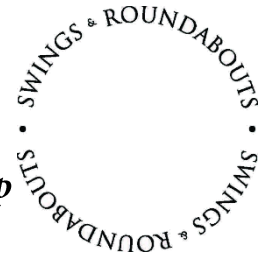


SWINGS CELLAR DOOR & RESTAURANT

Welcome to OUR BACKYARD

Sit back... relax...and unwind Follow us on Instagram @swingsyallingup



OUR WINES

SWINGS & ROUNDABOUTS

	Btl	Gls
Sparkling NV	32	10
Chenin '21	24	9
Sauvignon Blanc Semillon '21	24	9
Chardonnay '21	24	9
Rose '21	24	9
Cabernet Merlot '18	24	9
Shiraz '20	24	9

BACKYARD STORIES

	Btl	Gls
Sparkling Pinot Chardonnay NV	45	12
Chardonnay '21	50	12
Chenin '21	34	10
Pinot Noir '21	45	12
Cabernet Sauvignon '19	55	14
Cabernet Sauvignon "Wildwood" '17	85	
Cane Cut NV	19	7

OUR BEER & DRINKS

		Can		
Rocky Ridge Baby Peach	4%	11	Rok Kombucha Passion Fruit/Ginger	7
<i>Beers of the Week (Can)*</i>			Coca Cola/ Coke No Sugar	7
<i>* Please see blackboard at bar</i>		12	MRB Pink LLB/ Lemonade	7
Beers On Tap (Pint)		12	Apple/ Orange Juice	5
			Capi sparkling water	7

OUR DESSERTS

Chocolate Delice ^{gf, nuts}	Dark chocolate, salted caramel, peanut praline	15
Whipped Cheesecake ^{gf}	Spiced crumble, strawberry, swings rose' syrup	15

OUR ICECREAM

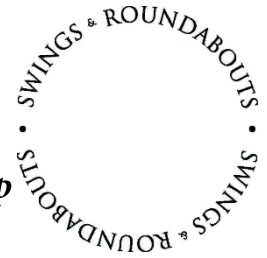
Artisanal ice-cream from our on-site ice-cream vendor	Single Scoop	6
	Double Scoop	10

PLEASE ORDER AT THE BAR, PIZZA MAY COME SEPARATE TO OTHER MENU ITEMS
15% SURCHARGE ON PUBLIC HOLIDAYS, 1.5% ON IMPOSPAY
KINDLY ADVISE US OF ANY ALLERGIES AND DIETARY REQUIREMENTS WHEN ORDERING
WE ARE NOT A TOTALLY GLUTEN OR NUT FREE KITCHEN

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OUR BOARDS

Antipasto ^{gfo}	Cured meats, piave cheese, marinated goat cheese, pickles, olives, crackers	32
Cheese Board ^{vg, gf}	Asiago cheese, piave cheese, marinated goat cheese, honey marinated figs, walnuts, swings rose jelly, crackers	30

OUR FOOD

Arancini ^{vg}	Pea, mint, pecorino	16
Rocket Salad ^{v, gf}	Avocado, radish, almonds, lemon dressing	16
Woodfired Pumpkin Salad ^{vg, gf}	Red onions, rocket, baby gem, pepitas, cranberry, tahini Add chicken + \$5	24
Roasted beetroot ^{vg, gf}	Beetroot, labna, burnt honey, wood fired grapes, savory granola	20
Chips ^{vg, gf}	Herb salt & aioli	14

OUR PIZZA

Focaccia ^{v, gfo}	Sea salt, rosemary, extra virgin olive oil	12
Margherita ^{vg}	Tomato base, fior di latte, basil, extra virgin olive oil	24
Bomba	Mozzarella, chorizo, garlic marinated prawns, parsley	29
Provola	Mozzarella, provolone, pancetta, woodfired pumpkin	28
Ricotta	Ricotta salata, zucchini, cherry tomatoes, pesto	28
Stracciatella	Garlic prawns, button mushroom, stracciatella, rocket	29
Rustica	Ham, scamorza, caramelised onion, rosemary	27
Parma	Tomato base, mozzarella, parma prosciutto, buffalo mozzarella, fresh basil	29
Hawaiian	Tomato base, mozzarella, ham, pineapple	26
Diavola	Tomato sauce, mozzarella, chorizo, confit garlic, jalapeno, oregano	27
Boscaiola ^{vg}	Mozzarella, porcini, button mushroom, smoked scamorza, truffle oil, parsley	28
Vegan ^{vg, v}	Spinach, confit garlic, porcini, black olives, nuts & seeds	27

OUR KIDS

Fish & Chips	Fish nuggets, chips, salad, tomato sauce	14
Pasta ^{vg}	Macaroni pasta, napolitana sauce, parmesan	14
Picnic Platter ^{gfo}	Fruit, Ham, cheese & crackers	14

*Gluten free bases available for all pizzas except Calzone

gf = gluten free gfo = gluten free option + \$5 vg = vegetarian v = vegan vo = vegan option

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