



# ELWOOD BATHERS

DINING • DRINKS • EVENTS

## WINE BY THE GLASS

PIZZINI PROSECCO . . . . .	13
LAURENT PERRIER BRUT . . . . .	18
HUTTON VALE FARM RIESLING . . . . .	12
SHAW + SMITH SAUVIGNON BLANC . . . . .	14
TRAMONTO PINOT GRIS . . . . .	13
HELEN'S HILL CHARDONNAY . . . . .	15
PORT PHILLIP ESTATE ROSÉ . . . . .	13
VILLA AIX AOP ROSÉ . . . . .	14
FOSSETTE PINOT NOIR . . . . .	12
ROULEUR PINOT NOIR . . . . .	14
ROCKFORD GRENACHE . . . . .	13
SUTTON GRANGE SHIRAZ . . . . .	13

## BEER

PERONI NASTRO AZZURRO . . . . .	10/14.5
CRICKETERS ARMS PALE ALE . . . . .	8.5/11

## FRESH JUICE + SHAKES

FRESH JUICES . . . . .	8
<i>Green / orange &amp; carrot / beetroot &amp; berry / orange</i>	
MILKSHAKES . . . . .	8
<i>Vanilla / chocolate / strawberry</i>	

## MOCKTAILS

PINEAPPLE FIZZ . . . . .	10
<i>Pineapple juice, pineapple syrup, Capi spicy ginger beer, fresh lime, mint</i>	
FRESH CURE . . . . .	10
<i>Fresh lime, mint, cucumber, simple syrup, soda</i>	

## SNACKS + ENTREES

OYSTERS [GF] . . . . .	6 each
<i>Freshly shucked oyster, mignonette, lemon</i>	
OLIVES [V+GF] . . . . .	9
<i>House marinated Mount Zero olives</i>	
CURED TROUT [GF] . . . . .	25
<i>Sake cured ocean trout, miso cream, wasabi sesame, rice crisp</i>	
BATHERS CHARCUTERIE for two [GF] . . . . .	30
<i>Selection of cured and air-dried meats, buffalo mozzarella, cornichons</i>	
PARFAIT [GF] . . . . .	27
<i>Chicken and duck liver parfait, herb salad, seeded mustard, cornichons, toasted brioche</i>	
BAGUETTE . . . . .	8
<i>Warm Cobb Lane baguette, cultured butter</i>	

## PASTA

FRUTTI DI MARE [GF] . . . . .	32/41
<i>Spaghetti, prawns, crab, pippis, chilli, garlic, white wine, cherry tomatoes</i>	
RIGATONI [V+GF] . . . . .	26/35
<i>Cherry tomato, baby spinach, olives, capsicum, cream</i>	

*The team at Elwood Bathers would like to thank you from the bottom of our hearts for all your support over this difficult year. We wouldn't be here today if it wasn't for all of you!*

## MEAT + SEAFOOD

FISH AND CHIPS . . . . .	36
<i>Beer battered flathead, chips, tartare, lemon</i>	
PRAWNS [GF] 2 per serve . . . . .	28
<i>Grilled Skull Island tiger prawns, herb salad, garlic butter</i>	
JOHN DORY [GF] . . . . .	42
<i>John Dory fillet, crispy pancetta, asparagus, baby gem, kipflers, verjus reduction</i>	
CRUMBED PORK CHOP . . . . .	40
<i>Crumbed pork chop, cabbage, pea, parmesan, radish, chilli</i>	
SCOTCH FILLET 300g [GF] . . . . .	44
<i>Premium grass fed beef, fried polenta, king oyster mushroom, herb salad, red wine jus</i>	

## BURGERS

BATHERS BEEF BURGER . . . . .	29
<i>Grilled Wagyu beef, Monterey Jack, pickles, lettuce, aioli, fries</i>	
BATHERS CHICKEN BURGER . . . . .	30
<i>Spicy grilled chicken, tomato, lettuce, aioli, fries</i>	
BATHERS DELUXE BURGER . . . . .	33
<i>Grilled Wagyu beef, Monterey Jack, pickles, onion marmalade, tomato, bacon, lettuce, aioli, fries</i>	



