

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)	16
white bait, old bay, aioli, lime (df)	19
burrata, fig, prosciutto, pistachio, basil, crostini (gfo)	26
satay chicken skewers, peanuts, fried eschallots, pickles (3) (df)	24
tuna ceviche, green broth, pickled daikon, salmon caviar, dill (df, gf)	27

big

roasted pumpkin & pearl cous cous salad, mint, toasted almonds, raisins, red onion, feta, maple tahini dressing (v, dfo, vgno, gfo)	25
fried chicken & waffle, coleslaw, hot maple, pickles	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, butterscotch sauce, ice cream (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 finger lime mignonette (gf,df) single half dozen	6 29
sweet potato & cashew hummus, basil oil, house-made flatbread (gfo)	16
whitebait, old bay, aioli, lime (df)	19
burrata, fig, prosciutto, pistachio, basil, crostini (gfo)	26
satay chicken skewers, peanuts, fried eschallots, pickles (df)	24
tuna ceviche, green broth, pickled daikon, salmon caviar, dill (df, gf)	27

big

roasted pumpkin & pearl cous cous salad, mint, toasted almonds, raisins, red onion, feta, maple tahini dressing (v, dfo, vgno, gfo)	25
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, butterscotch sauce, ice cream (v)	16
passionfruit curd, fresh berries, kiwi, mango, mint, meringue (gf, v)	16

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