

Swell

MULLALOO BEACH

WHILE YOU DECIDE

Garlic and Rosemary Flatbread 15
gfo NF
Mozzarella Cheese

Warm Focaccia 15
gfo V
Warm Olives, Balsamic & EVOO, Dukkah

Saffron Arancini 14
V
Pea, Mozzarella cheese, romesco

Grazing Plate 30
Selection of cured meats, pickled zucchini, kalamata olives, focaccia, maffra cheddar, brie, arancini, romesco, lavosh

SMALLS AND SHARES

Soft Shell Tacos 25
NF
Crispy Whiting, Jalapeno crème fraiche, charred corn, pickled red cabbage, coriander

Salt & Pepper Squid 23
GF
Szechuan salt and pepper squid, nam jim, candied peanuts, sesame, herbs

Lamb Kofta (3) 25
GF NF
Chickpeas and cucumber tabouleh, crispy lentils, tzatziki

Chargrilled Abrolhos Island Octopus 25
GF
Romesco sauce, kalamata olive crumb, lemon oil, pickled fennel

Shark Bay 1/2 shell Scallops (3) 25
gfo NF
Lime butter, Chorizo crumb

PIZZA

25 | NF gfo + 3

Chorizo and Feta
Tomato base, charred corn, chorizo, jalapeno feta

Prosciutto, Parmesan and Rocket
Tomato base, mozzarella, fig vincotto, evoo

Wild Mushroom and Brie
White base, Mozzarella, truffle oil

SALADS

Add Chicken 8 | Add Salmon 12

Swell Bowl 26
VG NF GF
Kale, Roast sweet potato, quinoa, roasted cauliflower, shredded beetroot, avocado, seeds, maple dressing

Ancient Grains 25
GF V
Sesame crusted pumpkin, almond, goat curd, raisin, leaves, seeds, maple turmeric dressing

Halloumi & Beetroot 26
V GF
Orange, smoked almonds, leaves, mint, seeds and orange dressing

GF gluten free | gfo gluten free option | DF dairy free | NF nut free | V vegetarian | VG vegan

Not all ingredients are listed, please notify your waiter with any dietary requirements or allergens. Although great care is taken, we cannot guarantee any dish to be free of allergens.

Lunch and Dinner

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SUBSTANTIAL

Beer Battered Fish and Chips Blue spot emperor, chips, tartare sauce bloody mary ketchup Change to Grilled Barramundi +8 (gf)	30 NF	8 Hour Braised Lamb Shoulder Pea puree, roasted parsnips & carrots, caramelised onion, jus	39 GF NF
Swell Burger WA beef, artisan bun, usa cheese, dill pickle, bacon aioli, chips	26 gfo NF	BBQ Beef Ribs Crunchy slaw and charred corn	41 GF NF
Leek, Pear & Gorgonzola Risotto Parmesan, lemon oil, rocket	30 GF NF VGO	Teriyaki Chicken Breast Bokchoy, wild mushrooms, broccolini, rice cake, crispy shallots, sesame	37
Local Market Fish Ask your wait staff for todays special	MP		

SIDES 13

Crunchy Slaw NF GF Dill and buttermilk dressing	Chips Bloody mary ketchup, aioli	Harissa spiced Carrots V GF NF Whipped feta, Chickpeas
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DESSERTS

Bitter Chocolate Mousse Scorched marshmallow, blood orange sorbet, cinnamon churros	15 gfo NF V	Trio of Ice Cream Selection of gelato, hazelnut biscotti	13 V
Pavlova Vanilla crème, berry compote, white chocolate and pistachio ganache	15 V GF	Cheeseboard Trio of cheeses, apricot chutney, muscatels, lavosh	24 V NF gfo

Additional desserts are available in our cake cabinet.

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