



# ELWOOD BATHERS

DINING • DRINKS • EVENTS

## WINE BY THE GLASS

### SPARKLING

PIZZINI PROSECCO . . . . .	15
CHAMPAGNE DE SAINT-GALL . . . . .	23
BILLECART-SALMON BRUT ROSÉ . . . . .	35
BILLECART-SALMON BDB . . . . .	35

### WHITE

LEEUWIN ART SERIES RIESLING . . . . .	15
GROSSET 'POLISH HILL' RIESLING . . . . .	29
TORBRECK 'JUVENILES BLANC' . . . . .	14
SHAW + SMITH SAUVIGNON BLANC . . . . .	17
MMAD CHENIN BLANC . . . . .	21
TRAMONTO PINOT GRIS . . . . .	16
GIANT STEPS CHARDONNAY . . . . .	17
TOLPUDDLE CHARDONNAY . . . . .	40

### ROSÉ

PORT PHILLIP ESTATE ROSÉ . . . . .	15
VILLA AIX AOP ROSÉ . . . . .	16

### RED

ROULEUR PINOT MEUNIER . . . . .	14
PIRON BEAUJOLAIS . . . . .	15
TRAMONTO PINOT NOIR . . . . .	17
HELEN'S HILL PINOT NOIR . . . . .	16
CURLY FLAT PINOT NOIR . . . . .	31
WALSH & SONS MALBEC . . . . .	15
TORBRECK SHIRAZ . . . . .	16

Please see wine list for monthly premium selection

## TAP BEER

PERONI NASTRO AZZURRO . . . . .	11/15
BALTER XPA . . . . .	10/14

## SNACKS + ENTREES

OYSTERS [GFO] . . . . .	6.5 each
<i>Freshly shucked oyster, mignonette, lemon</i>	
OLIVES [V+GFO+VO] . . . . .	12
<i>House marinated Mount Zero olives</i>	
BAGUETTE [GFO +VO] . . . . .	10
<i>Warm Cobb Lane baguette, Lescure butter</i>	
KINGFISH [GFO] . . . . .	34
<i>Sliced raw kingfish, avocado, freeze dried orange, espelette, ginger dressing</i>	
PRAWNS [GFO] 2 per serve . . . . .	36
<i>Grilled Skull Island king prawns, bottarga, herb salad, garlic butter</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>	
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 guindillas, cobb lane baguette</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] . . . . .	31/38
<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>	
TUNA NICOISE . . . . .	44
<i>Chargrilled tuna, chat potatoes, green beans, anchovies, black olives, cherry tomato, egg, salsa verde</i>	
CHICKEN [GFO] . . . . .	47
<i>Roast chicken breast and thigh, pumpkin puree, charred heirloom carrots, crispy kale, goats curd, onion, chicken jus</i>	
CAULIFLOWER [V+GFO+VO] . . . . .	41
<i>Whole roasted baby cauliflower, coriander, chilli, middle eastern spice, porcini puree, quinoa, shaved almonds</i>	
PORK CUTLET [GFO] . . . . .	47
<i>Oven roasted pork cutlet, cabbage, sugar snap peas, radish, parmesan, mint, red chilli, parsley, lemon</i>	
<b>BEEF</b>	
<i>Premium chargrilled grass fed beef, house made fat chips, red wine jus, baby herbs</i>	
DAILY BEEF SPECIAL . . . . .	MP
<i>Chefs selection as per daily specials card</i>	
EYE FILLET 200g [GFO] . . . . .	54
<i>This fillet presents lean with delicious flavour</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

BATHERS GREEK SALAD [V+GFO+VO] . . . . .	28	
<i>Cucumber, tomato, red onion, olives, chopped cos, mint, parsley, feta</i>		
TOMATO + BURRATA SALAD [V+GF] . . . . .	34	
<i>Heirloom tomato, burrata, fresh basil, pumpkin seeds, pine nuts, white balsamic</i>		
SPRING SALAD [V+GFO+VO] . . . . .	33	
<i>Asparagus, globe artichoke, green pea, Stracciatella, broad beans, olives &amp; oregano dressing</i>		
ROCKET [V+GFO+VO] . . . . .	20	
<i>Rocket, pear, parmesan, walnuts, balsamic dressing</i>		
<i>Add grilled spiced chicken breast . . . . .</i>		14

## SIDES

FRENCH FRIES [V+GFO+VO] . . . . .	13
<i>Classic shoestring fries served with tomato ketchup</i>	
GREENS [V+GFO+VO] . . . . .	16
<i>Broccolini, kale, lemon, extra virgin olive oil</i>	
MAC & CHEESE . . . . .	16
<i>Macaroni, triple cheese, baked bread crumbs</i>	

## DESSERTS

CHOCOLATE DELICE . . . . .	23
<i>Valrhona chocolate delice, marscapone cream, orange syrup, chocolate sorbet</i>	
APPLE TARTE TATIN . . . . .	25
<i>Baked apple, puff pastry, pistachio praline, vanilla ice cream</i>	
BERRIES & CREAM . . . . .	21
<i>Fromage blanc ice cream, sable biscuit, mixed berry compote</i>	
LEMON TART . . . . .	21
<i>Sliced house-made lemon tart, fresh raspberries, creme fraiche</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] . . . . .	38
<i>House selection of three cheeses, quince paste, grapes, lavosh, fruit loaf</i>	

## COCKTAILS

### SPRING

TROPICAL . . . . .	22
<i>Rum, pineapple, coconut, lemon</i>	
COASTAL SPRITZ . . . . .	19
<i>Gin, vermouth, Prosecco, lemon, soda</i>	
GIMLET . . . . .	22
<i>Lemongrass infused Suntory Toki, grapefruit cordial, sherbert, lime</i>	
SELTZER . . . . .	21
<i>Blackberry &amp; mint infused vodka, lemon, sugar</i>	

### MARGARITA

CLASSIC . . . . .	22
<i>Tequila, Cointreau, lime, sea salt</i>	
OWNER'S . . . . .	24
<i>Patron Silver tequila, Cointreau, lime, sea salt</i>	
CHILLI . . . . .	22
<i>Tequila, Cointreau, chilli agave, lime, sea salt</i>	

### CLASSIC

APEROL SPRITZ . . . . .	20
<i>Aperol, Prosecco, soda</i>	
NEGRONI . . . . .	22
<i>Gin, Campari, house blend vermouth</i>	
ESPRESSO MARTINI . . . . .	23
<i>Vodka, Kahlua, espresso, sugar</i>	
BLOODY MARY . . . . .	21
<i>Vodka, worchestershire, tabasco, olive brine, lemon tomato juice</i>	

### MOCKTAILS

PINEAPPLE FIZZ . . . . .	13
<i>Pineapple, mint, lime, ginger beer</i>	
FRESH CURE . . . . .	13
<i>Mint, cucumber, lime, soda</i>	
YUZU SODA . . . . .	13
<i>Yuzu, peach, non alcoholic vermouth, mint</i>	