



# ELWOOD BATHERS

DINING • DRINKS • EVENTS

## WINE BY THE GLASS

### SPARKLING

- PIZZINI PROSECCO . . . . . 16
- CHAMPAGNE DE SAINT-GALL . . . . . 27
- BILLECART-SALMON BRUT . . . . . 29
- BILLECART-SALMON BRUT ROSÉ . . . . . 38
- BILLECART-SALMON BDB . . . . . 38

### WHITE

- VICKERY RIESLING . . . . . 16
- GROSSET POLISH HILL RIESLING . . . . . 47
- SHAW + SMITH SAUVIGNON BLANC . . . . . 19
- CHALMERS VERMENTINO . . . . . 17
- THE OTHER WINE CO PINOT GRIS . . . . . 17
- TORBRECK JUVENILLES BLANC . . . . . 18
- PATRICK PIUZE ALIGOTE . . . . . 31
- PATRICK SULLIVAN CHARDONNAY . . . . . 19
- A.RODDA BAXENDALE CHARDONNAY . . . . . 28

### ROSÉ

- DOMESTIQUE ROSÉ . . . . . 17
- MMAD VINEYARD ROSÉ . . . . . 21
- VILLA AIX AOP ROSÉ . . . . . 19

### RED

- PIRON BEAUJOLAIS . . . . . 19
- TOLPUDDLE PINOT . . . . . 58
- WILLAM DOWNIE CATHEDRAL PINOT . . . . . 18
- PYRAMID VALLEY PINOT . . . . . 38
- TOSCOLO CHIANTI . . . . . 17
- JUNIPER TEMPRANILLO . . . . . 15
- THE OTHER WINE CO BARBERA . . . . . 21
- TORBRECK SHIRAZ . . . . . 18
- CRAIGLEE SHIRAZ . . . . . 35

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] . . . each 7  
*Freshly shucked oyster, mignonette, lemon*
- OLIVES [V+GFO+VO] . . . . . 8  
*House marinated Mount Zero olives*
- SOURDOUGH [GFO+VO] . . . . . 9  
*Warm Woodfrog wholemeal sourdough, lescure butter*
- POTATO CAKES *two per serve* . . . . . 16  
*Golden fried potato cakes, avruga caviar, smoked oyster aioli, chives, lemon, tomato ketchup*
- SUNFLOWER SEED HUMMUS [V+VO] . . . . . 24  
*Radishes, baby cucumbers, baby gem, sweet potato crisps*
- YURRITA ANCHOVIES [GFO+NFO] *four per serve* 30  
*White & brown anchovies, almond & lemon cream, hot honey, fried parsley, croutons*
- KINGFISH [GFO] . . . . . 36  
*Raw hiramasa kingfish, buttermilk dressing, green apple, pomelo, dill oil, green chilli, pink peppercorn*
- PARFAIT [GFO] . . . . . 34  
*Chicken liver parfait, seeded mustard, cornichons, fine herb salad, toasted brioche*
- PRAWN SLIDERS [GFO] *two per serve* . . . . . 34  
*Cold poached king prawns, harissa aioli, watercress, shallots, lemon*
- OCTOPUS [GFO] . . . . . 32  
*Grilled octopus, smoked paprika chermoula, confit potato, sorrel, tomato oil*
- PRAWNS [GFO] *two per serve* . . . . . 42  
*Grilled Skull Island king prawns, bottarga, herb salad, garlic butter*
- CHARCUTERIE [GFO] *for two* . . . . . 49  
*Selection of cured and air-dried meats, buffalo mozzarella, cornichons, pickled guindillas, grilled sourdough, pickled zucchini*

## PASTA

- FRUTTI DI MARE [GFO] . . . . . 44/54  
*Fresh linguine, prawns, crab, clams, calabrian chilli, garlic, white wine, butter, cherry tomatoes*
- CASARECCE [GFO] . . . . . 37/44  
*Fresh casarecce pasta, broccoli, basil pesto, heirloom pumpkin, buffalo ricotta, black olive crumb, chickpea shoots*

15% Surcharge applies on Public Holidays  
10% Surcharge applies on Saturday & Sunday

## MAINS

- FISH AND CHIPS [GFO] . . . . . 45  
*Beer battered flathead fillets, chips, tartare, lemon*
- MARKET FISH [GFO] . . . . . 52  
*Crispy skin fillet, creamy mash, avruga caviar, vermouth & lemon butter sauce, chives*
- CHICKEN [GFO+NFO] . . . . . 48  
*Crispy skin roasted chicken breast, braised swiss chard, black garlic, walnut oil, sherry vinegar jus*
- PORK COTOLETTA . . . . . 44  
*Parmesan crusted pork cutlet, shaved cabbage, peas, soft herbs, poppyseed vinaigrette, mustard jus*
- MUSHROOM CREPE [V+VO+GFO] . . . . . 36  
*Chickpea crepe filled with wild mushroom ragu, porcini bechamel, gremolata, mizuna leaf salad*
- SOUTHERN RANGES EYE FILLET [GFO] 220g . 65  
*Served with jerusalem artichoke & black truffle rosti, red wine jus*

