

Swings & Roundabouts



SMALL PLATES

Australian Mixed Olives \$9

Woodfired Focaccia, Rosemary, Olive Oil ^{GFO VN} \$12

Potato Roasties, Rosemary, Salt, Aioli \$14

Seared Chorizo, Lemon, Grilled Sourdough ^{GFO} \$13

Woodfired Cauliflower "Hummus", Rose Harissa, Flatbread ^{GFO VN} \$16

1 cheese \$16 • 2 cheeses \$29 • Triple Cream or Aged Pecorino, Honey Figs, Cabernet Jelly, Crackers ^{GFO}

Woodfired Lamb Ribs, Black Honey, Pistachio Dukkha, Quince, Fermented Celeriac ^{GF} \$25

LARGE PLATES

Red Salad • Red Mizuna, Kale, Pickled Red Cabbage, Beetroot, Burnt Orange, Dates, Smoked Almonds ^{GF} \$24

Caramelised Savoy Cabbage, Pomegranate Molasses, Whipped Tahini, Salsa Verde ^{VN GF} \$24

Shark Bay Cuttlefish, Parma Ham XO, Celeriac, Salted lemons, Mushrooms ^{GF} \$26

Woodfired Chicken, Cavolo Nero, Roasted Wing Sauce, Charred Lemon ^{GF} \$34

Braised Wagyu Shin, Sweet Potatoes, Flat Mushroom, Pickled Onions, Warm Spices ^{GF} \$36

Seafood Tagine, Chickpea, Tomato Broth, Saffron Aioli, Grilled Sourdough ^{GFO} \$40

KIDS

Chicken Schnitzel, Roasties, Salad, Tomato Sauce \$14

Woodfired Pizza • Tomato base and Mozzarella ^{GFO} \$14

Vanilla Ice-cream • 2 Scoops \$6

GFO – Gluten free option available

GF -Gluten free

NUTS- Contains Nuts

VN - Vegan

PLEASE NOTE YOUR TABLE NUMBER AND ORDER AT THE BAR

PIZZA MAY COME SEPARATELY

KINDLY ADVISE US OF ANY ALLERGIES AND DIETARY REQUIREMENTS WHEN ORDERING WE ARE NOT A TOTALLY

GLUTEN OR NUT FREE KITCHEN

15% SURCHARGE ON PUBLIC HOLIDAYS



ingsmargaretriver



ings & Roundabouts Margaret River

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PIZZAS

- Margherita • Tomato Base, Fior Di Latte, Basil, Parmesan, Extra Virgin Olive Oil \$24
- Norcina • White Base, Homemade Pork & Fennel Sausage, Potatoes, Pecorino \$28
- Parma • Tomato Base, Mozzarella, Prosciutto, Rocket, Parmesan \$29
- Inferno • Tomato Base, Nduja, Pickled Green Chillies, Confit Garlic, Stracciatella \$28
- Boscaiola • White Base, Mushrooms, Scamorza, Porcini Mushrooms, Truffle Oil \$28
- Primavera • Tomato Base, Zucchini, Prawns, Garlic, Salted Lemons, Dill Sauce \$29
- Pancetta • Cream Base, Pancetta, Provolone, Woodfired Pumpkin, Kale \$28
- Brutta • Tomato Base, Goat Cheese, Eggplant, Chilli Honey, Red Onion, Parmesan, Sesame \$28
- Bufalina • Tomato Base, Mozzarella, Woodfired Tomatoes, Black Olives, Buffalo Mozzarella \$28
- Vegan • Baby Spinach, Porcini Mushrooms, Black Olives, Confit Garlic, Nuts & Seeds ^{VN} \$24

Gluten Free Base \$5

DESSERTS

- Dark Chocolate Cremeux, Miso Caramel, Burnt Cream ^{GF} \$15
- Persian Love Cake, Rose Water, Pistachios, Vanilla yoghurt ^{GF} \$15
- Triple Cream or Aged Pecorino, Honey Figs, Cabernet Jelly, Crackers ^{GFO} 1 cheese \$16 • 2 cheeses \$29

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