

SMALL PLATES

Australian Marinated Olives ^{VN, GF} \$10

Flatbread, Olive Oil, Rosemary Salt, Oregano ^{VN} \$14

+ add garlic puree ^{VN} \$2

Potato Roasties, Rosemary Salt, Aioli ^{VNO} \$14

Grilled Chorizo, Lemon, Parsley, Sourdough Bread ^{GFO} \$14

Chickpea Fritters, Porcini Salt, Parmesan, Tzatziki, Chives, Lemon \$15

Lentil Hummus, Harissa, Pomegranate, Confit Garlic, Za'atar, Herbs ^{GFO, VNO} \$16

Garden Salad, Radicchio, Rocket, Spinach, Roasted Pumpkin, Fetta, Pepitas ^{GF, VNO} \$14

Shark Bay Clams & Mussels, Salsa Americana, Chives, Tarragon, Lemon, Sourdough Bread ^{GFO} \$30

Margaret River Beef Cheeks, Truffle Potato Foam, Shaved Mushrooms ^{GF} \$29

Fish Crudo, Korean Salsa Brava, Avocado Cream, Pistachio Dukkah, Herbs ^{GF NUTS} \$26

LARGE PLATES

Woodfired Cauliflower, Ajo Blanco, Fried Almonds, Soaked Dates, Preserved Lemon, Mint ^{VN, GF, NUTS} \$27

Margaret River Venison, Onion Puree, Apple Celery Salad, Jus ^{GF} \$39

Woodfired Chicken, Romesco, Confit Garlic Emulsion, Parsley ^{GF, NUTS} \$36

Wagyu Skirt, Black Garlic, Roasted Pumpkin, Pickled Onions, Macadamias, Cabernet Merlot Jus ^{GF, NUTS} \$39

Market Fish, Cannoli Beans Stew, Carrot EVOO Mousseline, Fennel, Green Oil, Chives ^{GF} \$39

DESSERTS

Dark Chocolate Crema, Merengada Cream, Compressed Pears, Hazelnut Praline Crackers ^{GF NUTS} \$15

Burnt Basque Cheesecake, Macerated Berries, Mint ^{GF} \$15

Affogato • Vanilla Ice-cream, Dulce De Leche, Coffee \$12 (Add Liqueur +\$7)

GFO – Gluten free option

GF -Gluten free

NUTS- Contains Nuts

VN – Vegan

VNO – Vegan option

KINDLY ADVISE US OF ANY ALLERGIES AND DIETARY REQUIREMENTS WHEN ORDERING
WE ARE **NOT** A TOTALLY GLUTEN OR NUT FREE KITCHEN

2% MERCHANT FEE ON ALL ELECTRONIC TRANSACTIONS – 15% SURCHARGE ON PUBLIC HOLIDAY

WE ACKNOWLEDGE THE WADANDI PEOPLE OF THE REGION AS THE TRADITIONAL CUSTODIANS OF THIS LAND, AND WE PAY OUR RESPECTS
TO THEIR ELDERS PAST AND PRESENT.

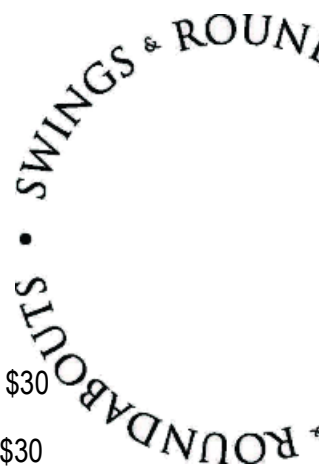


@SWINGSMARGARETRIVER



SWINGS & ROUNDABOUTS MARGARET RIVER

PLEASE NOTE YOUR TABLE NUMBER AND ORDER AT THE BAR
AT PEAK HOURS FOOD MIGHT COME OUT AS IT IS READY



PIZZAS

PIZZA MAY COME SEPARATELY

- Margherita** • Tomato Base, Mozzarella, Fior Di Latte, Basil, Parmesan, Extra Virgin Olive Oil \$26
 - Lucifero** • Tomato Base, Mozzarella, Hot Salami, Red Onions, Basil, Oregano \$28
 - Bresaola** • Mozzarella Base, Bresaola, Stracciatella, Crushed Pistachio, Fresh Lemon Zest, Basil \$30
 - Parma** • Tomato Base, Fresh Cherry Tomatoes, Prosciutto Di Parma, Rocket, Shaved Parmesan \$30
 - Zucca** • Pumpkin Cream Base, Mozzarella, Gorgonzola, Ham, Caramelised Onions, Walnuts, Thyme \$28
 - Boscaiola** • Mozzarella Base, Mushrooms, Scamorza, Porcini Mushrooms, Truffle Oil \$28
 - Hawaiian** • Tomato Base, Mozzarella, Ham, Pineapple \$28
 - Bomba** • Mozzarella Base, Chorizo, Marinated Shark Bay Prawns, Mediterranean Garlic Lemon Dressing, Parsley \$30
 - Brutta** • Tomato Base, Mozzarella, Goat Cheese Cream, Eggplant, Chilli Honey, Red Onion, Parmesan, Sesame \$29
 - Vegan** • Tomato Base, Mozzarella, Roasted Capsicum, Mushrooms, Zucchini, Eggplants, Red Onion, Basil \$27
- Gluten Free Base ^{VN} \$6

KIDS

UNDER 12 Y/O ONLY

- Chicken Schnitzel**, Potato Roasties, Salad, Tomato Sauce \$15
- Woodfired Pizza** • Tomato Base and Mozzarella \$16
- Vanilla Ice-cream** • 2 Scoops \$6

Love our **Wine**?

Join our **Club** for free!



Receive **30% off** your nominated Swings wines and all additional Swings wine purchases and **free shipping!**

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