



MENU

SMALLER MEAL ITEMS

Swagman's Campfire Damper	10
Sweet Potato Rosti, served with lemon infused yoghurt (v, gf)	12
Soup of the Day (with Damper)	14
Duck & Madeira pate, fig compote	14
Hervey Bay Beer Battered Scallops Kilpatrick	18
Sticky Braised Pork Belly with green apple, herbs, slaw, salted peanut caramel (gf)	19
Gnocchi Primavera, house made classic with seasonal vegetables and Napoli sauce (v)	19
Almond & Sesame crusted 1/2 Cauliflower (v, vf, gf)	19

SALAD or VEGETABLES

Salad of Rocket, Pear & Parmesan, walnuts, pear balsamic dressing (v, gf)	10
Pan Fried Green Beans, butter, flaked almonds (v, gf)	10
Almond & Sesame crusted 1/4 Cauliflower (v, vf, gf)	10
Oven Roasted Duck Fat Potatoes, rosemary salt (gf)	10
Hand Cut Potato Chips, rosemary salt (v,gf)	10

v – vegetarian, gf – gluten free, vf – vegan friendly

Menu items subject to change



BIGGER MEAL ITEMS

Bridge Street Fish n Chips, Coopers Beer battered fish, chips & garden salad	22
Salt & Pepper Squid with hand cut chips, garden salad and sweet chilli or aioli sauce	22
Nasi Goreng, traditional Malay fried rice with Vegetables, beef, chicken satay and seafood	25
Gnocchi Primavera, house made classic with seasonal vegetables and Napoli sauce (v)	29
Rabbit, Mushroom, Tarragon, Potato Pot Pie with Chef's vegetable accompaniment	36
Sticky Braised Pork Belly with green apple, herbs, slaw, salted peanut caramel (gf)	37
Crispy Skin Chicken Supreme with crushed new roasted potatoes, cauliflower puree, guanciale, charred eschallots & roast chicken jus	38
Fish of the Day, Chef's accompaniments selection	38
Black Forest Duck Leg, crispy skin and slow cooked in olive oil, with heirloom vegetables & black cherry glaze (gf)	39
Beef Fillet (200, MSA graded) cooked to your liking with Chef's daily accompaniment	42

DESSERT PLEASURES

Citrus tart with rhubarb jelly, shiraz sorbet, sherbet, berry marshmallow	17
Latte pana cotta, coffee lovers twist on the classic served accompanied by spun sugar & sweet pistachio grissini (can be gf)	17
Sticky date pudding with whiskey butterscotch sauce, poached pear, double cream	17
Affogato with espresso, house made vanilla bean semi freddo, almond biscotti with liqueur	18
Affogato without liqueur	12
House made Vanilla ice cream, almond biscotti	16

CHEESE

White mould, muscatels, poached pear	12
Cheddar, quince paste, almonds	12
Blue, fresh pear, balsamic figs, toasted walnut halves	12
All three	35

v – vegetarian gf - gluten free vf – vegan friendly

Menu items subject to change