



# ELWOOD BATHERS

DINING • DRINKS • EVENTS

## WINE BY THE GLASS

### SPARKLING

PIZZINI PROSECCO . . . . .	15
CHAMPAGNE DE SAINT-GALL . . . . .	24
BILLECART-SALMON BRUT ROSÉ . . . . .	36
BILLECART-SALMON BDB . . . . .	36

### WHITE

ROCKFORD RIESLING . . . . .	16
GROSSET 'POLISH HILL' RIESLING . . . . .	31
TOSCOLO VERNACCIA . . . . .	13
SHAW + SMITH SAUVIGNON BLANC . . . . .	17
GROSSET 'APIANA' FIANO . . . . .	19
TRAMONTO PINOT GRIS . . . . .	17
GIANT STEPS CHARDONNAY . . . . .	17
PATRICK PIUZE BOURGOGNE . . . . .	28

### ROSÉ

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

### RED

PIRON BEAUJOLAIS . . . . .	15
CURLEWIS 'BEL SEL' PINOT NOIR . . . . .	16
TRAMONTO PINOT NOIR . . . . .	17
JUNIPER TEMPRANILLO . . . . .	14
POGGIOTONDO CHIANTI . . . . .	14
TORBRECK SHIRAZ . . . . .	16
CLARENDON HILLS CAB/MERLOT . . . . .	15

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 Woodfrog baguette, Lescure butter</i>	
BEETROOT SALAD [GFO +VO+V] . . . . .	27
<i>Roasted pickled baby beetroots, chève, walnuts, charred leek, witlof, heirlooms, macadamia purée</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, woodfrog bakery baguette</i>	

## PASTA

FRUTTI DI MARE [GFO] . . . . .	39/47
<i>Fresh spaghetti, prawns, crab, scallops, pippis, chilli, garlic, white wine, butter, cherry tomatoes</i>	
RIGATONI [V+GFO+VO] . . . . .	31/38
<i>Fresh rigatoni, cherry tomato, baby spinach, olives, capsicum, Spanish onion, cream, parmesan</i>	

- [V] VEGETARIAN
- [VO] VEGAN OPTION UPON REQUEST
- [GFO] GLUTEN FREE OPTION UPON REQUEST
- 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>	
MARKET FISH [GFO] . . . . .	46
<i>Pomme purée, caper, dill, lemon butter sauce</i>	
CHICKEN [GFO] . . . . .	47
<i>Roast chicken breast and thigh, pumpkin puree, charred heirloom carrots, crispy kale, goats curd, onion, chicken jus</i>	
PORK CUTLET [GFO] . . . . .	47
<i>Oven roasted pork cutlet, cabbage, sugar snap peas, radish, parmesan, mint, red chilli, parsley, lemon, jus</i>	
MUSHROOMS [V+GFO+VO] . . . . .	33
<i>Pine, oyster, shemini and porcini mushrooms, celeriac purée, panisse, herb oil</i>	
SOUTHERN RANGES EYE FILLET [GFO] 200g . . . . .	54
<i>Potato pave, roasted cipollini, thyme, soubise cream jus</i>	

Please see additional menu card for our daily range of chargrilled beef and seafood

## SALADS

BATHERS GREEK SALAD [V+GFO+VO] . . . . .	28
<i>Cucumber, tomato, red onion, olives, chopped cos, mint, parsley, oregano, feta</i>	
CAULIFLOWER [V+GFO+VO] . . . . .	17
<i>Roasted cauliflower, freekah, parsley, pomegranate, scorched almonds, feta</i>	
ROCKET [V+GFO+VO] . . . . .	20
<i>Rocket, pear, parmesan, walnuts, balsamic dressing</i>	
CABBAGE [V+GFO+VO] . . . . .	17
<i>Shaved white cabbage, pea, parmesan, sugar snaps, parsley, mint, long red chilli, radish</i>	

Add chargrilled spiced chicken breast . . . . . 14



## 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 breast, tomato, lettuce, spanish onion, aioli, fries</i>	
BATHERS DELUXE BURGER [GFO] . . . . .	35
<i>Chargrilled Wagyu beef, Monterey Jack, pickles, onion marmalade, tomato, bacon, lettuce, aioli, fries</i>	

## 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 [V] . . . . .	16
<i>Macaroni, triple cheese, baked bread crumbs</i>	
CARROTS [V+GFO+VO] . . . . .	18
<i>Roasted heirloom carrots, tahini yoghurt, pistou, hazelnuts</i>	

## DESSERTS

CHOCOLATE DELICE [GF] . . . . .	23
<i>Valrhona chocolate delice, marscarpone 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 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+V] . . . . .	38
<i>House selection of three cheeses, quince paste, grapes, lavosh, fruit loaf</i>	

## COCKTAILS

### AUTUMN

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>	
GIN FIZZ . . . . .	22
<i>Gin, raspberry, lemon, soda, whites</i>	
BELLINI . . . . .	18
<i>Prosecco, guava, lychee</i>	
SUNRISE . . . . .	21
<i>Tequila, passionfruit, peach, lime, soda</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, Mr Black, espresso, sugar</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>	