



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 'SPRINGVALE' RIESLING	23
TOSCOLO VERNACCIA	13
SHAW + SMITH SAUVIGNON BLANC	17
THE OTHER WINE CO PINOT GRIS	13
MAC FORBES CHARDONNAY	16
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
MAC FORBES PINOT NOIR	16
JUNIPER TEMPRANILLO	14
THE OTHER WINE CO BARBERA	17
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, shimeji 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 delicie, 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

WINTER

COASTAL SPRITZ	19
<i>Gin, Cuciello Bianco vermouth, Prosecco, soda, lemon</i>	
GIMLET	22
<i>Lemongrass infused Suntory Toki, grapefruit cordial, sherburt, lime</i>	
SLIPPER	21
<i>Midori, vodka, lychees, cucumber, lime, soda</i>	
GIN & RASPBERRY	22
<i>Gin, raspberry, lemon, egg whites</i>	
COLLINS	18
<i>Tequila, plum bitters, sugar, lemon, 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	21
<i>Vodka, Kahlua, Mr Black, espresso, sugar</i>	

MOCKTAILS

PINEAPPLE SODA	13
<i>Pineapple cordial, pineapple juice, ginger beer, soda, mint</i>	
FRESH CURE	13
<i>Cucumber, mint, sugar, lime, soda</i>	
YUZU SODA	14
<i>Yuzu, peach, non-alcoholic vermouth, mint</i>	
BLACKBERRY ICED TEA	15
<i>Blackberry, black tea, lemon, sugar</i>	