



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
<i>Freshly shucked oyster, mignonette, lemon</i>	
OLIVES [V+GFO+VO]	8
<i>House marinated Mount Zero olives</i>	
SOURDOUGH [GFO+VO]	9
<i>Warm Woodfrog wholemeal sourdough, lescure butter</i>	
POTATO CAKES <i>two per serve</i>	18
<i>Golden fried potato cakes, avruga caviar, smoked oyster aioli, chives, lemon, tomato ketchup</i>	
SUNFLOWER SEED HUMMUS [V+VO]	24
<i>Radishes, baby cucumbers, baby gem, sweet potato crisps</i>	
KINGFISH [GFO]	38
<i>Raw hiramasa kingfish, buttermilk dressing, green apple, pomelo, dill oil, green chilli, pink peppercorn</i>	
PARFAIT [GFO]	36
<i>Chicken liver parfait, seeded mustard, cornichons, fine herb salad, toasted brioche</i>	
PRAWN SLIDERS [GFO] <i>two per serve</i>	36
<i>Cold poached king prawns, harissa aioli, watercress, shallots, lemon</i>	
OCTOPUS [GFO]	34
<i>Grilled octopus, smoked paprika chermoula, confit potato, sorrel, tomato oil</i>	
PRAWNS [GFO] <i>two per serve</i>	44
<i>Grilled Skull Island king prawns, bottarga, herb salad, garlic butter</i>	
CHARCUTERIE [GFO] <i>for two</i>	49
<i>Selection of cured and air-dried meats, buffalo mozzarella, cornichons, pickled guindillas, grilled sourdough, pickled zucchini</i>	

PASTA

FRUTTI DI MARE [GFO]	46/56
<i>Fresh linguine, prawns, crab, clams, calabrian chilli, garlic, white wine, butter, cherry tomatoes</i>	
CASARECCE [GFO]	37/44
<i>Fresh casarecce pasta, broccoli, basil pesto, heirloom pumpkin, buffalo ricotta, black olive crumb, chickpea shoots</i>	

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

MAINS

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

SIDES + SALADS

FRENCH FRIES [V+GFO+VO]	14
<i>Shoestring fries served with tomato ketchup</i>	
GREENS [V+GFO+VO]	18
<i>Broccolini, kale, beans, lemon, extra virgin olive oil, sesame seed salt</i>	
DUTCH BABY CARROTS [V+GFO+VO]	20
<i>Roasted dutch baby carrots, goats curd, saffron & honey vinaigrette, toasted buckwheat, fine herbs</i>	
MIXED LEAF SALAD [V+GFO+VO]	16
<i>Premium mixed salad leaves, maple & orange vinaigrette</i>	
CABBAGE [V+GFO+VO]	18
<i>Shaved white cabbage, peas, parmesan, soft herbs, poppyseed vinaigrette</i>	
BEETROOT SALAD [GFO+VO+V]	28
<i>Roasted beetroot, vincotto, fennel pollen yoghurt, horseradish, puffed barley</i>	
<i>Add chargrilled spiced chicken breast 14</i>	

BURGERS

BEEF BURGER [GFO]	36
<i>Chargrilled Wagyu beef, Monterey Jack, pickles, lettuce, aioli, fries</i>	
DELUXE BURGER [GFO]	39
<i>Chargrilled Wagyu beef, Monterey Jack, pickles, onion marmalade, tomato, bacon, lettuce, aioli, fries</i>	
CHICKEN BURGER [GFO]	37
<i>Spiced chargrilled chicken breast, tomato, lettuce, onion, aioli, fries</i>	
FISH BURGER	35
<i>Panko crumbed flake, pickled white onion, american cheese, cos, dill, tartare sauce, soft bun, fries</i>	

DESSERTS

CANNOLI [NFO]	15
<i>Caramelized white chocolate mousse, rhubarb & orange compote, pistachio</i>	
DARK CHOCOLATE SPONGE	27
<i>Warm dark chocolate & olive oil sponge, chocolate ganache, malt anglaise, gold arabesque wafer, chocolate crumb, creme fraiche ice cream</i>	
TARTE TATIN	25
<i>Green apple, golden puff pastry, cognac caramel, vanilla bean ice cream, green apple tuille</i>	
CITRUS TRIFLE	27
<i>Mandarin jelly, lemon curd, mascarpone cream, finger lime, milk foam crisp, cointreau soaked sponge</i>	
SWEET TREATS	36
<i>Starfish - raspberry, chocolate & rosemary Oyster - lemon meringue & sherbert Sunbeam - mandarin & caramel Sandy Toes - passionfruit & white chocolate</i>	
CHEESE [GFO+V] <i>for two</i>	42
<i>House selection of three cheeses, quince paste, grapes, lavosh, fruit loaf</i>	

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

MARGARITA

CLASSIC	26
<i>Tequila, Cointreau, lime, sea salt</i>	
OWNER'S	29
<i>Patron Silver tequila, Cointreau, lime, sea salt</i>	
CHILLI	26
<i>Tequila, Cointreau, chilli agave, lime, sea salt</i>	
PINEAPPLE	25
<i>Tequila, Cointreau, pineapple, lime, sea salt</i>	

CLASSIC

APEROL SPRITZ	22
<i>Aperol, Prosecco, soda</i>	
NEGRONI	26
<i>Gin, Campari, house blend vermouth</i>	
ESPRESSO MARTINI	25
<i>Vodka, Kahlua, Mr Black, espresso, sugar</i>	

MOCKTAILS

PINEAPPLE SODA	17
<i>Pineapple cordial, pineapple juice, ginger beer, soda, mint</i>	
FRESH CURE	17
<i>Cucumber, mint, sugar, lime, soda</i>	
STRAWBERRY CRUSH	18
<i>Strawberry, soda, lime, mint</i>	