

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	<b>6</b>
half dozen	<b>29</b>
sweet potato & cashew hummus, basil oil, house-made flatbread	<b>16</b>
school prawns, old bay, aioli, lime (df)	<b>19</b>
burrata, heirloom tomatoes, basil oil, sourdough (gfo)	<b>26</b>
satay chicken skewers, peanuts, fried eschallots, pickles (gfo)	<b>24</b>
ceviche, tomato & cucumber consommé, garlic, basil, yuzu ponzu, wasabi, avocado pureé (df)	<b>27</b>

### big

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

### sides

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

### dessert

halloumi donuts, mixed berry jam, vanilla bean anglaise (v)	<b>16</b>
tiramisu	<b>16</b>

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	<b>6</b>
half dozen	<b>29</b>
sweet potato & cashew hummus, garlic & basil oil, house-made flatbread	<b>16</b>
school prawns, old bay, aioli, lime (df)	<b>19</b>
burrata, heirloom tomatoes, basil oil, sourdough (gfo)	<b>26</b>
satay chicken skewers, peanuts, fried eschallots, pickles (gfo)	<b>24</b>
ceviche, tomato & cucumber consommé, garlic, basil, yuzu ponzu, wasabi, avocado pureé (df)	<b>27</b>

### big

tofu salad, rice noodle, bean sprouts, coriander, mint, pickled carrot, sesame soy vinaigrette (df, vgn)	<b>27</b>
king prawn squid ink linguini, prawn bisque, garlic, tomatoes	<b>35</b>
market fish, fennel, burnt butter, lemon, capers (gfo)	<b>43</b>
bourguignon beef short rib, parsnip puree, dutch carrots, mushrooms	<b>44</b>
blue swimmer crab, chilli, vermicelli, bok choy (gf, df)	<b>48</b>

“Feed Me” menu | chefs choice (min 2 people) **75 pp**

### sides

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

### dessert

halloumi donuts, house-made jam, vanilla bean anglaise	<b>16</b>
tiramisu	<b>16</b>

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