

SWISH

DINNER

Pre Theatre Dining Suggestions

entrées

salt & pepper squid 15.5

lightly dusted with mild chilli, ginger & garlic, served with rocket salad & lime aioli

Chef's seasonal soup 12.0

with chargrilled ciabatta bread

swish salad 15.5 ^{V / GF}

with toasted pecans, raisins, sliced pears & a choice of vegetarian tempe or grilled chicken

sumac kangaroo fillet 16.0 ^{GF}

rolled in pepper with a sweet basil frittata on a light salad

mains

braised beef cheeks 30.0

served with a lentil & winter vegetable ragout & roasted garlic olive oil

Greek style chicken skewers 24.0

served with warm pita, tzatziki & light salad

pasta ^{e m}

squid ink pasta 17.5 / 22.5

with prawns, squid, mussels & salmon pieces in lemon & garlic infused olive oil, mild chilli & baby spinach

casaricci pasta 16.5 / 21.5

with chicken breast pieces, snow peas, semi-dried tomatoes in a white wine sauce

orecchiette 16.5 / 21.5

with Spanish style chorizo, smoked artichokes, chargrilled eggplant, rocket & napolitain sauce topped with shaved parmesan

orecchiette 15.5 / 19.5 ^V

with smoked artichokes, chargrilled eggplant, rocket & napolitain sauce topped with shaved parmesan

bucatini carbonara 15.5 / 19.5

with lean bacon, cracked pepper, creamy sauce, parsley & finished with egg

bread

chargrilled ciabatta bread 6.0 ^v

brushed with garlic & olive oil

vine ripened tomato bruschetta 8.0 ^v

with fresh bocconcini

harry's platters ^v

assorted dips 12.0

with crisp pita bread

antipasto selection 17.0

with chorizo, marinated olives, dips & grilled pita bread

One cannot think well, love well, sleep well,
if one has not dined well" Virginia Woolf

entrées

Chef's seasonal soup 12.0

with chargrilled ciabatta bread

fresh shucked Coffin Bay oysters 27.5^{GF}

natural, kilpatrick or chilli ponzo (10 per serve)

swish salad 15.5^{V / GF}

with toasted pecans, raisins, sliced pears & a choice of vegetarian tempe or grilled chicken

salt & pepper squid 15.5

lightly dusted with mild chilli, ginger & garlic, served with rocket salad & lime aioli

pernod prawns gratin 25.0^{GF}

with tomato reduction, dill oil & Provolone

sumac kangaroo fillet 16.0^{GF}

rolled in pepper with a sweet basil frittata on a light salad

baked tart with pan-fried haloumi 14.0^V

oven dried tomatoes, glazed spinach served with a pitsou and sweet red pepper dressing

pasta

squid ink pasta 17.5 / 22.5^{e m}

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casaricci pasta 16.5 / 21.5

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with smoked artichokes, chargrilled eggplant, rocket & napolitain sauce topped with shaved parmesan

bucatini carbonara 15.5 / 19.5

with lean bacon, cracked pepper, creamy sauce, parsley & finished with egg

mains

barramundi puttanesca 30.0 ^{GF}

served with prawn skewer, on a three cheese white polenta & baby olives

Greek style chicken skewers 24.0

served with warm pita, tzatziki & light salad

chicken parmigiana 24.0

with pancetta, Roma tomatoes & mozzarella cheese, served with chunky fries & light salad

eggplant & zucchini moussaka 24.0 ^V

stacked with Roma tomato sauce & parmesan cheese

300g beef rib-eye 35.0

roasted potato & porcini mushroom gratin, wilted bok choy & shiraz jus

braised beef cheeks 30.0

served with a lentil & winter vegetable ragout & roasted garlic olive oil

lemon & herb encrusted lamb rump 32.0

on a parsnip crush, baby carrots, minted pea pesto with a roasted onion jus

sides

crispy fries 5.5 ^V

with salt flakes & smoked paprika

seasonal vegetables 5.5 ^{V/ GF}

lightly tossed with olive oil

Mediterranean salad 5.5 ^{V/ GF}

crisp lettuce, tomatoes, cucumber, red onion, crumbled fetta & marinated olives

roasted crushed potatoes 5.5 ^{V/ GF}

with garlic & rosemary