



lunch from 12noon

starters

miso soup \$4

edamame [japanese green soy beans] \$6

seasonal oysters with lime and chilli [x6] \$20 [x12] \$38

salt and pepper cuttlefish with seaweed salad, soy and chilli \$19

spiced battered prawns green mango, coriander and nam jim \$19

turkish bread with dips, olives, roast tomato and rocket \$18

salads + sandwiches

roast vegetable salad with rocket, eggplant, ricotta and cashew nuts \$19

sashimi salad with tuna, salmon, kingfish, avocado, cherry tomatoes and spicy lime dressing \$22

marinated organic chicken breast with pumpkin, cous cous, mint and lime yoghurt \$24

rare beef salad with rice noodles, bean sprouts, coriander, chilli and crispy onion flakes \$22

steak sandwich with roast tomato, caramelised onion, beetroot relish, aioli and fries \$22

mains

goats cheese gnocchi with asparagus, snow peas, parmesan and olive oil \$28

angel hair pasta with blue swimmer crab, cherry tomato, basil, chilli and garlic \$32

marinated lamb fillet ratatouille vegetables \$30

panfried kingfish with citrus and cucumber salad \$29

salmon fishcakes with japanese coleslaw \$26

beer battered fish and chips with tartare sauce \$24

kid's menu

angel hair pasta with napolitana sauce \$15

chicken schnitzel with salad \$15

fish and chips \$15

steak and mash \$18

sides

sourdough bread with olive oil and balsamic \$5

steamed greens with almond butter \$9

mixed leaf salad \$8

bowl of chips \$7

desserts

crushed meringue with cream and fresh seasonal fruits \$13

summer berry tart with white chocolate mousse \$14

frozen peach parfait with orange caramel sauce \$14

flourless chocolate cake with vanilla mascarpone \$14

selection of cheeses served with quince paste, pear and lavosh \$22

swell cookies \$5

please see the blackboard for daily specials

weekend surcharge \$2.00pp

public holiday \$3.00pp

no split bills

groups 8+ order from tailored menu

visit: www.swellrestaurant.com.au