



DINING MENU

FRESHLY SHUCKED SYDNEY ROCK OYSTERS 39 / 78
2012 Swift Blanc de Blancs / 30

FOUR COURSE DEGUSTATION / 150
Wine pairing (100ml per glass) / 70

BAY LOBSTER, PRESERVED KUMQUAT, FENNEL -
WINTER PUMPKIN TART - LAMB SHOULDER DUMPLING
2016 Swift Vintage

TROUT, JERUSALEM ARTICHOKE, RADISH, WATTLESEEDS
NV Swift Rosé

WOODFIRED BEEF, BARBECUE Kholrabi, Onion
Flower Sauce
2022 Super Duper Syrah

OPTIONAL CHEESE COURSE (for 2) / 35
2013 Swift Family Heritage / 25

HAY, APPLE TARTE TATIN
NV Swift Cuvée Riche #2

15% surcharge applies on public holidays / 10% service fee on groups 8+ / 1.05% credit card fee applies
Our menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst we make every effort
to accommodate dietary needs, we cannot guarantee that our food will be entirely allergen free.