



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*
Freshly shucked oyster, mignonette, lemon
- OLIVES [V+GFO+VO] 12
House marinated Mount Zero olives
- BAGUETTE [GFO +VO] 8
Warm Cobb Lane baguette, Lescure butter
- KINGFISH [GFO] 34
Sliced raw kingfish, avocado, freeze dried orange, espelette, ginger dressing
- PRAWNS [GFO] 2 per serve 36
Grilled Skull Island king prawns, bottarga, herb salad, garlic butter
- 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
- 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

PASTA

- FRUTTI DI MARE [GFO] 39/47
Spaghetti, prawns, crab, scallops, pippis, chilli, garlic, white wine, butter, cherry tomatoes
- RIGATONI [V+GFO+VO] 31/38
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 skin John Dory fillet with pea purée, asparagus, roasted red onions, baby kale
- TUNA NICOISE [GF] 44
Chargrilled tuna, chat potatoes, green beans, anchovies, black olives, cherry tomato, egg, salsa verde
- CHICKEN [GFO] 47
Roast chicken breast and thigh, pumpkin puree, charred heirloom carrots, crispy kale, goats curd, onion, chicken jus
- CAULIFLOWER [V+GFO+VO] 41
Whole roasted baby cauliflower, coriander, chilli, middle eastern spice, porcini puree, quinoa, shaved almonds
- PORK CUTLET [GFO] 47
Oven roasted pork cutlet, cabbage, sugar snap peas, radish, parmesan, mint, red chilli, parsley, lemon, jus
- BEEF
Premium chargrilled grass fed beef, house made fat chips, red wine jus, baby herbs

DAILY BEEF SPECIAL MP
Chefs selection as per daily specials card

- EYE FILLET 200g [GFO] 54
This fillet presents lean with delicious flavour
- 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
Chargrilled Wagyu beef, Monterey Jack, pickles, lettuce, aioli, fries
- BATHERS CHICKEN BURGER [GFO] 33
Spicy chargrilled chicken, tomato, lettuce, aioli, fries
- BATHERS DELUXE BURGER [GFO] 35
Chargrilled Wagyu beef, Monterey Jack, pickles, onion marmalade, tomato, bacon, lettuce, aioli, fries

SALADS

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

SIDES

- 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
- MAC & CHEESE 16
Macaroni, triple cheese, baked bread crumbs

DESSERTS

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

COCKTAILS

SPRING

- TROPICAL 22
Rum, pineapple, coconut, lemon
- COASTAL SPRITZ 19
Gin, vermouth, Prosecco, lemon, soda
- GIMLET 22
Lemongrass infused Suntory Toki, grapefruit cordial, sherbert, lime
- SELTZER 21
Blackberry & mint infused vodka, lemon, sugar

MARGARITA

- CLASSIC 22
Tequila, Cointreau, lime, sea salt
- OWNER'S 24
Patron Silver tequila, Cointreau, lime, sea salt
- CHILLI 22
Tequila, Cointreau, chilli agave, lime, sea salt

CLASSIC

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

MOCKTAILS

- PINEAPPLE FIZZ 13
Pineapple, mint, lime, ginger beer
- FRESH CURE 13
Mint, cucumber, lime, soda
- YUZU SODA 13
Yuzu, peach, non alcoholic vermouth, mint