



# ELWOOD BATHERS

DINING • DRINKS • EVENTS

## WINE BY THE GLASS

### SPARKLING

- PIZZINI PROSECCO . . . . . 14
- LAURENT PERRIER BRUT . . . . . 21

### WHITE

- ROCKFORD RIESLING . . . . . 15
- SHAW + SMITH SAUVIGNON BLANC . . . 16
- POSTCARD PINOT GRIGIO . . . . . 14
- HELEN'S HILL CHARDONNAY . . . . . 15

### ROSÉ

- PORT PHILLIP ESTATE ROSÉ . . . . . 14
- VILLA AIX AOP ROSÉ . . . . . 15

### RED

- FOSSETTE PINOT NOIR . . . . . 13
- HELEN'S HILL PINOT NOIR . . . . . 15
- ROCKFORD GRENACHE . . . . . 14
- LONGVIEW SHIRAZ . . . . . 13

*Please see wine list for monthly premium selection*

## TAP BEER

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

## MOCKTAILS

- PINEAPPLE FIZZ . . . . . 12  
*Pineapple juice, pineapple syrup, Capi spicy ginger beer, fresh lime, mint*
- FRESH CURE . . . . . 12  
*Fresh lime, mint, cucumber, simple syrup, soda*

## SNACKS + ENTREES

- OYSTERS [GF] . . . . . 6.5 *each*  
*Freshly shucked oyster, mignonette, lemon*
- OLIVES [V+GF] . . . . . 10  
*House marinated Mount Zero olives*
- BAGUETTE . . . . . 9  
*Warm Cobb Lane baguette, Lescure butter*
- KINGFISH [GF] . . . . . 31  
*Sliced raw kingfish, whipped cod roe, ginger, salmon roe, bottarga, yuzu citrus dressing*
- BATHERS CHARCUTERIE [GF] *for two* . . . . 48  
*Selection of cured and air-dried meats, buffalo mozzarella, cornichons, pork and pistachio terrine, pickled caper berries, pickled guindillas, cobb lane baguette*
- TOMATO + BURRATA SALAD [V+GF] . . . 34  
*Heirloom tomato, burrata, fresh basil, pumpkin seeds, pine nuts, white balsamic*
- PRAWN SLIDERS *two per serve* . . . . . 34  
*Cold poached king prawns, harissa aioli, watercress, shallots, lemon*

## PASTA

- FRUTTI DI MARE [GF] . . . . . 39/47  
*House made spaghetti, prawns, scallops, crab, pippis, chilli, garlic, white wine, cherry tomatoes*
- RIGATONI [V+GF] . . . . . 29/37  
*Rigatoni, cherry tomato, baby spinach, olives, capsicum, Spanish onion, cream*



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

## MAINS

- FISH AND CHIPS [GF] . . . . . 39  
*Beer battered flathead fillets, chips, tartare, lemon*
- PRAWNS [GF] *2 per serve* . . . . . 33  
*Grilled Skull Island king prawns, bottarga, herb salad, garlic butter*
- SNAPPER [GF] . . . . . 44  
*Crispy skinned snapper, spring vegetables, skordalia, green oil dressing*
- CHICKEN [GF] . . . . . 46  
*Roast chicken breast and thigh, pickled kohlrabi, pork, shaved cabbage, parsnip puree, pine nuts, raisins*
- CAULIFLOWER [V+GF] . . . . . 37  
*Whole roasted baby cauliflower, coriander, chilli, middle eastern spice, porcini puree, quinoa, shaved almonds*

## BEEF

- Premium chargrilled grass fed beef, roasted kipfler potatoes, shallot herb salad, red wine jus*
- EYE FILLET 200g [GF] . . . . . 47
- RANGERS VALLEY BLACK ANGUS  
SCOTCH FILLET 300g [GF] . . . . . 52
- O'CONNOR DRY AGED  
RIB EYE 800g carved [GF] . . . . . 130

## BURGERS

- BATHERS BEEF BURGER . . . . . 32  
*Grilled Wagyu beef, Monterey Jack, pickles, lettuce, aioli, fries*
- BATHERS CHICKEN BURGER . . . . . 33  
*Spicy grilled chicken, tomato, lettuce, aioli, fries*
- BATHERS DELUXE BURGER . . . . . 35  
*Grilled Wagyu beef, Monterey Jack, pickles, onion marmalade, tomato, bacon, lettuce, aioli, fries*

## SALADS + SIDES

- SPRING SALAD [V+GF] . . . . . 29  
*White & green asparagus, broad beans, watercress, pistachio, rocket, sugar snap peas, mint, tarragon, chardonnay vinegar*
- BATHERS GREEK SALAD [V+GF] . . . . . 28  
*Cucumber, tomato, red onion, olives, chopped cos, mint, parsley, feta*  
*Add grilled spiced chicken breast . . . . . 14*
- ROCKET [V+GF] . . . . . 18  
*Rocket, pear, parmesan, walnuts, balsamic dressing*
- FRENCH FRIES [V+GF] . . . . . 13
- GREENS [V+GF] . . . . . 16  
*Broccolini, kale, lemon, extra virgin olive oil*



## DESSERTS

- PEPPER BERRY DELICE [GF] . . . . . 21  
*Chocolate crumb, pop rocks, mascarpone, plum gel, raspberry meringue*
- LEMON CURD MERINGUE [GF] . . . . . 21  
*Lemon curd, fresh berries, raspberry sorbet*
- PEACH MELBA [GF] . . . . . 23  
*Oven poached peach, almond crumb, white chocolate, vanilla sponge*
- DAILY PETIT FOURS [GF] . . . . . 26  
*Selection of four assorted pieces*
- JOCK'S ICE CREAM [V+GF] *per scoop* . . . . . 8  
*Vanilla, chocolate, salted caramel, raspberry sorbet*
- CHEESE *serves two* [GF] . . . . . 36  
*House selection of three cheeses, quince paste, grapes, lavosh, fruit loaf*

## COCKTAILS

### SUMMER

- SPLASH OF VENICE . . . . . 18  
*Sprissetto venezia antica vermouth, prosecco, soda, bitters*
- COASTAL SPRITZ . . . . . 18  
*Bombay Sapphire gin, vermouth bianco, prosecco, soda, lemon*
- GRAPEFRUIT COLLINS . . . . . 18  
*Tromba resposado tequila, grapefruit, soda, lime*

### MARGARITA

- CLASSIC . . . . . 19  
*Tequila, Cointreau, lime, sea salt*
- OWNER'S . . . . . 22  
*Patron Silver tequila, Cointreau, lime, sea salt*
- CHILLI . . . . . 20  
*Tequila, Cointreau, chilli agave, lime, sea salt*

### CLASSIC

- APEROL SPRITZ . . . . . 18  
*Aperol, prosecco, soda, orange*
- NEGRONI . . . . . 19  
*Gin, Campari, house vermouth, orange*
- ESPRESSO MARTINI . . . . . 20  
*Vodka, Kahlua, espresso, sugar*
- BLOODY MARY . . . . . 18  
*Vodka, tomato juice, worchestershire, lemon, tabasco, spiced garnish*
- MOJITO . . . . . 18  
*Rum, soda, lime, mint*