



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**

Starter Plate, marinated olives, prosciutto, roasted vegetables, flat bread **\$15**

Entrees

Seared Scallops, seared seasoned scallop on a bed of roasted garlic polenta, topped with a chilli & red pepper pesto, pickled green onion (GF) **\$18**

Crispy Pork Belly, slow roasted sumac & soy coated pork belly, shallow fried until crispy, served on a crispy won ton, caramelised balsamic & crackle bits **\$17**

Grilled Prawns, prawns wrapped with smoky prosciutto skewers, bed of watercress salad, toasted coconut, coriander, lime & coconut dressing (GF) **\$19**

Crispy Squid, house crumbed with chef's seasoning, chilli oil and aioli (GF) **\$14**

Risotto, Italian style risotto, roasted butter nut mushrooms, semi dried tomatoes & parmesan, finished with charred asparagus (GF) (V) **\$17**

Seafood Chowder, a selection of fresh seafood braised in our creamy style seafood broth, finished with crispy garlic croutons **\$17**

Seared Duck Breast, seared duck breast served with a roasted plum puree, pomegranate salad & crispy fried basil (GF) **\$18**

Sides – all \$6

Sweet potato fries with aioli

Beer battered house fries with aioli or gravy

Seasoned wedges with sour cream & sweet chilli

Roasted herb & parmesan potatoes

Sautéed buttered greens

Creamy mash potato

Fresh garden salad

Salads

Pecan, Cranberries & Blue Cheese, baby spinach, apple, caramelised cider dressing (GF) (N) **\$15** + *Add Chicken \$7* + *Add Prawns \$10*

Warm Grilled Chicken & Prosciutto, rocket, roasted tomatoes, basil, feta, pine nuts, balsamic infused dressing (GF) (N) **\$18** + *Add Prawns \$10*

Grilled Haloumi, semi dried tomato, rocket, baby spinach, pickled onion, toasted pine nuts, pumpkin, mustard & orange dressing (GF) (N) **\$15**
+ *Add Chicken \$7* + *Add Prawns \$10*

Mains

Fish of The Day, see our staff for tonight's selection and market prices

Baked Salmon Fillet, baked salmon fillet with a toasted sesame & chervil crust, bed of sautéed bok choy, citrus orange & thyme dressing **\$30**

Lamb Shanks, braised lamb shanks, creamy garlic mash, steamed greens, rich port jus, gremolata (GF) **\$27**

Lamb Cutlets, succulent lamb cutlets (2) choice of potatoes & vegetables or salad & fries **\$30** (Extra cutlet \$7)

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

Smoked Grilled Pork Loin Chop, in-house apple smoked pork chop, glazed then grilled, sweet potato puree, chard asparagus, smoked peppered jus, grilled artichokes (GF) **\$29**

Chicken Parmigiana, house crumbed chicken breast, served with salad and battered fries **\$25**

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

Baked Zucchini Balls, freshly made zucchini balls with mozzarella, fresh herbs, baked with a spiced tomato & basil sauce finished with saved parmesan (V) **\$24**

The Grill

250g Eye Fillet \$36

300g Rump Steak \$28

300g Sirloin \$30

Grilled Chicken Breast \$24

Choice of vegetables and mash **OR** salad and battered fries.
Sauces (All GF) Gravy, Pepper, Diane, Mushroom, Red Wine Jus.
Surf & Turf (add \$7.00)

Pasta

Choice of Linguini or Pappardelle

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

Pollo Gamberetto, king prawns, chicken in a garlic wine cream sauce **\$25**

Arrabbiata, sautéed Pancetta, garlic, chilli & shallots, Neapolitan sauce **\$21**

Crema Avocado, toasted pine nuts, fresh avocado, basil, white wine cream **\$21**

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

Children's Menu – all \$15

(Children aged 12 years and under)

Includes a drink & ice cream with choice of topping

Pasta Bolognaise

Calamari and fries

Chicken Schnitzel and fries

Grilled Chicken Tenderloin and vegetables (gf)

Beef Sausages with mash potato and gravy

Dessert

Traditional Tiramisu, coffee infused Italian sponge fingers, layered with a marsala, mascarpone cream, Macerated strawberries **\$11**

Lemon Meringue Pie, with ice cream & berry coulis **\$11**

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

Coconut & Caramel Panna Cotta, with a crispy wafer (GF) **\$11**

Italian Affogato, with an espresso coffee shot, vanilla ice cream, choice of liqueur (Frangelico, Baileys, Kahlua and Tia Maria) **\$15**