

Breakfast: Wednesday - Sunday | 7:30 - 11:30  
 Lunch: Wednesday - Sunday | 12:00 - 2:30  
 Dinner: Friday - Saturday | from 5:00



www.theblueswimmer.com.au  
 Instagram: @blueswimmer\_restaurant  
 (02) 4234 3769

## lunch

served 12:00pm - 2:30pm

### small

freshly shucked oysters, served with mignonette (gf,df)	
single	6
half dozen	29
soup of the day, grilled sourdough	16
mussels, spicy n'duja, tomato, white beans, herbs (gf, df)	26
ceviche, pomegranate & citrus juice, cucumber, radish, fingerlime, pickled green chilli (gf, df)	26
burrata, beetroot, orange, garlic & basil oil, balsamic, seeds, sesame zaatar (gfo)	26
chermoula lamb skewers, baba ganoush, herb salad, pistachio dukkah (gf)	28

### big

roasted pumpkin salad, buckwheat, mixed leaves, caramelised onion, apple, tahini dressing, pine nuts (gf, df, vgn)	24
beef brisket sandwich, smokey bbq sauce, pickles, eschallots, cheese, sweet potato fries (gfo, dfo)	24
fish tacos, pico de gallo, guacamole, slaw, pickled onion, chilli lime mayo (3) (df)	26
house-made tagliatelle, martin ridge pork ragu, parmesan, herbs	32
market fish, celeriac puree, buttered greens, harissa oil, crispy capers (gfo)	40

### sides

hand cut Robertson potato chips, rosemary salt, aioli (v)	13
charred greens, chilli garlic crunch (df, gfo)	13

### dessert

crème brûlée, cinnamon, honey (gf)	14
halloumi donuts, mixed berry jam, vanilla bean anglaise (v)	15
chocolate lava cake, raspberry sorbet	16

strictly no menu alterations or split bills at any time  
 1% surcharge on all card transactions  
 weekends incur a 10% surcharge | public holidays incur a 15% surcharge  
 please inform your server of any dietary or allergy requirements  
 gf = gluten free | gfo = gluten free option | v = vegetarian | vgn = vegan | vgno = vegan option | df = dairy free | dfo = dairy free option

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## dinner

served from 5:00pm

### small

freshly shucked oysters, served with mignonette (gf,df)

single

6

half dozen

29

house made sourdough, whipped butter (gfo)

10

mussels, spicy n'duja, tomato, white beans, herbs (gf, df)

26

ceviche, pomegranate & citrus juice, cucumber, radish, fingerlime, pickled green chilli (gf, df)

26

burrata, beetroot, orange, garlic & basil oil, balsamic, seeds, sesame zaatar (gfo)

26

chermoula lamb skewers, baba ganoush, herb salad, pistachio dukkah (gf)

28

grilled king prawns, finger lime, saltbush, lemon myrtle butter (gf)

32

### big

roasted pumpkin salad, buckwheat, leaves, caramelised onion, apple, tahini dressing, pine nuts (gf, df, vgn)

24

house-made tagliatelle, martin ridge pork ragu, parmesan, herbs

34

market fish, celeriac puree, buttered greens, harissa oil, crispy capers (gfo)

40

maugers meat striploin steak, seasonal side (gfo)

44

blue swimmer crab, chilli, vermicelli, bok choy (gf, df)

48

“Feed Me” menu | chefs choice (min 2 people) **75 pp**

### sides

hand cut Robertson potato chips, rosemary salt, aioli (v)

13

charred greens, chilli garlic crunch (df, gfo)

13

### dessert

crème brûlée, cinnamon, honey (gf)

14

halloumi donuts, house-made jam, vanilla bean anglaise

15

chocolate lava cake, raspberry sorbet

16

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