



# ELWOOD BATHERS

DINING • DRINKS • EVENTS

## BREAKFAST

UNTIL 11:30AM

WOODFROG HOT CROSS BUN [V] . . . . . 6  
*Toasted with butter*

WOODFROG TOAST [V+GF] . . . . . 8  
*Sourdough, multigrain, gluten free or fruit toast, butter, jams*

SEASONAL FRUIT SALAD [GF] . . . . . 19  
*Exotic fresh fruits, buffalo yoghurt*

BUCKWHEAT HEMPNOLA [GF] . . . . . 16  
*Toasted hemp seeds, buckwheat, goji berries, almonds, puffed rice, stonefruits, raspberry Labneh with your choice of milk*

COCONUT & APPLE BIRCHER MUESLI [V] . . . . . 16  
*Poached peaches, Coyo yoghurt, crushed pistachio, apple crisps, soaked apple, coconut, lemon & blueberry bircher*

BATHERS HOTCAKE . . . . . 20  
*Blueberry & ricotta hotcake, macerated berries, shaved coconut, vanilla mascapone, maple syrup*

AVOCADO ON TOAST [V+GF] . . . . . 21  
*Whipped feta, shaved kale, dukkah, poached egg on pumpkin seed sourdough*

MAPLE GLAZED BACON STEAK BENEDICT [GF] . . . . . 22  
*Poached eggs, grilled maple glazed bacon, tarragon hollandaise on sourdough*

SUPER BREAKFAST SALAD[V+GF] . . . . . 18  
*Roast broccolini, sugar snap peas, cashew, mint, quinoa, kale, pumpkin hummus, poached egg*

MIXED SEED BAGEL . . . . . 19  
*Smoked salmon, cream cheese, Spanish onion, capers, spinach*

EGG WHITE OMELETTE [V+GF] . . . . . 21  
*Free range egg whites, mushrooms, spinach, feta on sourdough*

BATHERS BREAKFAST [GF] . . . . . 26  
*Eggs (fried, poached or scrambled), bacon, pork sausage, roasted tomato, field mushrooms on sourdough*

CORN FRITTERS [V] . . . . . 22  
*Smoked salmon, avocado, poached egg, snow pea, chilli tomato relish*

## FRESH JUICE & SMOOTHIES

FRESH JUICES . . . . . 9  
*Green / orange & carrot / beetroot & berry / orange*

SMOOTHIES . . . . . 10  
*Green / peanut banana / berry passion*

## SNACKS

OYSTERS [GF] . . . . . 5 each  
*Freshly shucked oyster, mignonette, lemon*

FRIED CALAMARI [GF] . . . . . 25/33  
*Fried calamari, Asian slaw, nuoc cham dressing*

ARANCINI [V] . . . . . 15  
*Mushroom, taleggio, romesco sauce, aioli*

SESAME SEARED TUNA [GF] . . . . . 23  
*Tuna, corn tortilla, mango, chilli, lime coriander salsa*

SAVOURY SNACKS . . . . . 17  
*Whipped cod roe, smoked almonds, olives, Turkish bread*

BATHERS CHARCUTERIE [GF] . . . . . 34  
*Selection of cured and air-dried meats, buffalo mozzarella, cornichons, toasted Turkish bread*

## ENTRÉE

PARFAIT [GF] . . . . . 23  
*Chicken and duck liver parfait, red grape puree, cornichons*

PRAWNS [GF] . . . . . 39  
*Grilled Skull Island tiger prawns, parsley, preserved lemon*

SALMON [GF] . . . . . 27  
*Cured salmon, pickled beetroot, goat's curd, shaved bottarga*

CARPACCIO [GF] . . . . . 26  
*Seared thinly sliced beef, parmesan, mustard aioli, basil*

FRUITTI DI MARE [GF] . . . . . 31/39  
*Spaghetti, prawns, crab, pipis, chilli, garlic, white wine, butter, cherry tomatoes*

## FROM THE BAY

FISH AND CHIPS . . . . . 34  
*Beer battered flathead, chips, tartare, lemon*

JOHN DORY [GF] . . . . . 42  
*Pan seared John Dory, minted pea puree, sauteed broad beans, asparagus, cos lettuce, tomatoes, crispy pork capocollo*

OCEAN TROUT [GF] . . . . . 38  
*Crispy skin ocean trout, quinoa, almond, grape, fetta, crispy kale, minted yoghurt*

[V] VEGETARIAN

## FROM THE FARM

PORK . . . . . 39  
*Parmesan thyme crumbed pork cutlet, middle eastern slaw, lemon, cabbage, pine nuts, currants*

CHICKEN [GF] . . . . . 35  
*Roast chicken breast and thigh, Puy lentils, pancetta, tomato, caramelised onions, celeriac puree*

LAMB [GF] . . . . . 39  
*Dukkah crusted roasted lamb rump, smoked chunky eggplant relish, salsa verde, goat's curd*

