



ELWOOD BATHERS

DINING • DRINKS • EVENTS

WINE BY THE GLASS

SPARKLING

- PIZZINI PROSECCO 16
- CLOVER HILL 18
- BILLECART-SALMON BRUT 29
- BILLECART-SALMON BRUT ROSÉ 38
- BILLECART-SALMON BDB 38

WHITE

- VICKERY RIESLING 16
- GROSSET POLISH HILL RIESLING 47
- SHAW + SMITH SB 19
- JERICO FIANO 15
- THE OTHER WINE CO PG 17
- TORBRECK JUVENILLES BLANC 18
- SENTIO ALIGOTÉ 21
- PATRICK SULLIVAN CHARD 19
- A.RODDA BAXENDALE CHARD 28

ROSÉ

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

RED

- PIRON BEAUJOLAIS 19
- HURLEY ESTATE 'HOMMAGE' PN 55
- WILLIAM DOWNIE CATHEDRAL PN 18
- GEMRBOOK HILL 'JKM' PN 57
- JERICO GRENACHE 16
- 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

- APPELLATION OYSTERS [GFO] each 7
Freshly shucked oyster, mignonette, lemon
- OLIVES [V+GFO+VO] 8
House marinated Mount Zero olives
- SOURODOUGH [GFO+VO] 9
Warm Woodfrog wholemeal sourdough, lescure butter
- POTATO CAKES *two per serve* 18
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
- KINGFISH [GFO] 38
Raw hiramasa kingfish, buttermilk dressing, green apple, pomelo, dill oil, green chilli, pink peppercorn
- PARFAIT [GFO] 36
Chicken liver parfait, seeded mustard, cornichons, fine herb salad, toasted brioche
- PRAWN SLIDERS [GFO] *two per serve* 36
Cold poached king prawns, harissa aioli, watercress, shallots, lemon
- PRAWNS [GFO] *two per serve* 44
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



OYSTERS & CHAMPAGNE
Daily lunch & dinners

In partnership with Billecart-Salmon & Clamms Seafood throughout Winter.

\$170 Billecart-Salmon Brut bottle
\$185 Billecart-Salmon Brut bottle + ½ dozen oysters
\$200 Billecart-Salmon Brut bottle + dozen oysters

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

PASTA

- FRUTTI DI MARE [GFO] 46/56
Fresh linguine, prawns, crab, clams, calabrian chilli, garlic, white wine, butter, cherry tomatoes
- CASARECCE [GFO+V+VO] 37/44
Fresh casarecce pasta, broccoli, basil pesto, heirloom pumpkin, buffalo ricotta, black olive crumb, chickpea shoots
- OSSO BUCCO PAPPARDELLE 38/48
Fresh pappardelle, braised osso bucco, roasted tomato, preserved lemon, cavolo nero, parmesan

In partnership with o'connor beef throughout winter

THURSDAY STEAK-OUTS

Weekly specials on the best cuts of Premium O'Connor beef.

Thursday lunch & dinners.



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, parsnip puree, walnut oil, sherry vinegar jus
- PORK COTOLETTA 45
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

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
Lemon & herb grilled chicken thigh, bacon, smoked provolone, butter lettuce, pickled zucchini, aioli, shoestring fries

SIDES + SALADS

- FRENCH FRIES [V+GFO+VO] 14
Shoestring fries served with tomato ketchup
- GREENS [V+GFO+VO] 18
Broccolini, kale, beans, lemon, extra virgin olive oil, sesame seed salt
- 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] 16
Premium mixed salad leaves, maple & orange vinaigrette
- CABBAGE [V+GFO+VO] 18
Shaved white cabbage, peas, parmesan, soft herbs, poppyseed vinaigrette
- FENNEL + CITRUS SALAD [V] 28
Shaved fennel, stracciatella, pink grapefruit, orange, manzanilla olive, fennel fronds, mandarin oil, green goddess dressing
- Add lemon & herb grilled chicken thigh 16
- Add crispy skin market fish fillet 90g 20

[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, Cielo Bianco vermouth, Prosecco, soda, lemon
- GIMLET 26
Lemongrass infused Suntory Toki, grapefruit cordial, sherrbert, lime
- PASSIONFRUIT SUNRISE 25
Gin, St Germain Elderflower, passionfruit, lemon, soda
- GIN & BERRY 24
Gin, Lillet Blanc, soda, mint, berries
- TIKI COCKTAIL 25
White rum, guava juice, pineapple juice, orange juice, coconut, lime
- LYCHEE & GUAVA BELLINI 22
Lychee, guava, 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
- LEMON 25
Tequila, limoncello, agave, lemon, sherrbet

CLASSIC

- APEROL SPRITZ 22
Aperol, Prosecco, soda
- NEGRONI 26
Gin, Campari, house blend vermouth
- ESPRESSO MARTINI 25
Vodka, Kablua, 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
Strawberries, soda, lime, mint