



The

Switchback Restaurant



Opening Hours

Monday to Saturday
5.30pm – 8.30pm

Starters

Garlic and Parmesan Bread \$7

Tomato Bruschetta \$9

Traditional style, topped with balsamic glaze

Mushroom Crostini \$10

Roasted mushrooms, goats' cheese, herbs and balsamic

Entrees

Soup of the Day \$15

Served with our rustic garlic bread

Seared Scallops \$19

With zesty salsa Verde and crispy sage leaves (gf)

Sizzling Prawn Hot Pot \$19

With Italian sausage in a herb brandivino sauce and homemade flat bread

Crispy Seasoned Squid \$16

With special seasoning, chilli oil and aioli (gf)

Crispy Pork Belly Bites \$16

Marinated BBQ pork belly bites on a bed of polenta, finished with caramelised onion (gf)

Wild Mushroom Arancini \$16

Arancini balls filled with wild mushroom and cheese, served in a spicy tomato broth (v)

Winter Root Salad with Haloumi \$18

With baked beets, sweet potato, baby spinach, walnuts & honey seeded mustard vinaigrette (gf)(v)(vegan on request)

****Add grilled chicken for \$6**

Sides \$7

Sweet Potato Fries with Aioli

Crispy Steakhouse Chips with Aioli

Sautéed Buttered Greens

Crispy Herb & Parmesan Potatoes

Pasta Specialities

Pappardelle con Ragu \$22

Pappardelle pasta with slow cooked braised beef ragu, in a rich red wine and tomato sauce, parmesan cheese

Linguine con Gamberetto \$26

Linguine pasta with king prawns, shallots, garlic and creamy Napoli sauce

Franco's Spinach & Cheese Cannelloni \$22

Specialty four cheese & spinach cannelloni, Napoli sauce, crispy basil and toasted pine nuts (v)

Beef Lasagne \$22

Franco's special lasagne with a pumpkin, spinach and pine nut salad

Mains

Seared Salmon Fillet \$32

With zesty broccolini, sweet potato puree, asparagus and lime relish (gf)

Barramundi | Grilled or House-Battered \$29

Served with lemon and house-made tartare, served with winter root salad & chips

Veal Saltimbocca \$29

Pan fried Escalope of veal layered with prosciutto, sage & bocconcini.
Served with chard asparagus, crispy herb & parmesan potatoes and Marsala wine sauce (gf)

Braised Beef Cheeks \$30

Slow cooked with tomatoes, red wine and herbs, with creamy sweet potato mash, steamed greens, red wine glaze & caramelised roasted tomatoes (gf)

Crumbed Lamb Cutlets \$30

Succulent crispy cutlets (2) with crispy potatoes, steamed vegetables and gravy
** Add an extra cutlet for \$8

Pork Belly \$30

Slow roasted pork, apple cider and chilli glaze, confit tomatoes, steamed greens and caramelised cider dressing (gf)

Switchback Chicken Parmigiana \$26

A crowd favourite! House-crumbed schnitzel, topped with crispy bacon, Napoli sauce and mozzarella.
Served with winter root salad & chips

House-crumbed Chicken Schnitzel \$24

Served with winter root salad & chips
Choice of sauce: gravy, mushroom, pepper OR Diane sauce

The Grill

250g Eye Fillet \$38

250g Sirloin Steak \$32

250g Rump Steak \$29

Grilled Chicken Breast \$25

Served with seasonal vegetables and crispy parmesan potatoes
Choice of **one** sauce - Italian Pomodoro, Gravy, Pepper, Diane, Mushroom, Red Wine Jus
Surf & Turf - add \$12

Desserts

Zabaione \$12

Layered with fresh strawberries, amoretti biscuits & blue berry coulis

Sticky Date Pudding \$12

With warm butterscotch sauce and vanilla ice cream

Italian Tiramisu \$12

Traditional Italian tiramisu, layered with mascarpone cheese, coffee infused salvadori biscuits and rich dark cocoa, served with candied lemon zest

Vanilla Bean and Honey Crème Brulee \$12

With mixed berry compote (gf)

Italian Affogato \$16

With an espresso coffee shot, vanilla ice cream, choice of liqueur and biscotti (Frangelico, Baileys, Kalhua or Tia Maria)

Kids Mains

All \$12

Spaghetti Bolognese

Grilled Chicken and Vegetables (gf)

Calamari and Chips

Chicken Schnitzel and Chips

Sausages and Chips

Kids Desserts

All \$4

Vanilla Ice-Cream

With choice of chocolate, caramel or strawberry topping

Babycino

Milky foam and chocolate dusting