



ELWOOD BATHERS

DINING • DRINKS • EVENTS

WINE BY THE GLASS

SPARKLING

PIZZINI PROSECCO	15
CHAMPAGNE DE SAINT-GALL	24
BILLECART-SALMON BRUT	27
BILLECART-SALMON BRUT ROSÉ	35
BILLECART-SALMON BDB	35

WHITE

VICKERY RIESLING	14
GROSSET POLISH HILL RIESLING	42
SHAW + SMITH SAUVIGNON BLANC	17
CALMERS VERMENTINO	15
THE OTHER WINE CO PINOT GRIS	15
TORBRECK JUVENILLES BLANC	16
PATRICK PIUZE ALIGOTE	28
PATRICK SULLIVAN CHARDONNAY	17
A.RODDA BAXENDALE CHARDONNAY	25

ROSÉ

PORT PHILLIP ESTATE ROSÉ	16
MMAD VINEYARD ROSÉ	19
VILLA AIX AOP ROSÉ	17

RED

PIRON BEAUJOLAIS	17
TOLPUDDLE PINOT	53
WILLAM DOWNIE CATHEDRAL PINOT	18
PYRAMID VALLEY PINOT	29
TOSCOLO CHIANTI	15
JUNIPER TEMPRANILLO	14
THE OTHER WINE CO BARBERA	19
TORBRECK SHIRAZ	16
CRAIGLEE SHIRAZ	32

Please see wine list for monthly premium selection

TAP BEER

PERONI NASTRO AZZURRO	13/16
BALTER XPA	12/15

SNACKS + ENTREES

MOONLIGHT FLAT OYSTERS [GFO]	7each	<i>Freshly shucked oyster, mignonette, lemon</i>
OLIVES [V+GFO+VO]	8	<i>House marinated Mount Zero olives</i>
BAGUETTE [GFO +VO]	8	<i>Warm Woodfrog baguette, Lescure butter</i>
FRESH HEIRLOOM VEGETABLES [V+VO]	24	<i>Assorted fresh baby spring heirloom vegetables, served with romesco sauce</i>
BEETROOT SALAD [GFO+VO+V]	29	<i>Roasted pickled baby beetroots, goats curd, walnuts, charred leek, witlof, heirlooms, macadamia purée</i>
KINGFISH [GFO]	35	<i>Sliced raw kingfish, avocado, freeze dried orange, espelette, ginger dressing</i>
PRAWNS [GFO] <i>two per serve</i>	38	<i>Grilled Skull Island king prawns, bottarga, herb salad, garlic butter</i>
PRAWN SLIDERS [GFO] <i>two per serve</i>	38	<i>Cold poached king prawns, harissa aioli, watercress, shallots, lemon</i>
PARFAIT [GFO]	33	<i>Chicken liver parfait with seeded mustard, cornichons, fine herb salad, toasted brioche</i>

BATHERS CHARCUTERIE [GFO] <i>for two</i>	48	<i>Selection of cured and air-dried meats, buffalo mozzarella,</i>
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PASTA

FRUTTI DI MARE [GFO]	44/52	<i>Fresh spaghetti, prawns, crab, scallops, pippis, chilli, garlic, white wine, butter, cherry tomatoes</i>
RIGATONI [V+GFO+VO]	33/41	<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]	43	<i>Beer battered flathead fillets, chips, tartare, lemon</i>
MARKET FISH [GFO]	48	<i>Market fish fillet, pan-seared, purple broccolini, Venus clams, capers, white wine butter sauce, native herbs</i>
CHICKEN [GFO]	48	<i>Whole Roast Spatchcock, Ricotta gnudi, baby gem, pancetta, peas, tomato, verjus butter sauce</i>
PORK BELLY [GFO]	44	<i>Berkshire Pork Belly, 28-day dry aged, wilted cabbage, radicchio, currants, coriander, apple sauce</i>
ZUCCHINI FLOWERS [V+VO+GFO]	38	<i>Tempura zucchini flowers, almond puree, shaved zucchini, shallot, chilli herb salad, mint yoghurt</i>
SOUTHERN RANGES EYE FILLET [GFO] 220g . 59		<i>Potato pave, roasted cipollini, thyme, soubise cream jus</i>

SALADS

BATHERS GREEK SALAD [V+GFO+VO]	28	<i>Cucumber, tomato, red onion, olives, chopped cos, mint, parsley, oregano, feta</i>
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ROCKET [V+GFO+VO]	20	<i>Rocket, pear, parmesan, walnuts, balsamic dressing</i>
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CABBAGE [V+GFO+VO]	14	<i>Shaved white cabbage, pea, parmesan, sugar snaps, parsley, mint, long red chilli, radish</i>
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HEIRLOOM TOMATO [V+GFO+VO]	26	<i>Heirloom tomato & peach salad, stracciatella, basil, hazelnuts, chardonnay dressing</i>
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Add chargrilled spiced chicken breast 14



BURGERS

BATHERS BEEF BURGER [GFO]	35	<i>Chargrilled Wagyu beef, Monterey Jack, pickles, lettuce, aioli, fries</i>
BATHERS CHICKEN BURGER [GFO]	36	<i>Spicy chargrilled chicken breast, tomato, lettuce, spanish onion, aioli, fries</i>
BATHERS DELUXE BURGER [GFO]	38	<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]	18	<i>Broccolini, kale, lemon, extra virgin olive oil</i>
MAC & CHEESE [V]	18	<i>Macaroni, triple cheese, crispy bacon, baked bread crumbs</i>

DESSERTS

JOCK'S ICE CREAM [V+GFO] <i>per scoop</i>	8	<i>Vanilla, chocolate, salted caramel, raspberry sorbet</i>
CHOCOLATE FONDANT	23	<i>Chocolate fondant, macerated strawberries, almond ice cream</i>
SUMMER PAVLOVA	23	<i>Oven-baked meringue, passionfruit curd, mascarpone cream, fresh berry compote, raspberry sauce</i>
APPLE TARTE TATIN	28	<i>Baked apple, puff pastry, pistachio praline, mascapone cream</i>
DAILY PETIT FOURS	32	<i>Selection of four assorted pieces</i>
CHEESE <i>serves two</i> [GFO+V]	38	<i>House selection of three cheeses, quince paste, grapes, lavosh, fruit loaf</i>

COCKTAILS

SPRING

COASTAL SPRITZ	21	<i>Gin, Cuciolo Bianco vermouth, Prosecco, soda, lemon</i>
GIMLET	24	<i>Lemongrass infused Suntory Toki, grapefruit cordial, sherberrt, lime</i>
SLIPPER	22	<i>Midori, vodka, lychees, cucumber, lime, soda</i>
GIN & RASPBERRY	22	<i>Gin, raspberry, lemon, egg whites</i>
COLLINS	20	<i>Tequila, plum bitters, sugar, lemon, soda</i>

MARGARITA

CLASSIC	24	<i>Tequila, Cointreau, lime, sea salt</i>
OWNER'S	26	<i>Patron Silver tequila, Cointreau, lime, sea salt</i>
CHILLI	24	<i>Tequila, Cointreau, chilli agave, lime, sea salt</i>

CLASSIC

APEROL SPRITZ	20	<i>Aperol, Prosecco, soda</i>
NEGRONI	24	<i>Gin, Campari, house blend vermouth</i>
ESPRESSO MARTINI	23	<i>Vodka, Kahlua, Mr Black, espresso, sugar</i>

MOCKTAILS

PINEAPPLE SODA	15	<i>Pineapple cordial, pineapple juice, ginger beer, soda, mint</i>
FRESH CURE	15	<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>