



DINE BY THE SWAN
WEDNESDAY TO FRIDAY
55PP

FOR THE TABLE

Great Southern Groves olives, lemon, thyme ^{GF DF NF V VG}
Rosemary focaccia, olive oil (2pcs) ^{NF V}

INDIVIDUAL CHOICE

Ricotta gnocchi, taleggio, pear, sage, walnut ^{V VGO}
Organic chicken breast, slow cooked white beans, salsa verde ^{GF NF}
Harvey Beef Reserve Angus sirloin, chimichurri, jus ^{DF NF}

SHARED SIDES

Baby gem salad, cucumber, pickled shallots, green goddess ^{GF DF NF V}
Hot chips, rosemary, aioli ^{GF DF NF V}

TO DRINK

A glass of our house wine, beer or non-alcoholic beverage

ADD DESSERT

Strawberry sorbet, spiced pineapple, ginger, macadamia	^{GF DF V VG}	+16
Baked vanilla cheesecake, strawberries, blueberries	^{NF V}	+22
Australian and International cheese selection, condiments	^{NF}	+36

GF Gluten-Free DF Dairy-free NF Nut-free V Vegetarian VG Vegan (A) Australian, (I) Imported, (M) Mixed

Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.