



# 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
CHALMERS 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, oregano, feta</i>	

## PASTA

FRUTTI DI MARE [GFO]. . . . .	44/52
<i>Fresh spaghetti, prawns, crab, scallops, pippis, chilli, garlic, white wine, butter, cherry tomatoes</i>	
GNOCCHI [V+GFO+VO]. . . . .	35/43
<i>Handmade potato gnocchi, asparagus, peas, broad beans, sugar snaps, shaved zucchini, butter, white wine, chilli</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, broccolini, Venus clams, white wine butter sauce, native herbs, anchovy caper butter</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, madeira jus</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>	

ROCKET [V+GFO+VO]. . . . .	20
<i>Rocket, pear, parmesan, walnuts, balsamic dressing</i>	

CABBAGE [V+GFO+VO]. . . . .	14
<i>Shaved white cabbage, pea, parmesan, sugar snaps, parsley, mint, long red chilli, radish</i>	

HEIRLOOM TOMATO [V+GFO+VO]. . . . .	26
<i>Heirloom tomato &amp; peach salad, stracciatella, basil, hazelnuts, chardonnay dressing</i>	

*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 MOUSSE (GFO). . . . .	27
<i>Dark chocolate mousse, chocolate biscuit, orange chantilly, mandarin, chocolate sauce, vanilla ice cream</i>	
SUMMER PAVLOVA. . . . .	23
<i>Oven-baked meringue, passionfruit curd, mascarpone cream, fresh berry compote, raspberry sauce</i>	
CREME BRULEE . . . . .	22
<i>Vanilla bean creme brulee, almond &amp; pistachio biscotti</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

MANDARIN SPRITZ . . . . .	22
<i>Mandarin juice, verjus, vermouth, soda</i>	
GIMLET . . . . .	24
<i>Lemongrass infused Suntory Toki, grapefruit cordial, sherrbert, lime</i>	
PASSIONFRUIT SUNRISE . . . . .	23
<i>Gin, St Germaine Elderflower, passionfruit, lemon, soda</i>	
GIN & BERRY . . . . .	22
<i>Gin, Lillet Blanc, soda, mint, berry</i>	
TIKI COCKTAIL . . . . .	23
<i>White rum, guava juice, pineapple juice, orange juice, coconut, lime</i>	
STRAWBERRY BILLINI . . . . .	20
<i>Strawberry, yuzu, grapefruit, Prosecco</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>	
PINEAPPLE . . . . .	23
<i>Tequila, Cointreau, pineapple, 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>	
STRAWBERRY CRUSH . . . . .	16
<i>Strawberry, soda, lime, mint</i>	