



The

Switchback Restaurant



Opening Hours

Monday to Saturday
5.30pm – 8.30pm

Starters

Rustic Garlic Bread lightly dusted with parmesan **\$7**

Tomato Bruschetta finished with a balsamic glaze **\$9**

Mushroom Crostini roasted mushrooms, goats' cheese, fresh thyme and balsamic **\$10**

Trio Dip, roasted capsicum, olive tapenade, avocado guacamole served with flat bread **\$17**

Entrees

Grilled Prawns, spiced flame grilled king prawns with a mild poblano mango puree & toasted pistachios (GF) **\$19**

Seared Scallops seared seasoned scallops served with artichoke cream, pickled ginger & fresh dill salsa (GF) **\$19**

Crispy Squid, house crumbed with chef's special seasoning, chilli oil and aioli (GF) **\$15**

Crispy Beef Won-Ton, smoked chipotle chard beef won ton served with a red pepper citrus yoghurt sauce **\$18**

Smoked Chicken Skewers with buckwheat salad & creme fresh citrus marmalade **\$18**

Prosciutto, Goats Cheese & Asparagus Rolls with a balsamic glaze & baby spinach pesto (GF) **\$18**

Risotto, saffron infused risotto with wild mushrooms, fresh Thai basil & parmesan chips (GF) (V) **\$17**

Sides – all \$6

Sweet potato fries with aioli

Sautéed buttered greens

Beer battered house fries with aioli or gravy

Creamy mash potato

Seasoned wedges with sour cream & sweet chilli

Fresh garden salad

Roasted herb & parmesan potatoes

Salads

Toasted Coconut & Cumin Salad baby spinach, apple, pistachio, pickled fennel, sesame and ginger dressing (GF) (N) **\$15** + Add Chicken \$8 + Add Prawns \$12

Crispy Roasted Sumac Potato Salad, with crispy prosciutto, basil, onion, rocket, garlic & thyme dressing (GF) (N) **\$15** + Add Chicken \$8 + Add Prawns \$12

Grilled Haloumi, semi dried tomato, rocket, baby spinach, pickled onion, toasted pine nuts, pumpkin, mustard & orange dressing (GF) (N) **\$15**
+ Add Chicken \$8 + Add Prawns \$12

Mains

Fish of The Day – Battered or Grilled, with salad, chips and tartare sauce **\$29**

Crispy Skin Salmon, seared salmon, slightly cured with maple salt, buttered asparagus, caramelised tarragon sour dressing & pickled mustard seeds **\$32**

Lamb Rump, grilled lamb cooked to your liking, served with sautéed chilli garlic green beans, crispy parsnip strings and finished with a rich port jus **\$32**

Lamb Cutlets, succulent lamb cutlets (2) with baked potatoes & spring vegetables **\$30**
**** Extra cutlet \$8**

Veal Marsala, pan fried veal escallops, sautéed mushrooms & marsala, garlic broccolini, creamy mash and sage salsa (GF) **\$29**

Crispy Pork Belly, twice cooked pineapple brined pork, served with sautéed Asian greens, fresh pineapple & crackle, finished with toasted spices & ginger dressing **\$29**

Chicken Caprese, chicken breast rolled with fresh bocconcini, basil & tomatoes, served with sautéed garlic zucchini, crispy capers, finished with a caramelised balsamic sauce **\$29**

Chicken Parmigiana, house crumbed chicken, topped with Napoli sauce, bacon and mozzarella cheese, served with salad and chips **\$26**

House Crumbed Chicken Schnitzel, with salad, chips and choice of sauce:
gravy, mushroom, pepper or diane **\$24**

Eggplant Rollatini, eggplant rolled with ricotta, basil & roasted roma tomatoes, baked with mozzarella & crumbled roasted walnuts (gf) **\$24**

The Grill

250g Eye Fillet \$36

300g Rump Steak \$29

300g Sirloin \$32

Grilled Chicken Breast \$25

Choice of vegetables and mash **OR** salad and battered fries

Choice of **one** sauce - Gravy, Pepper, Diane, Mushroom, Red Wine Jus (All GF)
Surf & Turf (add \$9.00)

Pasta - All dishes served with linguini pasta

Ragu Beef, slow cooked beef, braised in a rich red wine and tomato sauce **\$21**

Gamberetto, king prawns, shallots, garlic and creamy Napoli sauce **\$26**

Capsico, roasted capsicum, prosciutto, fresh tomatoes, basil, chilli, garlic & toasted pine nuts **\$21**

Boscaiola, bacon, mushroom, shallots & white wine cream sauce **\$21**

Lasagne, Nonno Pantano's special beef lasagne, with side salad **\$20**

Children's Menu – all \$15

(Children aged 12 years and under)

Includes a drink & ice cream with choice of topping

Pasta Bolognese

Calamari and fries

Chicken Schnitzel and fries

Grilled Chicken and vegetables (gf)

Bangers & mash served with gravy

Dessert

Baked Cheesecake, with a blueberry gel & peanut sugar shard **\$11**

Nutella Bomb, sweet fried pastry filled with Nutella, vanilla ice cream & a Frangelico ganache **\$11**

Sticky Date Pudding, with butterscotch sauce and vanilla ice cream **\$11**

Coffee Panna Cotta, with Tia Maria chocolate crumble **\$11**

Italian Affogato, with an espresso coffee shot, vanilla ice cream, choice of liqueur (Frangelico, Baileys, Kahlua and Tia Maria) **\$16**