUSHROOM & CELERIAC TORTELLINI
Baby spinach, truffle butter sauce, parmesan crisp, watercress (dfo) - \$39
BEEF FILLET - GRASS FED SOUTHERN RANGES
Potato gratin, baby spinach, mushrooms, peppercorn sauce (gf) (dfo) - \$52

- SWELLS SEAFOOD PLATTER (FOR 2)
Grilled king prawns, lemon chilli salad. Yellowfin tuna tataki.
Oysters (6 natural or kilpatrick). Tempura barramundi, house tatar.
Smoked salmon terrine, lavosh. Prawn dumplings, szechuan & peanut. (dfo) - \$135

S I D E S

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

D E S S E R T S

- ORANGE, CARDAMOM & STAR ANISE CREME BRÛLÉE
Coconut sorbet, pepper berry roast pineapple (gf) - \$15
HAZELNUT & CHOCOLATE PARFAIT
Chocolate ice cream, salted brown sugar meringue (gfo) - \$15
BURNT HONEY & YOGHURT PANNA COTTA
Poached plum, fresh figs (gf) - \$15