



ELWOOD BATHERS

DINING • DRINKS • EVENTS

WINE BY THE GLASS

SPARKLING

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

WHITE

- VICKERY RIESLING 16
- SHAW & SMITH SB 19
- JERICO FIANO 15
- THE OTHER WINE CO. PG 17
- TORBRECK JUVENILLES BLANC 18
- SENTIO ALIGOTÉ 21
- BASS RIVER '1835' CHARD 19

ROSÉ

- DOMESTIQUE ROSÉ 17
- VILLA AIX EN PROVENCE ROSÉ 19
- DHILLON 'COL MOUNTAIN' ROSÉ 21

RED

- PIRON BEAUJOLAIS 18
- WILLIAM DOWNIE PN 18
- ROULEUR GRENACHE 17
- JUNIPER 'CANVAS' TEMPRANILLO 15
- TORBRECK SHIRAZ 18

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
- FOCACCIA [V] 9
Rosemary & cherry tomato focaccia, olive oil
- ZUCCHINI FLOWER [GFO] 18
Tempura battered zucchini flowers, almond romesco sauce
- SUNFLOWER SEED HUMMUS [V+VO] 24
Radishes, baby cucumbers, baby gem, sweet potato crisps, curry salt
- SICILIAN CRUDO [GFO] 32
Daily selection of fresh fish, shallots, capers, lemon, watercress, olive oil
- TUNA TARTARE [GFO] Two per serve 20
Diced yellow fin tuna, creme fraiche, chilli, shallots, chives, grilled sourdough
- 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
- PROSCIUTTO [GFO] 35
Prosciutto di San Daniele, gnocco fritto, pecorino, pickled zucchini, basil



OYSTERS & CHAMPAGNE
Daily lunch & dinners

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

\$170 Billecart-Salmon Brut bottle
\$185 Billecart-Salmon Brut bottle + 1/2 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, chilli, garlic, white wine, butter, cherry tomatoes
- CASARECCE [GFO+V+VO] 35/40
Fresh casarecce, heirloom zucchini ragu, pistachio pesto, basil, parmesan
- OSSO BUCCO PAPPARDELLE (GFO) 38/48
Fresh pappardelle, braised osso bucco, roasted tomato, preserved lemon, cavolo nero, garlic, chilli, 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
- BARRAMUNDI [GFO+NFO] 48
Crispy skin fillet of Barramundi, confit tomatoes, tarragon, sofrito, almond purée
- CHICKEN [GFO+NFO] 48
Roasted chicken breast, creamed sweetcorn, charred spring onions, chicken jus
- PORK COTOLETTA 45
Crumbed pork cutlet, brown butter, caper, sage, shaved cabbage, mint & apple salad
- EGGPLANT TART [V+VO+GFO] 37
Spiced eggplant, caramelised onion & feta tart, harissa yoghurt, spring herb salad

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, fries

SIDES + SALADS

- FRENCH FRIES [V+GFO+VO] 14
Fries served with tomato ketchup
- GREENS [V+GFO+VO] 18
Brocolini, kale, beans, lemon, extra virgin olive oil, sesame seed salt
- DUTCH BABY CARROTS [V+GFO+VO] 19
Roasted dutch baby carrots, goats curd, saffron & honey vinaigrette, toasted buckwheat, fine herbs
- HOUSE SALAD [V+GFO+VO] 15
Organic farm leaves, chives, palm sugar vinaigrette
- BUTTER LETTUCE SALAD [V+GFO] 18
Butter lettuce, avocado, radish, croutons, creme fraiche dressing

Add lemon & herb grilled chicken thigh 18

- [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 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, sherbet

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
Strawberries, soda, lime, mint