

NEW

STARTERS

Garlic Bread v	7
<i>Add cheese +2 Add bacon +2</i>	
Bruschetta VE	14
<i>Toasted sourdough with guacamole, salsa fresca & pesto oil</i>	
Fried Korean Wings GF	18
<i>Three ways with tomato garlic Gochujang sauce, honey Gochujang sauce & parmesan snow cheese</i>	
Vegetable Dumplings VE	16
<i>Sesame seeds & Teriyaki sauce</i>	
Beef Nachos GF	16
<i>Slow cooked beef brisket, jalapeño cheese sauce, corn chips, sour cream & guacamole</i>	
Pork Belly Bao Buns	18
<i>Slaw & peanut hoisin sauce</i>	

BURGERS

All burgers are served on milk buns with seasoned chips

Wagyu	19
<i>Grilled patty, lettuce, cheese, tomato, bacon, aioli & house made BBQ sauce</i>	
Persian Chicken	19
<i>Marinated chicken breast, cos, slaw, tomato, cucumber, aioli & sriracha</i>	

SALADS

Caesar	15
<i>Baby cos, crispy bacon, garlic croutons, egg, shaved parmesan & Caesar dressing</i>	
Vietnamese Salad Bowl v	17
<i>Cucumber, cabbage, carrot, fried shallots, toasted peanuts & Nuoc Cham sauce</i>	
Quinoa Poke Bowl VE, GF	17
<i>Orange scented quinoa, avocado, pineapple & ginger salsa, roasted peppers, edamame, cucumber, carrot & citrus dressing</i>	
Add onto any salad:	
Grilled Haloumi v, GF	8
Grilled Chicken Breast GF	6
Thai Beef	6
Garlic Prawns (5) GF	8

The Double	22
<i>Double Angus patty, bacon, cheese, pickles, onion & house made special sauce</i>	
Veggie VGO, GF	19
<i>Gluten free bun, plant based patty, lettuce, tomato, avocado, vegan cheese & vegan mayo</i>	
Gluten Free Bun +2	

GRILLED

Served with your choice of chips & salad or mash & vegetables

250g Rump GF 26

Riverine region, grass fed

250g Sirloin GF 32

Riverine region, grain fed

300g Scotch Fillet GF 38

Hunter Valley, grain fed

TOPPERS

Add onto any steak or schnitzel

Parmigiana GF 5

Napoli sauce, double smoked ham topped with melted cheese

Mexican GF 6

Mexican spiced beef brisket, mozzarella, corn chips, sour cream & guacamole

Garlic Prawn GF 8

Sautéed prawns in garlic cream sauce

BISTRO TRADING HOURS

WEEKDAYS

11:30am – 2:30pm | 5:00pm – 8:30pm

WEEKENDS

All Day Dining 11:30am – 8:30pm

MAINS

Chicken Schnitzel 22

Crumbed schnitzel served with chips & garden salad or veg & mash

Salt & Pepper Squid GF 26

With garden salad, chips & aioli

Grilled Saltwater Barramundi 32

Fried kipfler potatoes, Vietnamese salad & Nuoc Cham sauce

Chilli & Garlic Prawn Linguine 30

Sautéed prawns with pancetta, chilli, tomatoes, peas, herb butter & parmesan

Beer Battered Flathead 25

With garden salad, chips & aioli

Spinach & Ricotta Ravioli v 25

Tossed in pesto cream with roasted pumpkin, semi-dried tomato, asparagus & parmesan

Tea Smoked Duck Breast 30

Fried kipflers, bok choy, snow peas, shiitake mushrooms & ponzu sauce

Braised Lamb Shank GF 32

Pumpkin & spinach risotto, steamed broccolini & jus

Seafood Medley GF 32

Prawns, NZ mussels, ling, mushrooms, cherry tomatoes & spicy coconut Tom Yum sauce

SAUCES & SIDES

Sauces GF 2

Gravy, peppercorn, creamy mushroom, béarnaise & Diane

Steamed Vegetables GF, VE 6

Bowl of Chips & Aioli GF, V 10

Tossed Garden Salad GF, V 6

Bowl of Sweet Potato Fries v 14

With sweet chilli & sour cream

KIDS MEALS

Ask our friendly staff for activity packs

Steak, Mash & Veg GF 11

Chicken Nuggets, Chips & Salad 11

Cheeseburger & Chips 11

Linguine, Tomato Sauce & Cheese v 11

Battered Fish, Chips & Salad 11

Schnitzel, Chips & Salad 11

Please Note

Our menu contains allergens and is prepared in a kitchen with nuts, shellfish and gluten. While efforts are taken to accommodate dietary needs, we can't guarantee our food will be allergen free.

SWANSEA
HOTEL