



# ELWOOD BATHERS

DINING • DRINKS • EVENTS

## WINE BY THE GLASS

### SPARKLING

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

### WHITE

HENSCHKE RIESLING	15
GROSSET 'POLISH HILL' RIESLING	31
TORBRECK 'JUVENILES BLANC'	14
SHAW + SMITH SAUVIGNON BLANC	17
MMAD CHENIN BLANC	21
TRAMONTO PINOT GRIS	16
GIANT STEPS CHARDONNAY	17
TOLPUDDLE CHARDONNAY	48

### ROSÉ

PORT PHILLIP ESTATE ROSÉ	15
VILLA AIX AOP ROSÉ	16

### RED

PIRON BEAUJOLAIS	15
ROULEUR PINOT NOIR	16
TRAMONTO PINOT NOIR	17
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	Freshly shucked oyster, mignonette, lemon
OLIVES [V+GFO+VO]	12	House marinated Mount Zero olives
BAGUETTE [GFO +VO]	8	Warm Woodfrog 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	Fresh spaghetti, prawns, crab, scallops, pippis, chilli, garlic, white wine, butter, cherry tomatoes
RIGATONI [V+GFO+VO]	31/38	Fresh 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
MARKET FISH [GFO]	48	Daily market fish selection, 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
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O'CONNOR DRY AGED RIB EYE 800g carved [GFO]	138	60 day dry aging brings an intense flavour to this high quality Rib Eye
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## 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, marscarpone 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 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

### SUMMER

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
GIN FIZZ	22	Gin, raspberry, lemon, soda, whites
BELLINI	18	Prosecco, guava, lychee
SUNRISE	21	Tequila, passionfruit, peach, lime, soda

### 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, Mr Black, espresso, sugar

### 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