



THE CRAFTY SWAN KITCHEN AND BAR



MUESLI BOWL House muesli served with Greek yoghurt, sliced apple, banana, and strawberries	14	SMASHED AVO (GFA) Toasted sourdough topped with guacamole, poached egg, feta cheese, served with baby spinach, roasted mushrooms and lemon wedge	2
EGGS ON TOAST (V, GFA) Toasted sourdough, two eggs your way (poached, fried, or scrambled)	15	BIG BREAKFAST Toasted sourdough, bacon, two eggs your way (poached, fried, scrambled), roasted mushroom, roasted tomato topped with basil pesto and mini crouto	
EGGS BENEDICT English muffin with ham, topped with poached eggs and hollandaise	17		
BREKKIE BUN (GFA) Toasted sesame bun, served with tomato relish, baby spinach, short cut bacon, and fried eggs	17	SIDES Egg 3 Tomato 3 Bacon 6 Avocado 6 Chicken 6 Gluten Free Bread 2	
STARTERS		MAINS	
BOWL OF CHIPS (V, DF) Crispy chips with house made aioli	11	CHICKEN BURGER Crumbed chicken, brioche bun, iceberg lettuce, sliced tomato, Swiss cheese, house made aioli, served with chips and ketchup	2
POTATO WEDGES (V) Wedges served with sweet chilli sauce and sour cream	12	CRAFTY BURGER (GFA) 220g Angus beef pattie, brioche bun, lettuce, sliced tomato, jalapeno, tasty cheese, chipotle sauce, served with chips and ketchup	2
POPCORN CHICKEN Chicken bites served with house made aioli	15	FISH AND CHIPS	2
MUSHROOM ARANCINI (3 PER SERVE) (V) Mushroom rice balls, topped with house made aioli	15	Beer-battered Hoki fillet served with mesclun salad, chips, lemon wedge and tartare sauce	
SALT AND PEPPER CALAMARI (DF) Salt and pepper squid, with house made aioli and lemon wedge	18	CHICKEN PARMIGIANA Crumbed chicken breast, topped with ham, sugo and mozzarella cheese, served with mesclun salad and chips	2
		STEAK SANDWICH (GFA) 150g rump steak, Turkish, onion relish, green leaves, Swiss cheese, house made aioli, served with chips and ketchup	27 .
SALADS SPINACH SALAD (GF, V) Fresh baby spinach, candied walnuts, sliced apple, goat cheese, white wine dressing	19	VEGAN BURGER (VG) Beyond Meat pattie, brioche bun, cheese, lettuce, tomato, ketchup, served with chips	2
WING WING CIESSING		STEAK AND CHIPS (GF) 250g striploin steak, jus, served with salad and chips	30

COFFEE + TEA

23

24

26

27

27

27.5

29

30

15

COFFEE espresso, macchiato, piccolo	40Z 5	8oz	12oz
flat white, cappuccino, latte, mocha, chai latte, long black		5.5	6.5
hot chocolate		5.5	6.5
TEA english breakfast, earl grey, peppermint, chai, green, lemon + ginger, chamomile		80Z 4.5	12oz 5

WINE

SPARKLING Dal Zotto "Pucino" Prosecco	GLASS 13.5	BOTTLE 64
ROSÉ Rameau d'Or Petit Amor	13	60
WHITE Tai Tara Sauvignon Blanc	13	60
Amelia Park Semillon Sauvignon Blanc	13	48
Aquilani Pinot Grigio	12	50
Penfolds Autumn Riesling	11	45
Snake + Herring "Tough Love" Chardonnay	14	60
RED Snake & Herring 'Wide Open Road' Pinot Noir	15	58
Penfolds Max's Cabernet Sauvignon	13	65
Bodegas Patrocinio Zinio Red Tempranillo	11	45

Days & Daze "Freethinker" Shiraz

BEERS ON TAP

Crafty Lager	GLASS 9.5	PINT 14
Thatchers Cider	10.5	14
Coopers Pacific Ale	10.5	16.5
Coopers Sparkling	10.5	16.5
Sapporo	10.5	17
Carlton Dry	11	17.5
Carlsberg	11	18
Cheeky Monkey	9.5	14

CRAFT BEER

CANS AND BOTTLES ONLY

Gage Rd Yeah Buoy (Non Alcoholic XPA)	9
Great Northen Super Crisp 3.5%	10
Coopers Light 3.5%	10
Carlton Dry 4.5%	11
Emu Export 4.2%	11
Nail MVP 4.8%	12
Corona 4.5%	12
Coopers XPA 4.9%	13
Coopers Stout 6.3%	14
Matsos Ginger Beer 3.5%	15
Cheeky Monkey XPA 4.8%	15.
Feral Biggie Juice 6.0%	16
Beerfarm Royal Hazy 5.8%	18

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SPIRITS	
RUM Havana Club Anejo (3 year) Kraken	11 12
GIN Giniversity Pink Gin Hendrick's Gin Roku	14 14.5 15.5
WHISKEY Jonnie Walker Red Label Jameson Macallan (single malt 12 years) Glenmorangie (single malt)	11.5 11.5 16 17.5
BOURBON Jack Daniel's Rye Maker's Mark Woodford Reserve	13 13 14.5
VODKA Hippocampus Vodka Grey Goose Belvedere	12.5 15 15
TEQUILA 1800 Reposado	14
COGNAC Hennessy VS Hennessy XO	15 42.5

50

CHICKEN NUGGETS (DF)

22

DESSERT

CRÈME BRÛLÉE (V)

KIDS

Classic crème brûlée with a melted sugar crust top

Chicken nuggets (6 pieces), ketchup and fries

GFA GLUTEN FREE AVAILABLE DF DAIRY FREE

CAESAR SALAD (GFA)

boiled egg, Caesar dressing

VEGETARIAN

GLUTEN FREE

Chopped lettuce, crispy bacon, shaved parmesan, croutons,

Our food is freshly prepared locally and may contain allergens. Please speak to our friendly team if you have any allergy concerns.

A 1% surcharge applies to all card purchases. A Public Holiday surcharge of 15% applies to all items.