

# The Swans Restaurant & Function House

At the Swans Restaurant we aim to provide high quality meals and excellent customer service.

The Swans Restaurant & Function House is located in the heart of the Spectacular Swan Valley surrounded by beautiful gardens & kid friendly environment. We can cater up to 355 guest with plenty of parking on site for cars & buses.

Owner - Chef Emad Ayyad has been a qualified Chef for over 15 years. Providing top quality ingredients to create a twist in every dish. Owner - Restaurant manager Sue Ayyad - Wife of Emad ensures all guest are enjoying every experience when dining at The Swans Restaurant. Making sure all customers are recieving the satisfaction they deserve.

When Booking a stop at The Swans for your group of 20 guest or more for a meal, you will recieve a complimentary bottle of house Wine - a choice of Red or White wine (Only valid between Tuesday - Friday Lunch). Plus the tour guide / Driver recieves a complimentary meal (up to \$30).

All menus are a minimum of 20 guest unless arranged with The Swans.

All Menus include free House made Woodfired herbed pizza bread upon arrival. We can also cater for all dietary requirements needed. We can also do an alternate drop if you wish.

If you would like more information or to book your next group in for a delicious meal, please feel free to email or call directly to Sue info@theswansrestaurant.com

9296 3250

#### **COCKTAILSTYLE**

#### **Platters Selection**

One Platter serves approx 10 people / 30 pieces per platter

#### Minimum of 5 platters per order

Beer Battered Squid	\$60 per platter.
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\$75 per platter. Arancini Balls with Tomato Relish (V)

Mixed Antipasto (Cold) \$50 per platter.

Mini Prawn Tacos \$80 per platter.

House Made Peking Duck spring rolls \$90 per platter.

Grilled Haloumi Skewers (V)

Stuffed Smoked Salmon with Herbed Ricotta

\$75 per platter. Satay Chicken Skewers

Chicken, Bacon & Corn Croquettes \$85 per platter.

\$80 per platter. Pork Belly Bites with Cabbage Slaw

House Made Beef & Pork Meatball

**Buffalo Chicken Wings** \$80 per platter.

Stuffed Mushroom (V) \$75 per platter.

**Assorted Sandwiches** \$55 per platter.

Dips, Feta, Olives, Turkish Bread

\$20 per platter. Hand Cut Chips

Assorted Wood Fired Pizza (3 x 8inch Pizzas









\$75 per platter.

\$90 per platter.

\$80 per platter.

\$35 per platter.

\$45 per platter





\$20 Per Person



Entree - Soup of the Day (Choose One)

Pumpkin, Chicken & Leek or Minestrone.

Mains - (Choose One)

**Battered Fish & Chips** 

Or

Roast Beef & Vegetables with red wine jus.

Dessert - (Choose One)

Sticky Date pudding with butterscotch sauce

or

Fruit Salad

BAR, RESTAURANT AND FUNCTION HOUSE





\$30 Per Person



#### **Entree**

Arancini Balls with Tomato Relish (4)

#### Mains - (Choose One)

Chicken Parmigiana with Chips & Salad

Or

Porterhouse Steak cooked medium with Chips & Salad with red wine jus.

#### <u>Dessert - (Choose One)</u>

Chocolate Brownie With chocolate sauce & Vanilla Ice Cream

or

Fruit Salad

### BAR, RESTAURANT AND FUNCTION HOUSE





\$45 Per Person



Entree -(Choose One)

Local Beer Battered Squid with Tartare sauce

Or

Chicken Wings with Spicy BBQ Sauce

Mains - (Choose One)

Chicken Breast Kiev cut in creamy mushroom sauce

Or

Roast Lamb & Vegetables with mint sauce.

Dessert - (Choose One)

Sticky Date pudding with butterscotch sauce

or

**Chocolate Brownie** 

## BAR, RESTAURANT AND FUNCTION HOUSE





\$55 Per Person

Entree -(Choose One)

Seared Scallops with potato cake & hollandaise Sauce

Or

Hot Spicy Chorizo & House made bread

Mains - (Choose One)

Surf & Turf (Sirloin steak & Creamy garlic Prawns) served with mash potato and seasonal vegetables

Or

Chicken Roulade with potato cake and pesto sauce.

Dessert - (Choose One)

**Chocolate Mousse** 

or

Tiramisu







\$65 Per Person

Entree -(Choose One)

Local Beer Battered Squid with Tartare sauce

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Seared Scallops, seaweed salad & pea puree

Mains - (Choose One)

Eye Fillet Steak cooked medium served with potato gratin, baby carrots, fried leek & red wine jus

Or

Barramundi with Mash potato & seasonal vegetables with a lemon butter sauce.

Dessert - (Choose One)

Sticky Date pudding with butterscotch sauce

or

Chocolate Brownie







\$75 Per Person

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Entree -(Choose One)

**Cured Salmon** 

Or

Soft Shell Crab

or

Chicken & Corn Croquettes

Mains - (Choose One)

Slow cooked wood fired beef cheeks with mash potato and red wine sauce

Or

Chicken Roulade with potato cake and pesto sauce.

Or

Eye Fillet Steak cooked medium served with potato gratin, baby carrots, fried leek & red wine jus

<u>Dessert - (Choose One)</u>

BAR Sticky Date pudding with butterscotch sauce

or

Chocolate Brownie

Or

Tiramisu