

SWINGS CELLAR DOOR & RESTAURANT

OUR WINES

SWINGS & ROUNDABOUTS

	Btl	Gls
Sparkling NV	38	10
Chenin Blanc '24	32	9
Sauvignon Blanc Semillon '24	32	9
Chardonnay '23	34	9
Rosé '23	32	9
Cab. Merlot '22	32	9
Shiraz '23	34	9

BACKYARD STORIES

	Btl	Gls
Sparkling Rosé '22	60	12
Sangiovese Rosé '24	40	10
Vermentino '24	40	10
Pinot Noir '23 (Chilled)	45	12
Shiraz Tempranillo '22	45	10
Cabernet Sauvignon '22	55	14
Muscat	45	7

BRASH ROAD

	Btl	Gls
Cabernet Sauvignon '22	70	14
Syrah '21	65	14
Chardonnay '23	55	14
Sauvignon Blanc '23	34	12

Love Swings Wine? Join the Club!

Receive 20% off + Complimentary Shipping + Complete Freedom of Choice. Speak to our team at the **CELLAR DOOR** and receive your member benefits straight away!

OUR BEERS & DRINKS

Rocky Ridge Tap Beer		Pint	Softs	Btls
Crisp Mid IPL	3.4%	13	Rok Kombucha Passion Fruit	7
Draught Lager	4.5%	13	Coca Cola / Coke No Sugar	7
Jindong Juicy Pale Ale	5.5%	13	Pink LLB / Lemonade / Peach Iced Tea	7
Megsy Ginger Beer	3.1%	13	Apple / Orange Juice	5
			Waves & Caves Sparkling Water	9
Canned Beers			Seasonal Cocktails	
Rock Candy Sour	5.5%	11	Rosé Spritz	15
Crisp Mid IPL	3.4%	11	Sparkling Spritz	15
Big Splash	0.5%	11	Limoncello Spritz	16

OUR KIDS

Kids Margherita	Tomato Base, Fiore Di Latte, Extra Virgin Olive Oil	14
Chicken Nuggets	Chicken Nuggets, Chips & Tomato Sauce	14
Picnic Platter ^{gfo}	Fruit, Ham, Cheese & Crackers	14

OUR GELATO – PLEASE ORDER AT THE ICECREAM SHOP

Award Winning Gelato Buonissimo	Single/Double Scoop	6 / 10
<i>Strawberry / Chocolate / Vanilla / Salted Caramel</i>		
Gelato Buonissimo Milkshakes		10
<i>Strawberry / Chocolate / Vanilla / Salted Caramel</i>		

gf = gluten free vg = vegetarian v = vegan n= nuts df= dairy free gfo = gluten free option

Please note your table number when ordering at the bar, food comes out when it's ready.

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OUR FOOD

Cheese Board ^{gfo, vg, n}	Aged Cheddar, Shadows of Blue, Pecorino Sardo, Apple & Pear Marmalade, Crostini, Walnuts & Fresh Fruit	31
Pressed Duck ^{n, gf, df}	Fennel, Woodfired Honey Peaches, Green Pea Puree, Pistachios, Water Crest	33
Homemade Gnocchi ^{vg}	Roasted Cavolo Nero, Zucchini Pesto, Pinenuts, Pecorino	31
Roasted Curried Cauliflower ^{vg, gf}	Curried Florets, Spiced Cauliflower Puree, Pine Nuts & Sultanas	29
Summer Salad ^{gf}	Woodfired Nectarines, Watermelon, Mozzarella, Parma Ham, Pomegranate, Rocket, Sherry Vinegar	27
Artichoke Salad ^{vg}	Stracciatella, Lemon, Edamame, Black Pepper, Mint, Croutons	24
Cured Beetroot Salmon ^{gf}	Avocado Puree, Orange Slices, Cucumber, Radish, Lime Dressing	23
WA Prawns	Prawns, Nduja Oil, Homemade Focaccia, Lemon, Parsley	23
Green Salad ^{vg, gf, v}	Mixed Greens, Avocado, Lime Dressing, Cranberries, Pepitas, Cucumber	16
Marinated Olives	Infused Olives w/ Garlic, Oregano, Lemon Zest	12
Chips	Herb Salt & Aioli or Tomato Sauce	14

OUR WOODFIRED PIZZA

Garlic Focaccia ^{vg}	Rosemary, Garlic Oil, Sea Salt	14
Margherita ^{vg}	Tomato Base, Fiore Di Latte, Parmesan, Mozzarella, Basil, Olive Oil	26
Rustica	Mozzarella Base, Ham, Porcini Mushroom, Caramelised Onion, Parmesan, Rosemary	30
Bomba	Mozzarella Base, Chorizo, Garlic Marinated Prawns, Parsley, Lemon	31
Maiala	Mozzarella Base, Ham, Italian Bacon, Salami, Black Garlic Sauce, Rosemary	30
Parma	Tomato Base, Mozzarella, Olive Oil, Prosciutto, Parmesan, Rocket, Balsamic Glaze	31
Hawaiian	Tomato Base, Mozzarella, Ham, Pineapple	28
Salami	Tomato Base, Salami, Stracciatella, Mozzarella, Caramelised Onions, Chili Honey, Oregano	30
Norma ^{vg}	Tomato Base, Mozzarella, Fried Eggplant, Red Onion, Ricotta Salata, Basil, Chili Honey	29
Boscaiola ^{vg}	Mozzarella Base, Porcini, Button Mushroom, Fontina Cheese, Truffle Oil, Parsley	29
Porro	Mozzarella Base, Italian Bacon, Woodfired Leek, Fontina Cheese, Rosemary, Olive Oil	30
Vegan ^v	Tomato Base, Fried Eggplant, Red Onion, Green Chilies, Olives, Basil, Olive Oil	28

GLUTEN FREE BASES AVAILABLE +6

OUR DESSERTS

Mille Feuille ⁿ	Puff Pastry, Sweet Ricotta, Berries & Pistachio	16
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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, 2% ON EFTPOS TRANSACTIONS

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.

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