



ELWOOD BATHERS

DINING • DRINKS • EVENTS

BREAKFAST AVAILABLE WEEKENDS FROM THE 27TH OF JUNE

COBB LANE TOAST [V+GF]	9
<i>Sourdough, multigrain, gluten free or fruit toast, butter, jam</i>	
COBB LANE PASTRIES [V]	8.5
<i>Plain, chocolate, almond croissant or seasonal fruit danish, butter, jam</i>	
COCONUT & APPLE BIRCHER MUESLI [V]	18
<i>Poached seasonal fruits, pistacio, shredded apple, coconut, lemon, blueberry</i>	
AVOCADO ON TOAST [V+GF]	21
<i>Whipped feta, shaved kale, dukkah, poached egg on seeded multigrain</i>	
CORN FRITTERS [V]	22
<i>Premium Tasmanian cold smoked salmon, avocado, poached egg, snow pea, chilli tomato relish</i>	
SUPER BREAKFAST SALAD[V+GF].	20
<i>Roasted broccolini, sugar snap peas, cashew, mint, quinoa, kale, pumpkin hummus, poached egg</i>	
MIXED SEED BAGEL	21
<i>Premium Tasmanian cold smoked salmon, cream cheese, Spanish onion, capers, spinach on seeded bagel</i>	
EGGS ON TOAST	18
<i>Scrambled, poached or fried on toasted sourdough</i>	
SIDES	5 each
<i>Avocado, bacon, smoked salmon</i>	

HAIR OF THE DOG

AVAILABLE SATURDAYS & SUNDAYS 8-11AM

WHITE PEACH BELLINI	14
MIMOSA	12
BLOODY MARY	13

FRESH JUICE & SMOOTHIES

FRESH JUICES	8
<i>Green / orange & carrot / beetroot & berry / orange</i>	
SMOOTHIES	8
<i>Green / banana / berry passion</i>	

SNACKS + ENTREES

OYSTERS [GF].	5.50 each
<i>Freshly shucked oyster, mignonette, lemon</i>	
OLIVES [V+GF].	9
<i>House marinated Mount Zero olives</i>	
SOURDOUGH BAGUETTE [V].	6
<i>Warm Cobb Lane sourdough baguette, cultured butter</i>	
POLENTA CHIPS [GF].	14
<i>Crispy polenta fingers, shaved gruyere, aioli</i>	
<i>Add seasonal Victorian black truffle. 10</i>	
OCEAN TROUT [GF].	21
<i>Sake cured ocean trout, miso cream, wasabi sesame, rice crisp</i>	
PRAWNS [GF].	28
<i>Grilled Skull Island tiger prawns, herb salad, lime butter</i>	
BATHERS CHARCUTERIE for two [GF].	26
<i>Selection of cured and air-dried meats, buffalo mozzarella, cornichons</i>	
PARFAIT [GF].	25
<i>Chicken and duck liver parfait, herb salad, seeded mustard, cornichons, toasted brioche</i>	

PASTA

FRUITTI DI MARE [GF]	31/39
<i>Spaghetti, prawns, crab, pipis, chilli, garlic, white wine, cherry tomatoes</i>	
RIGATONI [V+GF]	25/31
<i>Cherry tomato, baby spinach, olives, capsicum, cream</i>	
PAPPARDELLE [GF]	28/35
<i>Braised lamb ragu, olives, parmesan</i>	

At Elwood Bathers we specialise in events. Whether it's your wedding, birthday or Christmas party, we've got options to suit any occasion. Simply head to our website for more information.

MAINS

WINTER VEGETABLES [V+GF]	26
<i>Heirloom carrots, baby parsnips & zucchini, asparagus, sugar snap peas, roasted mushroom, herb oil, shaved Victorian truffle</i>	
FISH AND CHIPS	35
<i>Beer battered flathead, chips, tartare, lemon</i>	
KINGFISH [GF]	42
<i>Pan roasted kingfish fillet, fennel, vongole, capers, rocket pesto</i>	
BATHERS SALAD [V+GF]	24
<i>Cucumber, radish, tomato, red onion, olives, cos lettuce, mint, parsley, feta</i>	
<i>Add grilled spiced chicken breast 10</i>	
CHICKEN [GF].	36
<i>Roast chicken breast, confit thigh, chestnut puree, sauteed root vegetables, broadbeans</i>	
SCOTCH FILLET 300g [GF]	44
<i>Premium grass fed beef, polenta chips, herb salad, king oyster mushroom, red wine jus</i>	

SIDES

FRENCH FRIES [V+GF].	11
THICK CUT CHIPS [V]	12
COS HEARTS SALAD [V+GF]	12
<i>Cos hearts, buttermilk dressing, soft herbs</i>	
GREENS [V+GF]	13
<i>Broccolini, kale, lemon, extra virgin olive oil</i>	

[V] VEGETARIAN

[GF] GLUTEN FREE ON REQUEST

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

BURGERS

BATHERS BEEF BURGER.	29
<i>Grilled Wagyu beef, Monterey Jack, pickles, lettuce, aioli, fries</i>	
BATHERS FISH BURGER	30
<i>Beer battered flathead, cabbage & carrot slaw, shallots, tartare, fries</i>	
BATHERS DELUXE BURGER	33
<i>Grilled Wagyu beef, Monterey Jack, pickles, onion marmalade, tomato, bacon, lettuce, aioli, fries</i>	

DESSERTS

CHOCOLATE PUDDING	13
<i>Mascarpone cream, duo of sauces</i>	
JOCK'S FAMOUS ICE CREAM [V+GF]	8
<i>Daily selection of ice creams and sorbets, per scoop</i>	
CHEESE for two [GF]	33
<i>Daily selection of three cheeses, quince paste, grapes, lavosh.</i>	



WINE BY THE GLASS

PIZZINI PROSECCO	13
NV RUGGERI 'QUARTESE' DOCG BRUT	16
MINISTRY OF CLOUDS RIESLING	14
MAHI SAUVIGNON BLANC	11
QUATIER PINOT GRIS.	13
ROULEUR CHARDONNAY.	14
CEP D'OR ROSÉ	12
FOSSETTE PINOT NOIR	10
ROULEUR PINOT NOIR.	16
ROCKFORD GRENACHE	14
LANGMEIL SHIRAZ	14



COCKTAILS

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

BEER

PERONI NASTRO AZZURO	9.5/13.5
MOUNTAIN GOAT STEAM ALE	7.5/10