

SMALL PLATES

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

Focaccia, Rosemary Salt ^{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 \$15

Salmojero, Fresh Tomato Dip, Flatbread, Cherry Tomato, Fetta, Seeds, Basil ^{VNO} \$16

Summer Salad, Kale, Rocket, Spinach, Radish, Salt Baked Beetroot, Goat Cheese, Walnuts ^{GF VN NUTS} \$14

Buffalo Mozzarella, Date Molasses, Pomegranate, Pistachios Dukkha, Herbs ^{GF NUTS} \$24

Shark Bay Clams & Mussels, Salsa Americana, Chives, Lemon ^{GF} \$29

Wagyu Skirt, Black Garlic BBQ Sauce, Pickled Onions, Cabernet Merlot Jus ^{GF} \$28

Fish Crudo, Kimchi Aioli, Avocado Cream, Za'atar, Herbs ^{GF} \$26

LARGE PLATES

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

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

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

Slow Cooked Pork, Chimichurri, Green Salad, Potato Roasties ^{GFO} \$34

Market Fish, Pistachio Salsa Verde, Squid Ink Sauce, Cabbage and Fennel Salad, Herbs ^{GF, NUTS} \$38

DESSERTS

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

Brunt Basque Cheesecake, Macerated Strawberries, Mint \$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

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, Caramelised Onions, Mint \$28
- Sorrento** • Mozzarella Base, Coppa, Stracciatella, Rocket, Preserved Lemon \$29
- Parma** • Mozzarella Base, Fresh Cherry Tomatoes, Prosciutto Di Parma, Rocket, Shaved Parmesan \$30
- Bufalina** • Tomato Sauce, Mozzarella, Woodfired Cherry Tomatoes, Buffalo Mozzarella, Olives, Basil, EVOO \$30
- Boscaiola** • White Base, Mushrooms, Scamorza, Porcini Mushrooms, Truffle Oil \$28
- Hawaiian** • Tomato Base, Mozzarella, Ham, Pineapple, Parma Ham Chips \$28
- Primavera** • Tomato Base, Mozzarella, Shark Bay Prawns, Woodfired Zucchini, Green Goddess Dressing \$30
- Brutta** • Tomato Base, Mozzarella, Goat Cheese, Eggplant, Chilli Honey, Red Onion, Parmesan, Sesame \$29
- Vegan** • Onion Puree, Vegan Cheddar, Roasted Capsicum, Zucchini, Confit Garlic, Lombardi Peppers \$28
- 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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