

SMALL PLATES

Please mention if needed as entrees

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

Focaccia, Olive Oil, Rosemary Salt, Oregano ^{VN} \$10 + add garlic puree VN \$2

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

Baked Camembert, Portobello, Apple, Onion Puree, Leek, Homemade Focaccia ^{GFO} \$30

Woodfired Seasonal Veggies, Pistachio Salsa Verde, Edamame, Dukkha, Orange, Herbs ^{VN, GF, NUTS} \$19

Beetroot Hummus, Harissa, Confit Garlic, Za'atar, Herbs, Flatbread ^{GFO, VN, NUTS} \$16

Blue Side Salad, Baby Cos, Pear, Rocket, Gorgonzola Cheese, Candied Almonds, Mustard Dressing ^{GF, NUTS, VNO} \$17

Wedge Island Octopus, Mash Potato Foam, Sundried Tomatoes, Herbs ^{GF} \$29

LARGE PLATES

Vegetable Stew, Tomato Sauce, Marinated Tofu, Dukkha, Portobello Mushroom, Homemade Focaccia ^{VN, GFO, NUTS} \$30

Margaret River Rump Cap, Black Garlic, Whipped Ricotta, Veggies, Mushrooms, Chimichurri Sauce ^{GF} \$39

Market Fish, Eggplant Puree, Sauce Vierge, Lemon Confit, Green Oil, Fennel, Fried Capers, Herbs ^{GF} \$40

DESSERTS

Lemon Mousse, Almond Crumble, Seasonal Fruit, Caramelised Lemon Zest, Mint ^{GF} \$12

Burnt Basque Cheesecake, Macerated Berries, Mint ^{GF} \$12

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

GFO – Gluten free option

GF -Gluten free

NUTS- Contains Nuts

VN – Vegan

VNO – Vegan option

NOT ALL INGREDIENTS ARE MENTIONED, PLEASE, 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 Sauce, Mozzarella, Fior Di Latte, Basil, Parmesan, Oregano, Evoo \$26
- Lucifero** • Tomato Sauce, Mozzarella, Hot Salami, Basil, Oregano \$28
- Parma** • Tomato Sauce, Mozzarella, Fresh Cherry Tomatoes, Prosciutto Di Parma, Rocket, Shaved Parmesan \$30
- Regina** • Tomato Sauce, Mozzarella, Ham, Mushrooms, Oregano, Basil, Evoo \$29
- Boscaiola** • Mozzarella, Mushrooms, Scamorza, Porcini Mushrooms, Truffle Oil \$28
- Bomba** • Mozzarella, Chorizo, Marinated Shark Bay Prawns, Mediterranean Garlic Lemon Dressing, Parsley \$30
- Brutta** • Tomato Sauce, Mozzarella, Eggplant, Chilli Honey, Red Onion, Goat Cheese, Parmesan, Sesame \$29
- Vegan** • Tomato Base, Vegan Cheese, Eggplant, Leek, Cherry Tomatoes, Sesame^{VN} \$27

Gluten Free Base ^{VN} \$6

KIDS

UNDER 12 Y/O ONLY

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

OUR DEALS

- Winter Warmer** • Baked Camembert + 2x Mulled Wine \$55
- Tappy Hour** • Fridays n' Saturdays from 8pm to 9pm. (\$10 Pint, \$6 Tap Wine Glass, \$15 Negroni or Old Fashioned)
- Happy Hour** • 3pm to 5pm - 1 Pizza of your choice + 500ml Wine on tap \$40
- Take Away Special** • Pizza of your choice + Potato Roasties + Green Salad + Swings Wine of Your Choice \$60

GFO – Gluten free option

GF -Gluten free

NUTS- Contains Nuts

VN – Vegan

VNO – Vegan option

NOT ALL INGREDIENTS ARE MENTIONED, PLEASE, 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