



Swan River Hotel

- Restaurant Menu -

MAINS

LUNCH / DINNER MENU



FISH AND CHIPS	18.5
beer battered snapper with tartare sauce, chips, and side salad.	
CHICKEN PARMIGIANA	22
free range chicken schnitzel topped with ham, mozzarella and fresh napolitana sauce with chips, and a side salad.	
SEAFOOD PENNE	25
seasonal local seafood, tomato cream rose sauce with fresh basil tossed in penne.	
CAESAR SALAD	20
baby cos lettuce, crispy bacon, shaved parmesan, croutons, a poached egg with house made caesar dressing served with roast chicken or smoked salmon.	
ROAST VEGETABLE SALAD	18.5
seasonal vegetables, red peppers, spanish onion, danish feta, pepitas, sunflower, mesculin, tossed in a honey mustard dressing. (V) (GF)	
250G SCOTCH FILLET STEAK	30
char grilled to your liking, with buttered chat potatos, seasonal veg in red wine jus.	
PORK BELLY	30
slow roast pork belly with crispy crackle, white truffle mash, broccolini and mixed mushroom ragout. (GF)	

CRISPY SKINNED TASMANIAN SALMON	30
tempura enoki, bok choy, crispy shallots in tamarind sauce.	
JUICY CHAR GRILLED CHEESEBURGER	18
with crispy bacon on a brioche bun, chips and side salad.	
THAI BEEF HERB SALAD	20
with crispy vermicelli noodles in a nam jim sauce.	

ADD ONS

Broccolini- sautéed in lemon butter	5
Bowl of Fries – served with lime aioli	7.5
Wedges – with sweet chili and sour cream	9.5
Truffle Mash – creamy mashed potato with white truffle oil	8.5
Prawns – in a garlic, white wine cream sauce	8.5

Snacks

GARLIC BREAD	8
sliced sourdough with garlic butter. (V)(GFO)	
CHEESY GARLIC BREAD	10
sliced sourdough with garlic butter with 3 cheese blend.	
CHORIZO	14
pan fried with marinated sicilian olives.	
PORK BELLY BITES	16
slow cooked pork belly with green onions in a sticky thai nam jim dressing.	
GARLIC PRAWNS	22
tasmanian prawns in a garlic, white wine cream sauce served with toast.	
SALT & PEPPER SQUID	16
local west australian fried squid with house made lime aioli.	

Dessert

STICKY DATE PUDDING	12
served with butterscotch sauce and vanilla ice cream.	
TRIO OF ICE CREAM	10
with choice of toppings chocolate / strawberries / caramel.	
VANILLA BEAN PANNACOTTA	12
berry compote topped with fresh fruit and candied almonds.	

OPTIONS

GF - Gluten Free
GFO - Gluten Free Option
VG - Vegan
VGO - Vegan Option
V - Vegetarian
DF - Dairy Free
DFO - Dairy Free Option

Please note that a \$5 room service fee will apply for all room service menu orders. Please dial 705 to call the restaurant for room service or 701 for front desk.