

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 mignonette (gf,df)	
single	6
half dozen	29
sweet potato & cashew hummus, basil oil, house-made flatbread (gfo)	16
white bait, old bay, aioli, lime (df)	19
burrata, heirloom tomatoes, basil oil, sourdough (gfo)	26
satay chicken skewers, peanuts, fried eschallots, pickles (3) (df)	24
seared tuna, sesame, wasabi, avocado pureé, smoked oil (df, gf)	27

big

tofu salad, rice noodle, bean sprouts, coriander, mint, pickled carrot, sesame soy vinaigrette (df, vgn)	27
beef burger, cheese, lettuce, tomato, pickles, burger sauce, hand cut fries (gfo, dfo)	27
fish tacos, pineapple salsa, guacamole, slaw, pickled onion, lime mayo (3) (df)	27
king prawn squid ink linguini, prawn bisque, garlic, tomatoes	35
market fish, fennel, jalapeño cream, harissa oil, seasonal herbs (gf)	43

sides

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

dessert

halloumi donuts, mixed berry jam, vanilla bean anglaise (v)	16
passionfruit curd, fresh berries, kiwi, mango, mint, meringue (gf, v)	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
sweet potato & cashew hummus, basil oil, house-made flatbread (gfo)	16
whitebait, old bay, aioli, lime (df)	19
burrata, heirloom tomatoes, basil oil, grilled sourdough (gfo)	26
satay chicken skewers, peanuts, fried eschallots, pickles (df)	24
seared tuna, sesame, wasabi, avocado pureé, smoked oil, rice cracker (df, gfo)	27

big

tofu salad, rice noodle, bean sprouts, coriander, mint, pickled carrot, sesame soy vinaigrette (df, vgn)	27
king prawn squid ink linguini, prawn bisque, garlic, tomatoes	35
market fish, fennel, jalapeño cream, harissa oil, seasonal herbs (gf)	43
porchetta, apple puree, pickled cabbage, mustard jus (gf, df)	42
blue swimmer crab in the shell, chilli, vermicelli, bok choy (gf, df)	48

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

sides

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

dessert

halloumi donuts, house-made jam, vanilla bean anglaise (v)	16
passionfruit curd, fresh berries, kiwi, mango, mint, meringue (gf, v)	16

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