



# ELWOOD BATHERS

DINING • DRINKS • EVENTS

## WINE BY THE GLASS

### SPARKLING

PIZZINI PROSECCO	15
CHAMPAGNE DE SAINT-GALL	19
BILLECART-SALMON BRUT ROSÉ	35
BILLECART-SALMON BLANC DE BLANC	35

### WHITE

WALSH & SONS RIESLING	14
TORBRECK SEMILLON	14
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
WALSH & SONS MALBEC	13
TORBRECK SHIRAZ	15

## TAP BEER

PERONI NASTRO AZZURRO	10/14.5
BALTER XPA	8/12

## MOCKTAILS

PINEAPPLE FIZZ	13
<i>Pineapple juice, simple syrup, Capi spicy ginger beer, fresh lime, mint</i>	
FRESH CURE	13
<i>Fresh lime, mint, cucumber, simple syrup, soda</i>	

## SNACKS + ENTREES

OYSTERS [GFO]	6.5 each
<i>Freshly shucked oyster, mignonette, lemon</i>	
PRAWNS [GFO] 2 per serve	34
<i>Grilled Skull Island king prawns, bottarga, herb salad, garlic butter</i>	
OLIVES [V+GFO+VO]	11
<i>House marinated Mount Zero olives</i>	
BAGUETTE [GFO +VO]	9
<i>Warm Cobb Lane baguette, Lescure butter</i>	
KINGFISH [GFO]	33
<i>Sliced raw kingfish, whipped cod roe, ginger, salmon roe, bottarga, yuzu citrus dressing</i>	
BATHERS CHARCUTERIE [GFO] for two	48
<i>Selection of cured and air-dried meats, buffalo mozzarella, cornichons, pork and pistachio terrine, pickled caper berries, pickled quindillas, cobb lane baguette</i>	
ASPARAGUS & GLOBE ARTICHOKE [V+GFO+VO]	31
<i>Asparagus, globe artichoke, green pea, Stracciatella, broad beans, olives &amp; oregano dressing</i>	
PRAWN SLIDERS [GFO] two per serve	36
<i>Cold poached king prawns, harissa aioli, watercress, shallots, lemon</i>	
PARFAIT [GFO]	30
<i>Chicken liver parfait with seeded mustard, cornichons, fine herb salad, toasted brioche</i>	

## PASTA

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



[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
<i>Beer battered flathead fillets, chips, tartare, lemon</i>	
JOHN DORY [GFO]	48
<i>Crispy skinned John Dory fillet, pomme puree, caper and dill butter sauce</i>	
CHICKEN [GFO]	47
<i>Roast chicken breast and thigh, pickled kohlrabi, pork, shaved cabbage, parsnip puree, pine nuts, raisins</i>	
CAULIFLOWER [V+GFO+VO]	38
<i>Whole roasted baby cauliflower, coriander, chilli, middle eastern spice, porcini puree, quinoa, shaved almonds</i>	
PORK CUTLET [GFO]	46
<i>Oven roasted pork cutlet, warm carrot salad, olives, coriander, harissa vinaigrette</i>	

## BEEF

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

EYE FILLET 200g [GFO]	49
<i>This fillet presents lean with delicious flavour</i>	

DAILY BEEF SPECIAL	MP
<i>Chefs selection as per daily specials card</i>	

O'CONNOR DRY AGED RIB EYE 800g carved [GFO]	138
<i>60 day dry aging brings an intense flavour to this high quality Rib Eye</i>	

## BURGERS

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

## SALADS + SIDES

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



## DESSERTS

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

## COCKTAILS

### AUTUMN

SPLASH OF VENICE	18
<i>Sprissetto venezia antica vermouth, prosecco, soda, bitters</i>	
COASTAL SPRITZ	18
<i>Bombay Sapphire gin, vermouth bianco, prosecco, soda, lemon</i>	
GRAPEFRUIT COLLINS	18
<i>Tromba resposado tequila, grapefruit, soda, lime</i>	

### MARGARITA

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

### CLASSIC

APEROL SPRITZ	18
<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, tabasco, spiced garnish</i>	
MOJITO	18
<i>Rum, soda, lime, mint</i>	