

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
sourdough, whipped butter (gfo)	9
warm marinated parafield organic olives (gf, df, vgn)	9
mussels, spicy n'duja, tomato, white beans, herbs (gf, df)	26
tuna ceviche, mango & cucumber salsa, lemon gel, yuzu & coconut milk, basil, chilli (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

sandwich of the day	24
fish tacos, pico de gallo, guacamole, slaw, pickled onion, chilli lime mayo (3) (df)	26
halloumi & grilled pineapple salad, shallot salsa, pickled chilli, cashews, green goddess dressing (gf)	27
house-made tagliatelle, cherry tomatoes, basil, meredith dairy goats cheese, garlic, olive oil (v)	30
market fish, celeriac puree, buttered greens, harissa oil, crispy capers (gfo)	40

sides

mixed leaves, eschalot dressing (df, gf, vgn)	11
hand cut Robertson potato chips, rosemary salt, aioli (v)	13
charred greens, chilli garlic crunch (df, gfo)	13

dessert

ice cream sandwich (ask your server for today's flavour)	15
halloumi donuts, mixed berry jam, vanilla bean anglaise (v)	15
lemon & rosemary pannacotta, poached rhubarb, malted milk crumble (gfo)	15

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
sourdough, whipped butter (gfo)	10
warm marinated parafield organic olives (gf, df, vgn)	9
mussels, spicy n'duja, tomato, white beans, herbs (gf, df)	26
tuna ceviche, mango & cucumber salsa, lemon gel, yuzu & coconut milk, basil, chilli (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

house-made tagliatelle, cherry tomatoes, basil, meredith dairy goats cheese, garlic, olive oil (v)	30
market fish, celeriac puree, buttered greens, harissa oil, crispy capers (gfo)	40
maugers meats 250g sirloin steak, seasonal side (gf)	42
blue swimmer crab, chilli, vermicelli, bok choy (gf, df)	48

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

sides

mixed leaves, eschalot dressing (df, gf, vgn)	11
hand cut Robertson potato chips, rosemary salt, aioli (v)	13
charred greens, chilli garlic crunch (df, gfo)	13

dessert

ice cream sandwich (ask your server for todays flavour)	15
halloumi donuts, house-made jam, vanilla bean anglaise (v)	15
lemon & rosemary pannacotta, poached rhubarb, malted milk crumble (gfo)	15

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