

A LA CARTE MENU

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 - \$4

OLIVES & Grissini - \$11

OYSTERS

Natural - 6/\$30 12/\$56 Kilpatrick or Vietnamese dressing - 6/\$32 12/\$62

SNAPPER & SCALLOP CRUDO

Blood orange, watermelon, avocado, fennel, lime, baby cos, lemon pearls (gf) (df) - \$29

MAFFRA CHEDDAR & CARAMELISED ONION TART

Tomato & mustard seed relish, charred artichoke, baby salad leaves - \$28

TEMPURA ZUCCHINI FLOWERS

Goats cheese & ricotta, swiss browns, rocket, truffled pecorino - \$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

FETTA & RICOTTA TORTELLINI

Green spring vegetables, pea purée, salsa verde, parmesan - \$39

ROAST SALMON FILLET

Asparagus, fennel, kipfler potato, dill, lemon & pink grapefruit butter sauce (gf) (dfo) - \$44

ROAST DUCK BREAST

Rhubarb, honey, charred pumpkin, Dutch carrots, orange & rosemary jus (gf, dfo) - \$48

CRISPY SKIN BARRAMUNDI FILLET

Lemon & anchovy cauliflower blossom, kipfler potato, green beans, caper & burnt butter sauce (gf) (dfo) - \$42

HARISSA ROAST LAMB RUMP

Smoked eggplant, red capsicum, sweet potato, beetroot, preserved lemon (GF) - \$48

SZECHUAN EGGPLANT

Coconut rice, king brown mushroom, peanut, bok choy, coriander (gf) (dfo) (v) - \$39

GRASS FED BEEF FILLET

Portobello mushroom, charred potato, spinach, Dutch carrots, peppercorn sauce (gf) (dfo) - \$52

TEXAN SPICED SHORT RIB

Charred corn salsa, pickled fennel, speck crumb, jalapeño, house BBQ sauce (df) (gfo) - \$48

SWELLS SEAFOOD PLATTER (for 2)

Grilled king prawns, lemon chilli salad. snapper & scallop crudo.
Oysters (6 natural or kilpatrick). Tempura barramundi, house tartar. 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 BRULEE

Coconut sorbet, pepper berry roast pineapple (gf) - \$15

DARK CHOCOLATE MOUSSE

Red wine pears, salted brown sugar meringue (gfo) - \$15

CITRUS & RICOTTA CHEESECAKE

Poached kumquats, blood orange sorbet, lemon balm (gfo) - \$15

AFFOGATO

Vanilla gelato, toasted macadamia, espresso, frangelico (gf)- \$16

CHEESE PLATE

Australian cheeses, crackers, fig chutney (gfo) - \$24