

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)	6
single	29
half dozen	
sweet potato & cashew hummus, basil oil, house-made flatbread (gfo)	16
polenta chips, truffle aioli, bacon jam	17
seared scallops, saffron & cauliflower puree, olive crumb, grilled spring onion (gf)	29
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)	26
reuben sandwich, smoked brisket, sauerkraut, swiss, russian dressing, pickles, sweet potato fries	25
fish tacos, corn salsa, guacamole, slaw, pickled onion, lime mayo (3) (df)	27
house-made gnocchi, sauteed mixed mushrooms, fried sage (v)	29
lamb ragu, house-made fettuccine, gremolata, parmesan (dfo)	34
seafood laksa, prawns, fish, mussels, tofu, vermicelli (gf, df)	35
market fish, morrocan spiced lentil ragout, brussel sprouts, kale, basil oil (gf)	43

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
basque cheesecake, mandarin compote, malted milk crumb, chantilly cream (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 **6**
 half dozen **29**

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

polenta chips, truffle aioli, bacon jam (3) (df) **16**

seared scallops, saffron & cauliflower puree, olive crumb, grilled spring onion (gf) **27**

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**

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

lamb ragu, house-made fettuccine, gremolata, parmesan **35**

seafood laksa, prawns, fish, mussels, tofu, vermicelli (gf, df) **35**

porchetta, apple puree, pickled cabbage, mustard jus (gf, df) **42**

market fish, morrocan spiced lentil ragout, brussel sprouts, kale, basil oil (gf) **43**

moreton bay bugs, chilli singapore sauce, crispy vermicelli, coriander, fried eschalotts (df) **45**

“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**

basque cheesecake, mandarin compote, malted milk crumb, chantilly cream (v) **16**

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