Swell

MULLALOO BEACH

WHILE YOU DECIDE

Garlic and Rosemary Flatbread 16
gfo NF
Mozzarella cheese

Turkish Bread 16
gfo
Beetroot hummus, lemon oil, dukkah (contains nuts & sesame)

Mushroom Arancini (4) 18
V
Wild mushrooms, truffle aioli, parmesan

Grazing Plate 43
Selection of cured meats, burrata, kalamata olives, turkish bread, arancini, romesco, pickled zucchini, polenta chips

SMALLS AND SHARES

Soft Shell Tacos (3) 25
NF
Pulled beef brisket, avocado, slaw, chipotle mayo

Charred Abrohlos Octopus 26
GF DF
Charred octopus (A), charred potato, green olives, romesco, chimichurri

1/2 Shell Exmouth Scallops (3) 25
gfo NF
Spiced nduja butter, salmon roe (A)

PIZZA

gfo + 3

Chilli Prawn 29
NF
Chilli prawn (A), Nduja (spicy pork sausage), rocket, preserved lemon aioli

Roast Pumpkin 26
V
vgo
Roast pumpkin, fetta, dukkah, fresh chilli (contains nuts & sesame)

SALADS

Roast Beetroot Salad 28
V, GF, dfo vgo
Roasted beetroot, pickled golden beetroots, goat fetta, walnuts, seeds, spinach, cabernet dressing
Add Halloumi 8

Vietnamese Chicken Salad 31
GF, nfo (contains nuts)
Poached chicken, cabbage, cucumber, capsicum, carrot, red onion, herbs, ginger and lime dressing, peanuts

Swell Bowl 26
GF, VG, NF
Quinoa, smashed pumpkin, ½ avocado, roasted chickpeas, pickled red cabbage, edamame, alfalfa, harissa tahnini dressing, seeds.
Add Chicken 8
Add Halloumi 8
Add Smoked Salmon 8

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

Swell

MULLALOO BEACH

SUBSTANTIAL

Beer Battered Fish and Chips 33 NF
Blue spot emperor (A), chips, side salad, tartare sauce & bloody mary ketchup (spicy)
Change to Grilled Barramundi +8 (gf)

Swell Burger 29 gfo NF
WA beef, brioche bun, cheese, swell burger sauce, pickles, cos lettuce, chips

Steak Sandwich 32
Turkish panini, rump steak, caramelised onions, aioli, tomato, rocket, chips

Chargrilled Sirloin Steak (300g) 45 NF GF
Carrot puree, broccolini, jus, chimichurri, onion rings

Risotto 34 V, GF, NF
Leek, pea, asparagus, stracciatella

Local Market Fish MP
Ask your wait staff for todays special (A)

Chicken Schnitzel 35
Crumbed chicken, italian coleslaw, crispy potato, lemon aioli

SIDES

Italian Coleslaw 15 GF, NF dfo,vgo
Cabbage, radish, parmesan, carrot, red onion, cabernet dressing

Chips 14
Bloody mary ketchup aioli (spicy)

Brussel Sprouts 16 GF, nfo
Roasted Brussel sprouts, peas, bacon, almonds

DESSERTS

Pear & Frangipane Tart 18
Pear, frangipane, almond cream, vanilla bean ice cream

Oops I dropped the Pavlova 18 V GF
Berry sorbet, popping candy, chantilly cream, seasonal fruit

Cheeseboard 24 V NF gfo
Trio of cheeses, apricot chutney, muscatels, lavosh

Trio of Ice Cream 14 V
Selection of gelato, hazelnut biscotti

Affogato 8
Vanilla ice cream, fresh espresso
Add shot of liqueur 8

Liqueur Coffee 16
Long black, cream, shot of liqueur
Tia Maria, Sambuca, Baileys, Cointreau, Kahlua, Jameson

Additional desserts are available in our cake cabinet.
GF gluten free | gfo gluten free option | DF dairy free | NF nut free | V vegetarian | VG vegan

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