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STARTERS

- Garlic Bread v** 8
Add cheese +2 Add bacon +2
- Bruschetta v** 15
Toasted sourdough with ricotta, heirloom tomatoes, basil & garlic oil
- Hot Honey Fried Wings GF** 18
Spicy chilli honey sauce & sesame seeds
- Ricotta Filled Zucchini Flowers GF, V** 17
Roasted cherry tomatoes, sugo sauce & parmesan
- Beef Nachos GF** 16
Slow cooked beef brisket, jalapeño cheese sauce, corn chips, sour cream & guacamole
- Pulled Lamb & Hummus** 17
Braised lamb shoulder, pickled cucumber, tabbouleh salad & grilled flatbread

BURGERS

All burgers are served on milk buns with seasoned chips

- Wagyu** 19
Grilled patty, lettuce, cheese, tomato, bacon, aioli & house made BBQ sauce
- Chicken Caesar** 20
Grilled chicken breast, bacon, cos, cheese & Caesar aioli

SALADS

- Caesar** 16
Baby cos, crispy bacon, garlic croutons, egg, shaved parmesan & Caesar dressing
- Vietnamese Salad Bowl v** 17
Cucumber, cabbage, carrot, fried shallots, toasted peanuts & Nuoc Cham sauce
- Quinoa Poke Bowl VE, GF** 17
Orange scented quinoa, avocado, pineapple & ginger salsa, roasted peppers, edamame, cucumber, carrot & citrus dressing
- Add onto any salad:**
- Grilled Haloumi v, GF** 8
- Grilled Chicken Breast GF** 6
- Thai Beef** 6
- Garlic Prawns (5) GF** 8

- The Double** 22
Double Angus patty, bacon, cheese, pickles, onion & house made special sauce
- Veggie VGO, GF** 19
Gluten free bun, plant based patty, lettuce, tomato, avocado, vegan cheese & vegan mayo
- Gluten Free Bun +2**

GRILLED

Served with your choice of chips & salad or mash & vegetables

250g Rump GF	27
<i>Riverine region, grass fed</i>	
250g Sirloin GF	34
<i>Riverine region, grain fed</i>	
300g Scotch Fillet GF	38
<i>Hunter Valley, grain fed</i>	

TOPPERS

Add onto any steak or schnitzel

Parmigiana GF	5
<i>Napoli sauce, double smoked ham topped with melted cheese</i>	
Mexican GF	6
<i>Mexican spiced beef brisket, mozzarella, corn chips, sour cream & guacamole</i>	
Garlic Prawn GF	8
<i>Sautéed prawns in garlic cream sauce</i>	

BISTRO TRADING HOURS

WEEKDAYS

11:30am – 2:30pm | 5:00pm – 8:30pm

WEEKENDS

All Day Dining 11:30am – 8:30pm

MAINS

Chicken Schnitzel	22	Spinach & Ricotta Ravioli v	26
<i>Crumbed schnitzel served with chips & garden salad or mash & veg</i>		<i>Tossed in pesto cream with roasted pumpkin, semi-dried tomato, asparagus & parmesan</i>	
Salt & Pepper Squid GF	26	Mustard Roasted Chicken Breast GF	30
<i>With garden salad, chips & aioli</i>		<i>Bacon & mushroom risotto, asparagus & red pepper pesto</i>	
Grilled Saltwater Barramundi	32	Grilled Tassie Salmon	34
<i>Fried kipler potatoes, Vietnamese salad & Nuoc Cham sauce</i>		<i>Creamy mash, apple & celery remoulade, buttered spinach & béarnaise</i>	
Chilli & Garlic Prawn Linguine	30	June Lamb Shoulder Ragu	32
<i>Sautéed prawns with pancetta, chilli, tomatoes, peas, herb butter & parmesan</i>		<i>Rigatoni, slow braised lamb ragu, tomato, garlic, parsley & parmesan</i>	
Beer Battered Flathead	25		
<i>With garden salad, chips & aioli</i>			

SAUCES & SIDES

Sauces GF	2
<i>Gravy, peppercorn, creamy mushroom, béarnaise & Diane</i>	
Steamed Vegetables GF, VE	6
Bowl of Chips & Aioli GF, V	10
Tossed Garden Salad GF, V	6
Bowl of Sweet Potato Fries v	14
<i>With sweet chilli & sour cream</i>	

KIDS MEALS

Ask our friendly staff for activity packs

Steak, Mash & Veg GF	11
Chicken Nuggets, Chips & Salad	11
Cheeseburger & Chips	11
Linguine, Tomato Sauce & Cheese v	11
Battered Fish, Chips & Salad	11
Schnitzel, Chips & Salad	11

Please Note

Our menu contains allergens and is prepared in a kitchen with nuts, shellfish and gluten. While efforts are taken to accommodate dietary needs, we can't guarantee our food will be allergen free.

SWANSEA
HOTEL