

RUSTIQUE

S w a n V a l l e y

Mains

Moroccan Chicken \$27

Oven roasted chicken, marinated in Moroccan spices served with freekah, chickpeas, carrot, feta, mint and rocket

Roasted Rolled Pork Belly \$32

Rollled pork stuffed with romesco prosciutto and leek, served on roasted garlic and fennel mash with seasonal greens and homemade jus GF

Slow cooked Osso Bucco \$30

Beef braised in red wine and tomato with baked parmesan polenta and broccolini GF

300g Scotch Fillet \$35

Served with chips and salad or potato galette, seasonal greens and herb butter, with your choice of mushroom sauce or red wine jus GF

Crispy Barramundi \$29.50

Served on a bed of wild rice, sautéed teriyaki greens with carrot and ginger puree GF

Fish and Chips \$25

Battered or grilled with hand cut chips, Greek salad and tartare sauce GF

Pasta of the day

Please ask our staff for today's special GF VO

Extras

Rustique creamy Mash Potato \$8

Cheese & chive Potato Bake \$8



GF Gluten Free
GFO Gluten Free Option
V Vegetarian
VO Vegetarian Option
VG Vegan
VGO Vegan Option

Gourmet Burgers

All burgers are served with hand cut chips & aioli

The Beefinator \$24

Juicy beef patty, caramelised onion, cheddar, sliced tomato, mesculin tomato relish, pickle, aioli

Rustic Chicken \$24

Lemon pepper marinated chicken breast with creamy double brie, rocket, red onion, avocado and house made fig jam

The Botanist Burger \$24

House made veggie patty with roasted capsicum, vegan cheese, avocado, kale slaw with sun-dried tomato aioli V VG

Add Bacon \$5 or Egg \$4 to any burger

Ask to swap to gluten free bun GF

GF and dairy free cheese options available \$3

Salads

Mexican Quinoa Salad \$20

Tri-colour quinoa, charred corn, red onion, orange segments, avocado, fresh chilli, coriander, 5 bean mix and mesculin, with zesty lime mango dressing V

Warm Honey Roast Veg Salad \$20

Roasted parsnip, carrot, butternut pumpkin, and baby beets, with red onion petals, baby spinach, crumbled feta, pepitas with balsamic glaze V

Optional extra to any salad:

Chicken \$6

Barramundi \$7

Prawns \$7

Chorizo \$6

RUSTIQUE

Swan Valley

Share Platters

(enough for two or one very hungry person)

The Ultimate Rustique \$66

Pork bites, chicken wings, veggie tarts, grilled prawns, chorizo, chef's cheese selection, nuts, breads, pesto parmesan twists, trio of dips & fresh fruit

Field Day \$54

Arranchini balls, veggie sausage rolls, kung pao cauliflower, pesto parmesan twists, veggie tarts, hand cut chips, tomato bruschetta, breads, trio of dips, veggie sticks V

Small Bites & Shares

Leek, broccolli & bacon arancini with basil pesto aioli GF \$12

Sticky 'Funk' pork bites with Funk cider caramel, chilli and coriander GF \$15

Kung pao cauliflower pieces in a sticky gochujang chilli sauce with spring onion and black sesame V GF VG \$14

Spiced veggie sausage rolls served with house made tomato relish V \$14

Salt & Pepper baby squid with crispy pumpkin, fried sage and lemon dill aioli GF \$17

Camembert & Garlic Pull Apart - garlic pizza pull apart with camembert baked into the centre and topped with bacon jam \$21

Sides

Hand cut chips with rosemary and garlic salt, served with aioli and house made tomato relish VG GF \$9

Rustique creamy mash \$8

Cheese & chive Potato Bake \$8

Garden salad - tossed fresh local produce V VG GF \$8

Seasonal steamed veggies - fresh from the markets V VG GF \$8

We support local suppliers & producers, wherever possible.

Pizzas

Margherita \$19

Mozzarella, fresh tomatoes, fresh basil V

Meat Feast \$24

Slow cooked beef brisket, bacon, chicken, spicy Italian sausage, mozzarella with BBQ sauce

The Field \$21

Grilled eggplant, artichoke, baby spinach, roast capsicum, mushrooms, feta, mozzarella, basil pesto aioli V
Option: swap to vegan cheese \$2.50 VG

All our pizzas are freshly prepared on homemade dough

Gluten free base: extra \$2.50 GFO