



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
MMAD CHENIN BLANC	19
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	11/15
BALTER XPA	10/14

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>	
SPRING SALAD [V+GFO+VO]	31
<i>Asparagus, globe artichoke, green pea, Stracciatella, broad beans, olives & 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 skin John Dory fillet with pea purée, asparagus, roasted red onions, baby kale, black garlic</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, house made fat chips, red wine jus, baby herbs

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, chevre</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>	
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

SPRING

SPLASH OF VENICE	19
<i>Sprissetto venezia antica vermouth, prosecco, soda, bitters</i>	
COASTAL SPRITZ	19
<i>Bombay Sapphire gin, vermouth bianco, prosecco, soda, lemon</i>	
GRAPEFRUIT COLLINS	19
<i>Tromba resposado tequila, grapefruit, soda, lime</i>	

MARGARITA

CLASSIC	20
<i>Tequila, Cointreau, lime, sea salt</i>	
OWNER'S	23
<i>Patron Silver tequila, Cointreau, lime, sea salt</i>	
CHILLI	21
<i>Tequila, Cointreau, chilli agave, lime, sea salt</i>	

CLASSIC

APEROL SPRITZ	19
<i>Aperol, prosecco, soda, orange</i>	
NEGRONI	20
<i>Gin, Campari, house vermouth, orange</i>	
ESPRESSO MARTINI	21
<i>Vodka, Kahlua, espresso, sugar</i>	
BLOODY MARY	19
<i>Vodka, tomato juice, worchestershire, lemon, tabasco, spiced garnish</i>	
MOJITO	19
<i>Rum, soda, lime, mint</i>	