



ELWOOD BATHERS

DINING • DRINKS • EVENTS

WINE BY THE GLASS

SPARKLING

- PIZZINI PROSECCO 14
- CHAMPAGNE DE SAINT-GALL 19
- BILLECART-SALMON BRUT ROSÉ 35

WHITE

- ROCKFORD RIESLING 15
- TORBRECK SEMILLON 13
- SHAW + SMITH SAUVIGNON BLANC 16
- TRAMONTO PINOT GRIS 15
- GIANT STEPS CHARDONNAY 16

ROSÉ

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

RED

- ROULEUR PINOT MEUNIER 13
- PIRON BEAUJOLAIS 14
- TRAMONTO PINOT NOIR 16
- HELEN'S HILL PINOT NOIR 15
- ROCKFORD GRENACHE 14
- TORBRECK SHIRAZ 15

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, simple syrup, Capi spicy ginger beer, fresh lime, mint
- FRESH CURE 12
Fresh lime, mint, cucumber, simple syrup, soda

SNACKS + ENTREES

- OYSTERS [GFO] 6.5 *each*
Freshly shucked oyster, mignonette, lemon
- PRAWNS [GFO] 2 per serve 33
Grilled Skull Island king prawns, bottarga, herb salad, garlic butter
- OLIVES [V+GFO+VO] 10
House marinated Mount Zero olives
- BAGUETTE [GFO +VO] 9
Warm Cobb Lane baguette, Lescure butter
- KINGFISH [GFO] 31
Sliced raw kingfish, whipped cod roe, ginger, salmon roe, bottarga, yuzu citrus dressing
- BATHERS CHARCUTERIE [GFO] 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
- ASPARAGUS & GLOBE ARTICHOKE [V+GFO+VO] 29
Asparagus, globe artichoke, green pea, Stracciatella broad beans, olives & oregano dressing
- PRAWN SLIDERS [GFO] two per serve 34
Cold poached king prawns, harissa aioli, watercress, shallots, lemon
- PARFAIT [GFO] 28
Chicken liver parfait with seeded mustard, cornichons, fine herb salad, toasted brioche

PASTA

- FRUTTI DI MARE [GFO] 39/47
Spaghetti, prawns, crab, scallops, pippis, chilli, garlic, white wine, butter, cherry tomatoes
- RIGATONI [V+GFO+VO] 29/37
Rigatoni, cherry tomato, baby spinach, olives, capsicum, Spanish onion, cream, parmesan



[V] VEGETARIAN

[VO] VEGAN OPTION

[GFO] GLUTEN FREE OPTION

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS
10% SURCHARGE ON SATURDAY & SUNDAY

MAINS

- FISH AND CHIPS [GFO] 39
Beer battered flathead fillets, chips, tartare, lemon
- HAPUKA [GFO] 44
Crispy skinned hapuka fillet, celeriac puree, mussels, tomato, clams, confit fennel
- CHICKEN [GFO] 46
Roast chicken breast and thigh, pickled kohlrabi, pork, shaved cabbage, parsnip puree, pine nuts, raisins
- CAULIFLOWER [V+GFO+VO] 37
Whole roasted baby cauliflower, coriander, chilli, middle eastern spice, porcini puree, quinoa, shaved almonds
- PORK CUTLET 42
Oven roasted pork cutlet, warm carrot salad, olives, coriander, harissa vinaigrette

BEEF

Premium chargrilled grass fed beef, potato fondant, field mushrooms, watercress

- EYE FILLET 200g [GFO] 47
This fillet presents lean with delicious flavour

RANGERS VALLEY BLACK ANGUS

- SIRLOIN 300g [GFO] 64
Amazing fat marbling makes this steak one for meat enthusiasts

O'CONNOR DRY AGED

- RIB EYE 800g carved [GFO] 132
60 day dry aging brings an intense flavour to this high quality Rib eye

BURGERS

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

SALADS + SIDES

- BEETROOT SALAD [V+GFO+VO] 29
Roasted, pickled baby beetroot salad, heirloom carrots, freekah, fennel, pepitas, pistachios, cherve
- BATHERS GREEK SALAD [V+GFO+VO] 28
Cucumber, tomato, red onion, olives, chopped cos, mint, parsley, feta
Add grilled spiced chicken breast 14
- ROCKET [V+GFO+VO] 18
Rocket, pear, parmesan, walnuts, balsamic dressing
- MAC & CHEESE 16
Macaroni, triple cheese, baked bread crumbs
- FRENCH FRIES [V+GFO+VO] 13
Classic shoestring fries served with tomato ketchup
- GREENS [V+GFO+VO] 16
Broccolini, kale, lemon, extra virgin olive oil



DESSERTS

- CHOCOLATE TART 21
Warm chocolate tart, dark chocolate sauce, caramel crumb, almond ice cream
- APPLE TARTE TATIN 21
Pistachio praline, double cream
- WARMED GINGER PUDDING 21
Pineapple, almond crumb, orange toffee, vanilla ice cream
- DAILY PETIT FOURS 26
Selection of four assorted pieces
- JOCK'S ICE CREAM [V+GFO] per scoop 8
Vanilla, chocolate, salted caramel, raspberry sorbet
- CHEESE serves two [GFO] 36
House selection of three cheeses, quince paste, grapes, lavosh, fruit loaf

COCKTAILS

WINTER

- 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 reposado 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