

Evening Menu



3.00pm - 5:30pm starters & sides only

Starters

Soup of the day with grilled ciabatta bread... **\$11.00** G V

A selection of breads & three dips...**\$10.50** G V

Swell fish chowder, including mussels, prawns and white fish, with grilled garlic ciabatta...**\$13.50**

Homemade beetroot & orange cured salmon gravlax,
horseradish, hardboiled egg and chive mayonnaise with crostini...**\$12.50** G

Swell chicken liver pate, onion marmalade and crostini...**\$11.50** G

Main Course

Chefs salad...**\$13.00**

Mediterranean salad of grilled lamb rump, feta, olives, sun dried tomatoes,
lemon and honey vinaigrette..... *entrée size*...**\$17.00**.....*main size*...**\$29.00**

Spaghetti Puttanesca—Spaghetti coated in a caper, black olive, tomato and onion sauce with a
hint of fresh chilli...**\$16.00** V

Swell Burger in a warm bun with tomato, beetroot, egg, salad greens and
spiced relish, served with fries...**\$17.00** your choice of either
...homemade lean beef and fresh herbs, ...or chickpea, cumin and herbs

Devonshire chicken casserole served with pumpkin and almond mash...**\$26.00**

Local blue cod, fries and mixed leaf salad... **\$26.00** your choice of either
...Battered with homemade tartare sauce... or Pan-fried with tomato & mint salsa

Crispy skin salmon served on oven roasted potatoes, tossed salad of red onion and spinach,
drizzled with lemon and honey vinaigrette.....**\$27.00**

Grilled sirloin steak with roast garlic mashed potatoes, mushroom
& bacon ragout and slivers of seared courgettes with sesame seeds...**\$28.50** G

Side Orders

Mixed garden salad with lemon and olive oil vinaigrette.....**\$5.00** G V

Seasonal vegetables, tossed in a honey & ginger glaze.....**\$5.00** G V

French fries with roasted garlic aioli.....**\$7.00** G V

V = Vegetarian

G = Gluten Free option available

Gluten free bread add **\$2.00** extra