SCOTCH FILLET 300g [GF] . . . . . 46  
EYE FILLET 200g [GF] . . . . . 48  
*Premium grass fed beef with roasted herb kipfler potatoes and red wine jus*

## FROM THE GARDEN

ZUCCHINI FLOWERS [V] . . . . . 28  
*Tempura zucchini flowers filled with eggplant, pistachio, coriander, watercress tabbouleh*

PAPPADELLE [V+GF] . . . . . 25/31  
*Cherry tomato, baby spinach, olive, capsicum, cream*

TOMATO AND BURRATA SALAD [V+GF] . . . . . 28  
*Heirloom tomato, burrata, basil, pumpkin seeds, pine nuts, white balsamic*

BATHERS SALAD [V+GF] . . . . . 24  
*Cucumber, radish, tomato, red onion, olives, cos lettuce, mint, parsley, fetta*

*Add grilled prawns. . . . . 16*  
*Add grilled chicken breast . . . . . 14*

[GF] GLUTEN FREE ON REQUEST

## BURGERS

BATHERS DELUXE BURGER . . . . . 33  
*Grilled Black Angus beef, Monterey Jack, pickles, onion marmalade, tomato, bacon, lettuce, aioli, fries*

BATHERS BEEF BURGER . . . . . 29  
*Grilled Black Angus beef, Monterey Jack, pickles, lettuce, aioli, fries*

BATHERS FISH BURGER . . . . . 29  
*Beer battered flathead, red cabbage and carrot slaw, aioli, fries*

## SIDES

FRENCH FRIES [V+GF] . . . . . 11

THICK CUT CHIPS [V+GF] . . . . . 12

ROCKET, BALSAMIC VINEGAR, PEAR, WALNUT, PARMESAN [V+GF] . . . . . 13

COS HEARTS, BUTTERMILK DRESSING, SOFT HERBS [V+GF] . . . . . 12

BROCCOLINI, KALE, LEMON, OLIVE OIL [V+GF] . . . . . 12

## DESSERTS

BRÛLÉE . . . . . 18  
*Orange crème brûlée, mixed berry compote, candied buckwheat, coconut*

CHOCOLATE PARFAIT . . . . . 19  
*Chocolate mousse, vanilla ice cream, caramel shard*

LEMON SOUFFLE TART . . . . . 19  
*Citrus fruit salad, marscapone cream*

ICE CREAM AND SORBETS [V+GF] . . . . . 5  
*Per scoop*

CHEESE [GF] . . . . . 28  
*Daily selection, quince paste, grapes, lavosh*

\*15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

## WINE BY THE GLASS

PIZZINI PROSECCO . . . . . 14  
NV CHANDON BRUT ROSÉ . . . . . 17  
NV VEUVE CLICQUOT . . . . . 24

ROCKFORD RIESLING . . . . . 15  
MAHI SAUVIGNON BLANC . . . . . 12  
OCEAN EIGHT PINOT GRIS . . . . . 16  
PIZINNI PINOT GRIGIO . . . . . 13  
VOCORET PETIT CHABLIS . . . . . 18  
PUNT ROAD CHARDONNAY . . . . . 11  
LAURENZ V. GRUNER VELTLINER . . . 14

PORT PHILLIP ESTATE ROSÉ . . . . . 13  
LE GRAND CROS ROSÉ . . . . . 14

DOMINIQUE PIRON BEAUJOLAIS . . . 13  
OCEAN EIGHT PINOT NOIR . . . . . 18  
PUNT ROAD PINOT NOIR . . . . . 14  
RADIO BOKA TEMPRANILLO . . . . . 12  
ROCKFORD GRENACHE . . . . . 14  
NORTH RUN SHIRAZ . . . . . 15

## BEER

PERONI NASTRO AZZURO . . . . . 10/14  
MOUNTAIN GOAT STEAM ALE . . . 8/10.5

## COCKTAILS

APEROL SPRITZ . . . . . 17/38  
PIMMS NO.1 CUP . . . . . 17/38  
MOJITO . . . . . 18/40  
MARGARITA . . . . . 20/40  
NEGRONI . . . . . 18  
BLOODY MARY . . . . . 16

## CHILDREN'S MENU

BEER BATTERED FLATHEAD AND CHIPS . . . . .	13
TOMATO, HAM, MOZARELLA PIZZA . . . . .	13
CHEESEBURGER AND CHIPS . . . . .	13
SPAGHETTI BOLOGNESE . . . . .	13
BUTTERMILK FRIED CHICKEN, CHIPS, TOMATO CUCUMBER, YOGHURT DIPPING SAUCE . . . . .	13
SELECTION OF ICE CREAM . . . . .	<i>Per scoop</i> 5
VANILLA ICE CREAM SUNDAE, BERRY COMPOTE, CHOCOLATE SAUCE . . . . .	7