



ELWOOD BATHERS

DINING • DRINKS • EVENTS

WINE BY THE GLASS

PIZZINI PROSECCO	13
LAURENT PERRIER BRUT	18
ROCKFORD RIESLING	14
SHAW + SMITH SAUVIGNON BLANC	14
QUARTIER 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 & carrot / beetroot & 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>	
BAGUETTE	8
<i>Warm Cobb Lane baguette, Lescure butter</i>	
KINGFISH [GF]	26
<i>Sliced raw kingfish, jicama, confit fennel, scud chilli, salmon caviar, ginger, balsamic, yuzu</i>	
PARFAIT [GF]	28
<i>Chicken and duck liver parfait, herb salad, seeded mustard, cornichons, toasted brioche</i>	
BATHERS CHARCUTERIE [GF] for two	32
<i>Selection of cured and air-dried meats, buffalo mozzarella, cornichons, baguette</i>	
CARPACCIO [GF]	25
<i>Seared thinly sliced beef, micro radish, mustard aioli, capers, parmesan, horseradish</i>	
TOMATO + BURRATA SALAD [V+GF]	26
<i>Heirloom tomato, burrata, fresh basil, sunflower seeds, pine nuts, white balsamic</i>	

PASTA

FRUTTI DI MARE [GF]	34/43
<i>Spaghetti, prawns, crab, pippis, chilli, garlic, white wine, cherry tomatoes</i>	
RIGATONI [V+GF]	28/37
<i>Cherry tomato, baby spinach, olives, capsicum, cream</i>	



[V] VEGETARIAN

[GF] GLUTEN FREE ON REQUEST

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

10% SURCHARGE ON SATURDAY & SUNDAY

MEAT + SEAFOOD

FISH AND CHIPS	36
<i>Beer battered flathead, chips, tartare, lemon</i>	
PRAWNS [GF] 2 per serve	30
<i>Grilled king prawns, bottarga, herb salad, garlic butter</i>	
BARRAMUNDI [GF]	42
<i>Crispy skin barramundi, cauliflower puree, horseradish, shimeji mushroom, green peas, celery, confit potato</i>	
TASMANIAN SALMON [GF]	42
<i>Pan seared Tasmanian salmon, wilted lettuce, tomato, cucumber, olive, vine ripened tomato & butter sauce</i>	
CHICKEN [GF]	38
<i>Roast chicken breast, confit leg, currants, tarragon, chorizo crumb, crispy kale, corn puree</i>	
PORK CHOP	42
<i>Crumbed pork chop, cabbage, pea, parmesan, radish, chilli</i>	

BEEF

<i>*Premium grass fed beef, fried polenta, king oyster mushroom, herb salad, red wine jus</i>	
EYE FILLET 200g [GF]	42
RANGES VALLEY BLACK ANGUS	
SCOTCH FILLET 300g [GF]	50
DRY AGED RIBEYE 800g carved [GF]	110

BURGERS

BATHERS BEEF BURGER	30
<i>Grilled Wagyu beef, Monterey Jack, pickles, lettuce, aioli, fries</i>	
BATHERS CHICKEN BURGER	31
<i>Spicy grilled chicken, tomato, lettuce, aioli, fries</i>	
BATHERS DELUXE BURGER	34
<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>	13
ROCKET [GF]	16
<i>Rocket, pear, parmesan, walnuts</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 [GF]	19
<i>Chocolate crumb, raspberry sorbet, fresh berry compote</i>	
SAUTERNE CRÈME BRULEE	17
<i>With house biscotti</i>	
MANGO PANNA COTTA [GF]	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, fruit loaf</i>	

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>	
BAY FIZZ	18
<i>Vodka, St Germain, fresh lime, prosecco, soda, 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, tobasco, spiced garnish</i>	