## SALADS + SIDES

BATHERS GREEK SALAD [V+GF] . . . . .	24
<i>Cucumber, tomato, red onion, olives, cos lettuce, mint, parsley, fetta</i>	
<i>Add grilled spiced chicken breast . . . . .</i>	12
ROCKET [GF] . . . . .	14
<i>Rocket, pear, parmesan, walnuts</i>	
CAULIFLOWER [V+GF] . . . . .	14
<i>Cauliflower, pumpkin seeds, paprika, mint, parsley, pomegranate, freekeh, almonds</i>	
CABBAGE SALAD [GF] . . . . .	14
<i>Cabbage, pea, parmesan, radish, chilli</i>	
FRENCH FRIES [V+GF] . . . . .	12
GREENS [V+GF] . . . . .	14
<i>Broccolini, kale, lemon, extra virgin olive oil</i>	

## DESSERTS

CHOCOLATE DELICE . . . . .	19
<i>Chocolate crumb, raspberry sorbet, fresh berry compote</i>	
SAUTERNE CRÈME BRULEE . . . . .	17
<i>With house biscotti</i>	
MANGO PANNA COTTA . . . . .	18
<i>Fresh mango, popping pearls, coconut, candied buckwheat</i>	
LEMON TART . . . . .	17
<i>Mascarpone cream, fresh berries</i>	
JOCK'S FAMOUS ICE CREAM [V+GF] . . . . .	6
<i>Vanilla, chocolate, salted caramel, raspberry sorbet (per scoop)</i>	
CHEESE for two [GF] . . . . .	33
<i>House selection of cheeses, quince paste, grapes, lavosh</i>	

[V] VEGETARIAN  
 [GF] GLUTEN FREE ON REQUEST  
 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS  
 10% SURCHARGE ON SATURDAY & SUNDAY

## COCKTAILS

### SUMMER ARRIVALS

PATIO PALOMA . . . . .	18
<i>Tequila, grapefruit soda, fresh lime, salt</i>	
GOOSE AND JUICE . . . . .	19
<i>Vodka, guava nectar, dry vermouth, fresh lemon, spicy ginger beer</i>	
MOSCOW MULE . . . . .	19
<i>Vodka, ginger beer, fresh lime</i>	
YUZAN SLIPPER . . . . .	19
<i>Vodka, triple sec, Midori, yuzu soda, fresh lemon</i>	
BAY FIZZ . . . . .	18
<i>Vodka, St Germain, fresh lime, prosecco, soda, mint</i>	
SPICED TROPICANA . . . . .	19
<i>Spiced rum, fresh lime, soda, berries, mint</i>	

### BATHERS CLASSICS

APEROL SPRITZ . . . . .	18/38
<i>Aperol, prosecco, soda, orange</i>	
PIMMS NO.1 CUP . . . . .	18/38
<i>Pimms, mint, fresh fruit, lemonade, ginger beer</i>	
MOJITO . . . . .	18
<i>White rum, soda, fresh mint, lime</i>	
BATHERS MARGARITAS	
<i>OWNER'S: Patron Silver tequila, Cointreau, fresh lime, salt . . . . .</i>	22
<i>CLASSIC: Tequila, Cointreau, fresh lime, salt.</i>	19
<i>CHILLI: Tequila, Cointreau, house chilli agave syrup . . . . .</i>	19
NEGRONI . . . . .	19
<i>Gin, sweet vermouth, campari, orange</i>	
ESPRESSO MARTINI . . . . .	19
<i>Vodka, Kahlua, God's Honest Truth espresso</i>	
BLOODY MARY . . . . .	18
<i>Vodka, tomato juice, Worcestershire sauce, lemon, tabasco, spiced garnish</i>	