

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 3796

lunch

served 12:00pm - 2:30pm

small

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

single 6

half dozen 29

sweet potato & cashew hummus, basil oil, house-made flatbread (gfo, v) 16

polenta chips, truffle aioli, bacon jam (df) 17

beetroot cured kingfish, pickled jalapeno, blood orange, horseradish cream (gf, df) 25

grilled king prawns, indonesian marinade, charred lime (gf, df) 30

glazed lamb ribs, harissa, spiced yoghurt, pistachio dukkah (gfo, df) 27

big

roasted pumpkin & pearl cous cous salad, mint, toasted almonds, raisins, red onion, feta, maple tahini dressing (v, dfo, vgno, gfo) 26

reuben sandwich, smoked brisket, sauerkraut, swiss, russian dressing, pickles, sweet potato fries 25

fish tacos, pico de gallo, guacamole, slaw, pickled onion, lime mayo (3) (df) 27

house-made gnocchi, sauteed mixed mushrooms, miso, fried sage (v) 29

seafood linguini, mussels, prawns, fish, tomato, bread crumbs 36

steamed mussels, white wine, chickpeas, chorizo, chickpea crumb, harissa oil, grilled sourdough (df, gfo) 29

marinated market fish of the day, edamame, pickled carrot, miso, sesame oil, mint, wasabi dressing (df, gf) 40

sides

chat potatoes, garlic butter, rosemary salt (v) 13

charred greens, chilli, garlic, almond crunch (df, gfo) 13

dessert

halloumi donuts, butterscotch sauce, ice cream (v) 16

banana panacotta, malted milk crumb, salted caramel ice cream, grated chocolate (v, gfo) 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 finger lime mignonette (gf, df)	
single	6
half dozen	29
sweet potato & cashew hummus, basil oil, house-made flatbread (gfo)	16
polenta chips, truffle aioli, bacon jam (3) (df)	17
beetroot cured kingfish, pickled jalapeno, blood orange, horseradish cream (gf, df)	25
grilled king prawns, turmeric marinade, charred lime (gf, df)	30
glazed lamb ribs, harissa, spiced yoghurt, pistachio dukkah (gfo, df)	27

big

roasted pumpkin & pearl cous cous salad, mint, toasted almonds, raisins, red onion, feta, maple tahini dressing (v, dfo, vgno, gfo)	26
house-made gnocchi, sauteed mixed mushrooms, miso, fried sage (v)	29
seafood linguini, mussels, prawns, fish, tomato, bread crumbs	36
steamed mussels, white wine, chickpeas, chorizo, chickpea crumb, harissa oil, grilled sourdough (df, gfo)	29
marinated market fish of the day, edamame, pickled carrot, miso, sesame oil, mint, wasabi dressing (df, gf)	40
pan seared duck breast, chestnut puree, grilled baby onions, cranberry & rosemary jus, black berries (gf)	38

“Feed Me” menu | chefs choice (min 2 people) **85 pp**

sides

chat potatoes, garlic butter, rosemary salt (v)	13
charred greens, chilli, garlic, almond crunch (df, gfo)	13

dessert

halloumi donuts, butterscotch sauce, ice cream (v)	16
banana panacotta, malted milk crumb, salted caramel ice cream, grated chocolate (v, gfo)	16

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