

Breakfast: Wednesday-Sunday 7.30-11.30

Lunch: Wednesday-Sunday 12pm-2.30

Dinner: Friday-Saturday from 5pm



www.theblueswimmer.com.au
[@blueswimmer_restaurant](https://www.instagram.com/blueswimmer_restaurant)
(02) 4234 3796

Lunch

served from 12pm-2.30pm

Small

freshly shucked oysters, vinaigrette (gf,df)

single

6

half dozen

29

sourdough, whipped butter (gfo)

9

olives all'ascolana, sausage stuffed fried green olives

15

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

26

tuna ceviche, mango & cucumber salsa, lemon gel, yuzu & coconut milk, basil, chili (gf, df)

26

burrata, sauteed mushrooms, fried kale (v, gfo)

25

Big

sandwich of the day

23

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

26

warm vegetable salad, cranberries, honey dijon garlic dressing, goats' cheese, pecans (vgno)

27

pasta pomodoro, cherry tomatoes, basil, buena vista 'just kidding' cheese, garlic, olive oil (vgn)

28

martin ridge pork scotch fillet, pickled rhubarb, mustard greens, jus (gf,df)

34

market fish, roasted fennel, charred cherry tomatoes, white wine lemon sauce (gf)

38

Sides

hand cut potato chips, rosemary salt, aioli

13

charred greens, chili garlic crunch (df, gfo)

13

Dessert

rocky road - chocolate mousse, marshmallow, toasted coconut, peanut brittle, berries

15

halloumi donuts, mixed berry jam, vanilla bean anglaise

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

saturday, sunday and public holidays incur a 10% surcharge

please inform your server of any dietary or allergy requirements

gf = gluten free, gfo = gluten free option, v = vegetarian, vgn = vegan, vgno = vegan optional, df = dairy free, dfo = dairy free optional

Breakfast: Wednesday-Sunday 7.30-11.30

Lunch: Wednesday-Sunday 12pm-2.30

Dinner: Friday-Saturday from 5pm



www.theblueswimmer.com.au
[@blueswimmer_restaurant](https://www.instagram.com/blueswimmer_restaurant)
(02) 4234 3796

Dinner

served from 5pm

Small

freshly shucked oysters, vinaigrette (gf,df)

single

6

half dozen

29

house-made sourdough, whipped butter (gfo)

9

olives all'ascolana, sausage stuffed fried green olives

15

tuna ceviche, mango & cucumber salsa, lemon gel, yuzu & coconut milk, basil, chili (gf, df)

26

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

26

burrata, sauteed mushrooms, fried kale (v, gfo)

25

octopus, spiced chickpea, fennel & orange salad, pistachio dukkah (gf, df)

27

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

32

Big

pasta pomodoro, cherry tomatoes, basil, buena vista 'just kidding' cheese, garlic, olive oil (vgn)

28

market fish, roasted fennel, charred cherry tomatoes, white wine lemon sauce (gf)

40

martin ridge pork scotch fillet, jus, pickled rhubarb mustard greens

38

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

48

"Feed Me" menu – chefs choice (min 2 people)

75 pp

Sides

hand cut potato chips, rosemary salt, aioli

13

charred greens, chili garlic crunch (df, gfo)

13

Dessert

halloumi donuts, mixed berry jam, vanilla anglaise

15

rocky road chocolate mousse, marshmallow, peanut brittle, berries (gf)

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

saturday, sunday and public holidays incur a 10% surcharge

please inform your server of any dietary or allergy requirements

gf = gluten free, gfo = gluten free option, v = vegetarian, vgn = vegan, vgnO = vegan optional, df = dairy free, dfo = dairy free optional