

Breakfast: Wednesday-Sunday 7.30-11.30

Lunch: Wednesday-Sunday 12pm-2.30

Dinner: Friday-Saturday from 5.30



www.theblueswimmer.com.au

instagram: @blueswimmer_restaurant

(02) 4234 3796

Lunch 12pm to 2:30pm

Small

freshly shucked oysters, samphire champagne vinaigrette
single 5
half dozen 25

sourdough, whipped butter 8

roasted pumpkin hummus, seeds, focaccia 15

ceviche, sesame dressing, finger limes, sesame crisp 25

burrata, chili oil, pickled radish, green tomato, seeds 25

Big

bibimbap, brown rice, kimchi, beansprouts, mushrooms, carrots, cucumber, fried egg 24

bahn mi, pork belly, pickled carrot, cucumber, chilli, pate, chilli lime mayo 23

beer battered fish tacos, pico de gallo, guacamole, slaw, pickled onion, chilli lime mayo 25

ginger soy pork noodles, snow peas, herbs, sesame, peanuts 28

miso & beer braised beef rib, daikon slaw, tomato relish 35

market fish, salsa verde, herb & black barley salad 37

Sides

crispy yukon gold potatoes, caper shallot butter, rosemary salt 12

charred broccolini, sticky chilli soy glaze, peanuts, crispy shallots 12

eggplant, roast pumpkin, herbs, seeds 12

Dessert

chocolate cake, poached pear, chocolate sauce, chantilly cream 17

white chocolate & yoghurt mousse, caramelised apple puree, peanut brittle,
toolijooa honeycomb 17

haloumi donuts, jam, vanilla anglaise 15

*strictly no menu alterations at any time
sundays and public holidays incur a 10% surcharge
please inform your server of any dietary or allergy requirements*

Breakfast: Wednesday-Sunday 7.30-11.30

Lunch: Wednesday-Sunday 12pm-2.30

Dinner: Friday-Saturday from 5.30



www.theblueswimmer.com.au

instagram: @blueswimmer_restaurant

(02) 4234 3796

Dinner 5:30pm til 8:30pm

Small

freshly shucked oysters, samphire champagne vinaigrette single half dozen **5**
25

grilled sourdough, whipped house butter **8**

roasted pumpkin hummus, seeds, focaccia **15**

ceviche, sesame dressing, fingerlime, sesame crisp **25**

grilled balmain bug, charred greens, szechuan salt **24**

burrata, chili oil, pickled radish, green tomato, seeds **25**

seared scallops, creamy fennel puree, citrus gel, citrus & pomegranate crumb **25**

Big

Potato gnocchi, creamy mushroom sauce **30**

market fish, pippis & cream sauce, charred greens, chili, garlic **37**

grilled pork chop, parsnip puree, pickled carrot, herb salad, seeded mustard jus **36**

chilli blue swimmer crab, coconut sambal, grilled sourdough, herb spread **42**

miso & beer braised beef ribs, daikon slaw, tomato relish **35**

prawn pasta, nduja, peri peri crumb, whipped ricotta **34**

Sides

crispy yukon gold potatoes, caper shallot butter, rosemary salt **12**

charred broccolini, sticky chilli soy glaze, peanuts, crispy shallots **12**

eggplant, roast pumpkin, herbs, seeds **12**

Dessert

chocolate cake, poached pear, chocolate sauce, chantilly cream **17**

white chocolate & yoghurt mousse, apple puree, peanut brittle, toolijooa honeycomb **17**

haloumi donuts, jam, vanilla anglaise **15**

*strictly no menu alterations at any time
sundays and public holidays incur a 10% surcharge
please inform your server of any dietary or allergy requirements*