

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 3769

## lunch

served 12:00pm - 2:30pm

### small

freshly shucked oysters, served with mignonette (gf,df)	
single	6
half dozen	29
soup of the day, grilled sourdough	16
mussels, spicy n'duja, tomato, white beans, herbs (gf, df)	26
burrata, beetroot, orange, garlic & basil oil, balsamic, seeds, sesame zaartar (gfo)	26
chermoula lamb skewers, baba ganoush, herb salad, pistachio dukkah (gf)	28

### big

roasted pumpkin salad, buckwheat, mixed leaves, caramelised onion, apple, tahini dressing, pine nuts (gf, df, vgn)	24
beef brisket sandwich, smokey bbq sauce, pickles, eschallots, cheese, sweet potato fries (gfo, dfo)	24
fish tacos, pico de gallo, guacamole, slaw, pickled onion, chilli lime mayo (3) (df)	26
house-made tagliatelle, martins ridge pork ragu, parmesan, herbs	35
market fish, celeriac puree, buttered greens, harissa oil, crispy capers (gfo)	40

### sides

hand cut potato chips, rosemary salt, aioli (v)	13
charred greens, chilli garlic crunch (df, gfo)	13

### dessert

crème brûlée, cinnamon, honey (gf)	14
halloumi donuts, mixed berry jam, vanilla bean anglaise (v)	15
chocolate lava cake, raspberry sorbet	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
house made sourdough, whipped butter (gfo)	10
mussels, spicy n'duja, tomato, white beans, herbs (gf, df)	26
burrata, beetroot, orange, garlic & basil oil, balsamic, seeds, sesame zaartar (gfo)	26
chermoula lamb skewers, baba ganoush, herbs, pistachio dukkah, pomegranate (gf)	28
seared spiced scallops, fennel puree, citrus vinaigrette, pomegranate, walnut crumb (gf)	32

### big

roasted pumpkin salad, buckwheat, leaves, caramelised onion, apple, tahini dressing, pine nuts (gf, df, vgn)	24
house-made tagliatelle, martins ridge pork ragu, parmesan, herbs	35
market fish, celeriac puree, buttered greens, harissa oil, crispy capers (gfo)	40
bourguignon beef short rib, parsnip puree, dutch carrots, mushrooms	44
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 (v)	13
charred greens, chilli garlic crunch (df, gfo)	13

### dessert

crème brûlée, cinnamon, honey (gf)	14
halloumi donuts, house-made jam, vanilla bean anglaise	15
chocolate lava cake, raspberry sorbet	16

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