

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
hummus, basil oil, house-made flatbread	16
whitebait, old bay, aioli, lime (df)	19
burrata, heirloom tomatoes, basil oil, sourdough (gfo)	26
satay chicken skewers, peanuts, fried eschallots, pickles (gfo)	24
ceviche, tomato & cucumber consommé, garlic, basil, yuzu ponzu, wasabi, avocado pureé (df)	27

### big

tofu salad, rice noodle, bean sprouts, coriander, mint, pickled carrot, sesame soy vinaigrette (df, vgn)	27
beef brisket sandwich, smokey bbq sauce, slaw, pickles, crispy eschallots, cheese, fries (gfo, dfo)	27
fish tacos, pineapple salsa, guacamole, slaw, pickled onion, lime mayo (3) (df)	27
king prawn squid ink linguini, prawn bisque, garlic, tomatoes	35
market fish, fennel, burnt butter, lemon, capers (gfo)	43

### sides

chat potatoes, garlic butter, rosemary salt (v)	13
charred greens, chilli garlic crunch (df, gfo)	13

### dessert

halloumi donuts, mixed berry jam, vanilla bean anglaise (v)	16
tiramisu	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**

hummus, garlic & basil oil, house-made flatbread **16**

whitebait, old bay, aioli, lime (df) **19**

burrata, heirloom tomatoes, basil oil, sourdough (gfo) **26**

satay chicken skewers, peanuts, fried eschallots, pickles (gfo) **24**

ceviche, tomato & cucumber consommé, garlic, basil, yuzu ponzu, wasabi, avocado pureé (df) **27**

### big

tofu salad, rice noodle, bean sprouts, coriander, mint, pickled carrot, sesame soy vinaigrette (df, vgn) **27**

king prawn squid ink linguini, prawn bisque, garlic, tomatoes **35**

market fish, fennel, burnt butter, lemon, capers (gfo) **43**

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

chat potatoes, garlic butter, rosemary salt (v) **13**

charred greens, chilli garlic crunch (df, gfo) **13**

### dessert

halloumi donuts, house-made jam, vanilla bean anglaise **16**

tiramisu **16**

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