



## 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

### MAINS

- MUSHROOM & GOATS CHEESE TORTELLINI  
Spinach, watercress, parmesan crisp, truffled pecorino - \$39  
SEAFOOD BISQUE  
Market fish, prawns, squid, mussels, saffron, potato, tomato, fennel (gf) - \$44  
CRISPY CONFIT DUCK LEG, CRANBERRY & DUCK SAUSAGE ROLL  
Red cabbage, parsnip, pumpkin puree, red wine jus - \$48  
CRISPY SKIN BARRAMUNDI FILLET  
Lemon & anchovie cauliflower blossom, kipfler potato, green beans, caper & burnt butter sauce (gf) (dfo) - \$42  
HARISSA ROAST LAMB RUMP  
Charred kipfler potato, green olive & pistachio salsa, beetroot, labneh, preserved lemon(gfo) (df) - \$48  
SZECHUAN EGGPLANT  
Cococnut rice, king brown mushroom, peanut, bok choy, corriander (gf) (dfo) (v) - \$39  
BEEF FILLET & BRAISED CHEEK  
Smoked garlic mashed potato, roast winter vegetables, spinach, horseradish, red wine jus (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

### SIDES

- 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

### DESSERTS

- ORANGE, CARDAMOM CREME BRÛLÉE  
Coconut sorbet, pepper berry roast pineapple (gf) - \$15  
DARK CHOCOLATE MOUSSE  
Red wine pears, salted brown sugar & hazelnut meringue (gfo) - \$15  
CITRUS & RICOTTA CHEESECAKE  
Poached kumquats, blood orange sorbet, lemon balm (gfo) - \$15