

# Entrees

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**garlic bread - \$11**  
*with cheeses add \$3 (gfo, v)*

**dirty potato - \$16**  
*mexican style chat potato, jalapeno, crispy potato, spring onion,  
parmesan cheese & ranch sauce*

**bang bang cauliflower or broccoli (6) (gf) - \$15**  
*tossed in korean style chili gochujang sauce and dusted with tempered spices (v)*

**szechuan salt n'pepper squid - \$18**  
*with roast garlic aioli and lime*

**thai chicken wings(5) - \$15**  
*crispy chicken with thai spicy dressing*

**arancini of the day - \$18**  
*aioli and lemon*

**spring rolls - \$18**  
*vegetable or cheeseburger option served with sweet & sour sauce*

**pork belly bite - \$18**  
*double cooked sticky pork belly bites*

**creamy garlic prawns - \$25**  
*tempura tiger prawns served with creamy garlic sauce*

**chicken and garlic balls(4) - \$20**  
*served with mint yoghurt sauce*

# Mains

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## **burgers- \$25**

*vegetable, beef, chicken or vegan option ~ served with chips and salad*

## **chicken parmi - \$28**

*chicken schnitzel, prosciutto, mozzarella cheese, napolitano sauce served with salad & fries or spaghetti & salad*

## **fish & chips - \$28**

*beer battered barramundi fish served with tartare sauce, fries & salad*

## **pasta ~ tom yum spaghetti - \$32**

*select 1*

*vegetarian ~ mushrooms, zucchini, vegetable meatballs in tomato base tom yum sauce  
seafood ~ squid, prawn & fish in tomato base tom yum sauce  
meatballs - beef balls in tomato base tom yum sauce*

## **lamb cutlets (3) - \$44**

*marinated lamb served with mexican style chat potato, jalapeno, crispy potato, spring onion, parmesan cheese & ranch sauce*

## **butter chicken - \$32**

*marinated chicken thigh finished in a creamy tomato & cashew nut sauce & served with rice & papadum*

## **pork belly - \$36**

*crispy skin pork belly served with parmesan roasted potato, broccolini, parsnip & cranberry jus*

## **slow cooked ragu - \$36**

*slow cook beef served on a bed of pappardelle topped with shaved parmesan cheese*

## **steak grilled to your liking**

*250g grass fed sirloin - \$.45*

*250g angus scotch fillet - \$49*

*served with mash, seasonal vegetables & choice of sauce*

*sauses: mushroom, red wine jus or black pepper sauce*

*add: prawns \$8*

## **fish of the day - \$42**

*choice of barramundi or salmon pan fried with sautéed spinach, baby carrot, chargrilled courgette, asparagus wrapped with prosciutto on potato cake & garlic sauce*

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# Salads

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## **farmer - \$18**

*mesclun, tomato, cucumber, red capsicum, spanish onion with roasted sesame dressing*

## **citrus herbs - \$24**

*australian orange segment, mint, basil, fennel, cherry tomato, cucumber, coriander, ginger & lime dressing*

## **thai beef - \$23**

*marinated beef strips, mesclun, bean sprouts, cucumber, onion, mint, coriander peanut & thai dressing*

## **roast cauliflower and chickpea salad (v) - \$22**

*rocket, cherry tomato, hummus, onion & homemade coriander & chilli dressing*

*add: beef, chicken, prawn or calamari for \$8*

# Sides

broccolini - \$12

potato fries - \$12

potato wedges - \$12

truffle mash potato - \$12

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# Desserts

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brulee cheese cake- \$16

sago pudding - \$16

panna cotta - \$16

chocolate delight- \$16

ice cream - \$12

*lemon, coconut or chocolate*

## Coffees & Teas

	small	large
cappuccino	\$5.50	\$6.50
chai latte	\$5.50	\$6.50
espresso	\$5.50	\$6.50
flat white	\$5.50	\$6.50
latte	\$5.50	\$6.50
long black	\$5.50	\$6.50
long macchiato	\$5.50	\$6.50
mocha	\$6.50	\$7.50
affogato	\$6.50	\$7.50
hot chocolate	\$5.50	\$6.50

### **extras**

alternative milks 80c

syrup flavours 80c

tea for one \$5.90

tea for two \$8.50

*english breakfast, earl grey, green, peppermint, chamomile*

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