



ELWOOD BATHERS

DINING • DRINKS • EVENTS

Sake cured ocean trout, miso cream,
wasabi sesame, rice crisp

•

Selection of cured and air-dried meats, buffalo mozzarella, cornichons

•

Chicken and duck liver parfait, herb salad, seeded mustard,
cornichons, toasted brioche

•

Grilled Skull Island prawns, garlic butter, herb salad

•

John Dory fillet, crispy pancetta, asparagus, baby gem,
kipflers, verjus reduction

•

Premium grass fed beef, fried polenta, king oyster mushroom,
herb salad, red wine jus

•

Bathers Greek Salad

•

Broccolini, kale, lemon, extra virgin olive oil

•

Chef's dessert selection