## SIDES + SALADS

- FRENCH FRIES [V+GFO+VO] . . . . . 13  
*Shoestring fries served with tomato ketchup*
- GREENS [V+GFO+VO] . . . . . 18  
*Broccolini, kale, beans, lemon, extra virgin olive oil, sesame seed salt*
- MASHED POTATOES [V+GFO+VO] . . . . . 16  
*Creamy potato mash, chives*
- DUTCH BABY CARROTS [V+GFO+VO] . . . . . 20  
*Roasted dutch baby carrots, goats curd, saffron & honey vinaigrette, toasted buckwheat, fine herbs*
- MIXED LEAF SALAD [V+GFO+VO] . . . . . 14  
*Premium mixed salad leaves, maple & orange vinaigrette*
- CABBAGE [V+GFO+VO] . . . . . 16  
*Shaved white cabbage, peas, parmesan, soft herbs, poppyseed vinaigrette*
- BEETROOT SALAD [GFO+VO+V] . . . . . 28  
*Roasted beetroot, vincotto, fennel pollen yoghurt, horseradish, puffed barley*

Add chargrilled spiced chicken breast . . . . . 14

## BURGERS

- BEEF BURGER [GFO] . . . . . 36  
*Chargrilled Wagyu beef, Monterey Jack, pickles, lettuce, aioli, fries*
- DELUXE BURGER [GFO] . . . . . 39  
*Chargrilled Wagyu beef, Monterey Jack, pickles, onion marmalade, tomato, bacon, lettuce, aioli, fries*
- CHICKEN BURGER [GFO] . . . . . 37  
*Spiced chargrilled chicken breast, tomato, lettuce, onion, aioli, fries*
- FISH BURGER . . . . . 34  
*Panko crumbed flake, pickled white onion, american cheese, cos, dill, tartare sauce, soft bun, fries*

## DESSERTS

- CANNOLI [NFO] . . . . . 14  
*Caramelized white chocolate mousse, rhubarb & orange compote, pistachio*
- DARK CHOCOLATE SPONGE . . . . . 27  
*Warm dark chocolate & olive oil sponge, chocolate ganache, malt anglaise, gold arabesque wafer, chocolate crumb, creme fraiche ice cream*
- TARTE TATIN . . . . . 24  
*Green apple, golden puff pastry, cognac caramel, vanilla bean ice cream, green apple tuille*
- CREME BRULEE [GFO+NFO] . . . . . 24  
*Vanilla bean creme brulee, almond & pistachio biscotti*
- SWEET TREATS . . . . . 36  
*Starfish - raspberry, chocolate & rosemary  
Oyster - lemon meringue & sherbert  
Sunbeam - mandarin & caramel  
Sandy Toes - passionfruit & white chocolate*
- CHEESE [GFO+V] *for two* . . . . . 42  
*House selection of three cheeses, quince paste, grapes, lavosh, fruit loaf*

[V] Vegetarian  
[VO] Vegan option upon request  
[GFO] Gluten free option upon request  
[NFO] Nut free option upon request

Allergy Warning: Menu items may contain or come in contact with wheat, eggs, nuts, crustacea and milk products. Shared fryer oil may expose menu items to allergens. Please inform staff of any allergies.

## COCKTAILS

- COASTAL SPRITZ . . . . . 23  
*Gin, Cuciello Bianco vermouth, Prosecco, soda, lemon*
- GIMLET . . . . . 26  
*Lemongrass infused Suntory Toki, grapefruit cordial, sherbert, lime*
- PASSIONFRUIT SUNRISE . . . . . 25  
*Gin, St Germaine Elderflower, passionfruit, lemon, soda*
- GIN & BERRY . . . . . 24  
*Gin, Lillet Blanc, soda, mint, berry*
- TIKI COCKTAIL . . . . . 25  
*White rum, guava juice, pineapple juice, orange juice, coconut, lime*
- STRAWBERRY BILLINI . . . . . 22  
*Strawberry, yuzu, grapefruit, Prosecco*

## MARGARITA

- CLASSIC . . . . . 26  
*Tequila, Cointreau, lime, sea salt*
- OWNER'S . . . . . 29  
*Patron Silver tequila, Cointreau, lime, sea salt*
- CHILLI . . . . . 26  
*Tequila, Cointreau, chilli agave, lime, sea salt*
- PINEAPPLE . . . . . 25  
*Tequila, Cointreau, pineapple, lime, sea salt*

## CLASSIC

- APEROL SPRITZ . . . . . 22  
*Aperol, Prosecco, soda*
- NEGRONI . . . . . 26  
*Gin, Campari, house blend vermouth*
- ESPRESSO MARTINI . . . . . 25  
*Vodka, Kahlua, Mr Black, espresso, sugar*

## MOCKTAILS

- PINEAPPLE SODA . . . . . 17  
*Pineapple cordial, pineapple juice, ginger beer, soda, mint*
- FRESH CURE . . . . . 17  
*Cucumber, mint, sugar, lime, soda*
- STRAWBERRY CRUSH . . . . . 18  
*Strawberry, soda, lime, mint*