



# ELWOOD BATHERS

DINING • DRINKS • EVENTS

## WINE BY THE GLASS

|                                    |    |
|------------------------------------|----|
| PIZZINI PROSECCO . . . . .         | 13 |
| LAURENT PERRIER BRUT . . . . .     | 18 |
| ROCKFORD RIESLING . . . . .        | 15 |
| SHAW + SMITH SAUVIGNON BLANC . . . | 16 |
| QUARTIER PINOT GRIS . . . . .      | 13 |
| HELEN'S HILL CHARDONNAY . . . . .  | 15 |
| PORT PHILLIP ESTATE ROSÉ . . . . . | 14 |
| VILLA AIX AOP ROSÉ . . . . .       | 15 |
| FOSSETTE PINOT NOIR . . . . .      | 13 |
| ROULEUR PINOT NOIR . . . . .       | 15 |
| ROCKFORD GRENACHE . . . . .        | 14 |
| SUTTON GRANGE SHIRAZ . . . . .     | 14 |

## BEER

|                                   |
|-----------------------------------|
| PERONI NASTRO AZZURRO . . 10/14.5 |
| BALTER XPA . . . . . 8/12         |

## FRESH JUICE + SHAKES

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| FRESH JUICES . . . . . 9   |
| <i>Green / orange &amp; carrot / beetroot &amp; berry / orange</i> |
| MILKSHAKES . . . . . 9   |
| <i>Vanilla / chocolate / strawberry</i>                            |

## MOCKTAILS

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| PINEAPPLE FIZZ . . . . . 12   |
| <i>Pineapple juice, pineapple syrup, Capi spicy ginger beer, fresh lime, mint</i> |
| FRESH CURE . . . . . 12   |
| <i>Fresh lime, mint, cucumber, simple syrup, soda</i>                             |

## SNACKS + ENTREES

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| OYSTERS [GF] . . . . . 6.5 each  |
| <i>Freshly shucked oyster, mignonette, lemon</i>   |
| OLIVES [V+GF] . . . . . 10   |
| <i>House marinated Mount Zero olives</i>   |
| BAGUETTE . . . . . 9   |
| <i>Warm Cobb Lane baguette, Lescure butter</i>   |
| KINGFISH [GF] . . . . . 27   |
| <i>Sliced raw kingfish, ginger, cucumber, pickled baby beets, lime buttermilk dressing</i>   |
| BATHERS CHARCUTERIE [GF] for two . . . . 46  |
| <i>Selection of cured and air-dried meats, buffalo mozzarella, cornichons, pork and pistachio terrine, pickled caper berries, pickled guindillas, chilli, cobb lane baguette</i> |
| CARPACCIO [GF] . . . . . 27  |
| <i>Seared thinly sliced beef, micro radish, mustard aioli, capers, parmesan, horseradish</i>   |

## PASTA

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| 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

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| FISH AND CHIPS . . . . . 37   |
| <i>Beer battered flathead, chips, tartare, lemon</i>  |
| PRAWNS [GF] 2 per serve . . . . . 32  |
| <i>Grilled king prawns, bottarga, herb salad, garlic butter</i>   |
| JOHN DORY [GF] . . . . . 43   |
| <i>Pan roasted John Dory, Jerusalem artichoke, asparagus, spinach, salsa verde</i>                                  |
| TASMANIAN SALMON [GF] . . . . . 43  |
| <i>Pan seared Tasmanian salmon, wilted lettuce, tomato, cucumber, olive, vine ripened tomato &amp; butter sauce</i> |
| CHICKEN [GF] . . . . . 44   |
| <i>Crispy skin roast chicken, soft white polenta, mushroom, thyme, shaved truffle</i>                               |
| CHICKPEA [GF] . . . . . 34  |
| <i>Chickpea chips, roasted winter mushrooms, stracciatella, salsa verde, shaved truffle</i>                         |

## BEEF

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| <i>*Premium grass fed beef, potato dauphinoise, gruyère, charred shallots, red wine jus</i> |
| EYE FILLET 200g [GF] . . . . . 45   |
| RANGES VALLEY BLACK ANGUS   |
| SCOTCH FILLET 300g [GF] . . . . . 50  |
| DRY AGED RIBEYE 800g carved [GF] . . . . 120  |

## BURGERS

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| 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

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| BATHERS GREEK SALAD [V+GF] . . . . . 26                                       |
| <i>Cucumber, tomato, red onion, olives, cos lettuce, mint, parsley, fetta</i> |
| <i>Add grilled spiced chicken breast . . . . . 14</i>                         |
| ROCKET [GF] . . . . . 16  |
| <i>Rocket, pear, parmesan, walnuts</i>  |
| MACARONI AND CHEESE . . . . . 17  |
| <i>Macaroni, triple cheese, baked bread crumbs</i>                            |
| FRENCH FRIES [V+GF] . . . . . 13  |
| GREENS [V+GF] . . . . . 16  |
| <i>Broccolini, kale, lemon, extra virgin olive oil</i>                        |



## DESSERTS

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| CHOCOLATE FONDANT . . . . . 19   |
| <i>Salted caramel ice cream, craqueline, berry compote</i>                                       |
| SAUTERNE CRÈME BRÛLÉE . . . . . 17   |
| <i>With house biscotti</i>   |
| TIRAMISU . . . . . 19  |
| <i>Coffee, mascarpone, lady finger biscuits, chocolate soil, chocolate pearls, brenton crumb</i> |
| APPLE CRUMBLE TART . . . . . 19  |
| <i>Custard sauce, vanilla ice cream</i>  |
| JOCK'S FAMOUS ICE CREAM [V+GF] . . . . 6   |
| <i>Vanilla, chocolate, salted caramel, raspberry sorbet (per scoop)</i>                          |
| CHEESE for two [GF] . . . . . 34   |
| <i>House selection of cheeses, quince paste, grapes, lavosh, fruit loaf</i>                      |

## COCKTAILS

### WINTER

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| MINT JEWEL . . . . . 18                                      |
| <i>Gin, plum bitters, ginger, mint, lime</i>                 |
| ROOTS & SMOKE . . . . . 20                                   |
| <i>Tequila, mezcal, apple, cucumber, lime, whites</i>        |
| SIGNATURE HIGHBALL . . . . . 18                              |
| <i>Tequila, Cointreau, grapefruit, orange bitters, tonic</i> |
| PAPER PLANE . . . . . 18                                     |
| <i>Aperol, Amaro Quintessentia, bourbon, lemon</i>           |

### MARGARITA

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| CLASSIC . . . . . 19  |
| <i>Tequila, Cointreau, lime, sea flake salt</i>               |
| OWNER'S . . . . . 22  |
| <i>Patron Silver tequila, Cointreau, lime, sea flake salt</i> |
| CHILLI . . . . . 20   |
| <i>Tequila, Cointreau, chilli agave, lime, sea flake salt</i> |

### CLASSIC

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| AVIATION . . . . . 20   |
| <i>Gin, Maraschino, Parfait Amour, lemon</i>                                |
| KIR ROYALE . . . . . 16   |
| <i>Cassis, prosecco</i>   |
| APEROL SPRITZ . . . . . 18/38   |
| <i>Aperol, prosecco, soda, orange</i>                                       |
| NEGRONI . . . . . 19  |
| <i>Gin, Campari, house vermouth, orange</i>                                 |
| ESPRESSO MARTINI . . . . . 20   |
| <i>Vodka, Kahlua, espresso, sugar</i>                                       |
| BLOODY MARY . . . . . 18  |
| <i>Vodka, tomato juice, worchestershire, lemon, tobasco, spiced garnish</i> |