

RUSTIQUE

Swan Valley

Mains

Moroccan Chicken \$27

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

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 Pitch Black Angus Scotch Fillet \$38

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

Dairy free cheese \$3

Bacon \$5

Mash \$8

Egg \$4

Potato Bake \$8

Gourmet Burgers

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

All burgers are served with hand cut chips & aioli

Upgrade to **Sweet Potato chips \$2**

GF and Dairy free cheese options available

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

Panzanella Salad \$22

Fresh tomatoes, cucumber, red & yellow capsicum, red onion, basil, capers, rocket, kalamata olives, with garlic sourdough croutons, olive oil and balsamic dressing V

Optional extra to any salad:

Chicken \$6

Barramundi \$7

Prawns \$7

Chorizo \$6



GF Gluten Free

GFO Gluten Free Option

V Vegetarian

VO Vegetarian Option

VG Vegan

VGO Vegan Option

RUSTIQUE

Swan Valley

Share Platters

(enough for two or one very hungry person)

The Ultimate Rustique \$62

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 \$52 V

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

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**

Sticky honey soy wingettes with pickled cucumber and fresh chilli GF **\$17**

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**

Sweet potato chips with rosemary and garlic salt, served with aioli and house made tomato relish VG GF **\$10**

Garden salad \$8

Seasonal steamed veggies \$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

Pumpkin Patch \$24

Butternut pumpkin puree base, vegan cheddar, broccolini, red onion, chickpeas, cherry tomatoes & cashews V VG

The Field \$21

Grilled eggplant, artichoke, baby spinach, roast capsicum, mushrooms, feta, mozzarella, basil pesto aioli V

The Fancy 'Epicure' \$26

Mozzarella, pear, prosciutto, fresh chilli, double cream brie, fresh rocket & walnuts

Freshly prepared on homemade dough

GFO Extra \$2.50