



# 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 . . . . . 13  
*Pineapple juice, simple syrup, Capi spicy ginger beer, fresh lime, mint*
- FRESH CURE . . . . . 13  
*Fresh lime, mint, cucumber, simple syrup, soda*

## SNACKS + ENTREES

- OYSTERS [GFO] . . . . . 6.5 *each*  
*Freshly shucked oyster, mignonette, lemon*
- PRAWNS [GFO] 2 per serve . . . . . 34  
*Grilled Skull Island king prawns, bottarga, herb salad, garlic butter*
- OLIVES [V+GFO+VO] . . . . . 11  
*House marinated Mount Zero olives*
- BAGUETTE [GFO +VO] . . . . . 9  
*Warm Cobb Lane baguette, Lescure butter*
- KINGFISH [GFO] . . . . . 33  
*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] . . . . . 31  
*Asparagus, globe artichoke, green pea, Stracciatella, broad beans, olives & oregano dressing*
- PRAWN SLIDERS [GFO] two per serve . . . . . 36  
*Cold poached king prawns, harissa aioli, watercress, shallots, lemon*
- PARFAIT [GFO] . . . . . 30  
*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*
- JOHN DORY [GFO] . . . . . 48  
*Crispy skinned John Dory fillet, pomme puree, caper and dill butter sauce*
- CHICKEN [GFO] . . . . . 47  
*Roast chicken breast and thigh, pickled kohlrabi, pork, shaved cabbage, parsnip puree, pine nuts, raisins*
- CAULIFLOWER [V+GFO+VO] . . . . . 38  
*Whole roasted baby cauliflower, coriander, chilli, middle eastern spice, porcini puree, quinoa, shaved almonds*
- PORK CUTLET [GFO] . . . . . 46  
*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] . . . . . 49  
*This fillet presents lean with delicious flavour*
- DAILY BEEF SPECIAL . . . . . MP  
*Chefs selection as per daily specials card*

- O'CONNOR DRY AGED RIB EYE 800g carved [GFO] . . . . . 138  
*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
- 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

### AUTUMN

- 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, tobasco, spiced garnish*
- MOJITO . . . . . 18  
*Rum, soda, lime, mint*