

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

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

26

burrata, beetroot, orange, garlic & basil oil, balsamic, seeds, sesame zaartar (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

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

24

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

32

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

40

### sides

grilled corn, ranch. cheese, tajin salt (gf, v)

11

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	<b>6</b>
half dozen	<b>29</b>
sourdough, whipped butter (gfo)	<b>10</b>
warm marinated parafield organic olives (gf, df, vgn)	<b>9</b>
mussels, spicy n'duja, tomato, white beans, herbs (gf, df)	<b>26</b>
tuna ceviche, pomegranate & citrus juice, cucumber, radish, fingerlime, pickled green chilli (gf, df)	<b>26</b>
burrata, beetroot, orange, garlic & basil oil, balsamic, seeds, sesame zaatar (gfo)	<b>26</b>
chermoula lamb skewers, baba ganoush, herb salad, pistachio dukkah (gf)	<b>28</b>
grilled king prawns, finger lime, saltbush, lemon myrtle butter (gf)	<b>32</b>

### big

roasted pumpkin salad, buckwheat, leaves, caramelised onion, apple, tahini dressing, pine nuts (gf, df, vgn)	<b>24</b>
house-made tagliatelle, martin ridge pork ragu, parmesan, herbs	<b>34</b>
market fish, celeriac puree, buttered greens, harissa oil, crispy capers (gfo)	<b>40</b>
maugers meat striploin steak, seasonal side (gfo)	<b>44</b>
blue swimmer crab, chilli, vermicelli, bok choy (gf, df)	<b>48</b>

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

### sides

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

### dessert

crème brûlée, cinnamon, honey (gf)	<b>14</b>
halloumi donuts, house-made jam, vanilla bean anglaise	<b>15</b>
chocolate lava cake, raspberry sorbet	<b>16</b>

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