



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

HENSCHKE 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

PIRON BEAUJOLAIS	15
ROULEUR PINOT NOIR	16
TRAMONTO PINOT NOIR	17
CURLY FLAT PINOT NOIR	31
SC PANNELL TEMPRANILLO	16
POGGIOTONDO CHIANTI	14
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]	8
<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</i>	
TUNA NICOISE [GF]	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, jus</i>	
BEEF	
<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>Chargrilled Wagyu beef, Monterey Jack, pickles, lettuce, aioli, fries</i>	
BATHERS CHICKEN BURGER [GFO]	33
<i>Spicy chargrilled chicken, tomato, lettuce, aioli, fries</i>	
BATHERS DELUXE BURGER [GFO]	35
<i>Chargrilled 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, oregano, 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 & oregano dressing</i>		
ROCKET [V+GFO+VO]	20	
<i>Rocket, pear, parmesan, walnuts, balsamic dressing</i>		
<i>Add chargrilled 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 [GF]	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 [GF]	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 & 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>	