

SWINGS CELLAR DOOR & RESTAURANT

Welcome to OUR BACKYARD

Sit back... relax...and unwind Follow us on Instagram @swinground



OUR WINES

SWINGS & ROUNDABOUTS

	Btl	Gls
Sparkling NV	32	10
Chenin '21	24	9
Sauvignon Blanc Semillon '21	24	9
Chardonnay '19	24	9
Rose '21	24	9
Novus Malbec '21	24	9
Cabernet Merlot '18	24	9

BACKYARD STORIES

	Btl	Gls
Sparkling Pinot Chardonnay NV	45	12
Chardonnay '21	50	12
Chenin '21	34	10
Rose '21	34	10
Pinot Noir '21	45	12
Cabernet Sauvignon '19	55	14
Cabernet Sauvignon "Wildwood" '17	85	
Cane Cut NV	19	7

OUR BEER & DRINKS

		Can		
Rocky Ridge Baby Peach	4%	11	Rok Kombucha Passion Fruit/Ginger	7
Beers of the Week (Can)*			Coca Cola/ Coke No Sugar	7
* Please see blackboard at bar		12	MRB Pink LLB/ Lemonade	7
Beers On Tap (Pint)		12	Apple/ Orange Juice	5

OUR DESSERTS

Dark Choc Brownies ^{gf, nuts}	Vanilla cream, macadamia, salted caramel	15
Yoghurt Pannacotta	Mango, toasted coconut	15

OUR ICECREAM

Artisanal ice-cream from our on site ice-cream vendor	Single Scoop	6
	Double Scoop	10

PLEASE ORDER AT THE BAR, PIZZA MAY COME SEPARATE TO OTHER MENU ITEMS

15% SURCHARGE ON PUBLIC HOLIDAYS

KINDLY ADVISE US OF ANY ALLERGIES AND DIETARY REQUIREMENTS WHEN ORDERING

WE ARE NOT A TOTALLY GLUTEN OR NUT FREE KITCHEN

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OUR BOARDS

Antipasto ^{gfo}	Cured meats, mature cheddar, marinated goat cheese, pickles, olives, crackers	32
Cheese Board ^{vg, gf}	Apenzelle cheese, mature cheddar, marinated goat cheese, honey marinated wild figs, walnuts, swings rose jelly, crackers	30

OUR FOOD

Arancini ^{vg}	Pea, mint, pecorino	16
Rocket Salad ^{vg, vo, gf}	Avocado, radish, almonds, lemon dressing	16
Woodfired Pumpkin Salad ^{vg, gf}	Red onions, rocket, baby gem, pepitas, cranberry, tahini <i>Add chicken + \$5</i>	22
Heirloom Tomato Salad ^{vg, gf}	Buffalo mozzarella, black olive dressing, herbs	20
Chips ^{vg}	Herb salt & aioli	13

OUR PIZZA

Focaccia ^{vg, v, gfo}	Sea salt, rosemary, extra virgin olive oil	12
Margherita ^{vg}	Tomato base, fior di latte, basil, extra virgin olive oil	24
Bomba	Mozzarella, chorizo, garlic marinated prawns, parsley	29
Campagnola	Tomato base, mozzarella, ham, mushroom, artichokes, oregano	27
Parma	Tomato base, mozzarella, parma prosciutto, buffalo mozzarella, fresh basil	29
Hawaiian	Tomato base, mozzarella, ham, pineapple	26
Diavola	Tomato base, mozzarella, chorizo, kalamata olives, green chilies, oregano	27
Boscaiola ^{vg}	Mozzarella, porcini, button mushroom, smoked scamorza, truffle oil, parsley	28
Vegan ^{vg, v}	Tomato base, vegan mozzarella, pumpkin, mushrooms, artichokes, parsley	28
Bolognese	House made bolognese sauce, red onions, parmesan, basil	28

OUR KIDS

Fish & Chips	Fish nuggets, chips, salad, tomato sauce	14
Pasta ^{vg}	Macaroni pasta, napolitana sauce, parmesan	14
Picnic Platter ^{gfo}	Fruit, Ham, cheese & crackers	14

*Gluten free bases available for all pizzas except Calzone

gf = gluten free gfo = gluten free option + \$5 vg = vegetarian v = vegan vo = vegan option

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