



# 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
- TAI TIRA SB . . . . . 13
- CAROUSEL PG . . . . . 16
- CANTINA TOLLO PG . . . . . 11
- JERICO FIANO . . . . . 15
- TORBRECK JUVENILES BLANC . . . . . 18
- PATRICK SULLIVAN CHARD . . . . . 17
- DEEPWOOD CHARD . . . . . 14

### ROSÉ

- TORBRECK ROSÉ . . . . . 16
- DOMESTIQUE ROSÉ . . . . . 17
- VILLA AIX EN PROVENCE ROSÉ . . . . . 19

### RED

- PIRON BEAUJOLAIS . . . . . 18
- WILLIAM DOWNIE PN . . . . . 18
- STORM BAY PN . . . . . 16
- JERICO GRENACHE . . . . . 15
- JUNIPER 'CANVAS' TEMPRANILLO . . . . . 15
- CAROUSEL SANGIOVESE . . . . . 16
- TORBRECK SHIRAZ . . . . . 18

Please see wine list for monthly premium selection

## TAP BEER

- PERONI NASTRO AZZURRO . . . . . 13/16
- BALTER XPA . . . . . 12/15

## SNACKS

FRESHLY SHUCKED OYSTERS [GFO] . . . . .each 6  
*Sydney Rock Oyster & Mignonette*

OLIVES [V+GFO+VO] . . . . .8  
*House marinated Mount Zero olives*

FOCACCIA [V] . . . . .10  
*Rosemary & Sea Salt Focaccia, whipped ricotta*

TUNA TARTARE [GFO] . . . . .18  
*Raw Tuna, shallot, chilli, crème fraiche, chives, sourdough*

SCALLOPS . . . . .each 9  
*Baked Shark Bay Scallop, Café de Paris Butter, lemon*

TEMPURA ZUCCHINI FLOWERS[GFO] . . . . .18  
*Tempura zucchini flowers, green chilli & herb yoghurt*

KING PRAWN SLIDER [GFO] . . . . .two serves 30  
*Toasted milk bun, chilled king prawn, jalapeno & coriander crema, watercress*

## ENTREES

PARFAIT [GFO] . . . . .24  
*Toasted brioche, chicken liver parfait, quince paste, cornichons, chervil*

CRUDO [DFO]. . . . .32  
*Raw biramasa kingfish & yellowfin tuna, yellow witlof, pickled cucumber, horseradish*

CRUDITÉ [DFO] . . . . .28  
*Sunflower seed puree, black olive chive & parmesan dip, heirloom radish, baby cucumber, witlof, dutch carrots, seeded rye croutons*

KING PRAWNS . . . . .40  
*Chilled king prawns, marie rose sauce, lemon*

PROSCIUTTO [DFO]. . . . .35  
*Culatello Italian ham, slow roasted pear, basil & pecorino*

CHILLED SEAFOOD PLATTER . . . . . serves two 50

- *Ortiz octopus gilda*
- *'Cucumber boat' sand crab,*
- *Crème fraiche & salmon roe mussels,*
- *Chilled king prawns*

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

## PASTA

FRUTTI DI MARE [GFO] . . . . .41/49  
*Fresh linguine, king prawn, sand crab, mussels, chilli, garlic, shallot, cherry tomato, parsley, white wine, butter, lemon*

GNOCCHI PUTTANEASCA [GFO+V]. . . . .35/40  
*Potato & parmesan gnocchi, cherry tomato sugo, capers, anchovies, chilli, black olives, ricotta, basil*

## MAINS

FISH AND CHIPS [GFO] . . . . .38  
*Beer battered King George Whiting, chips, tartare, lemon*

OCEAN TROUT [GFO] . . . . .49  
*Pan seared ocean trout, grilled prawns, finger lime crème fraiche, fennel & herb salad*

CHICKEN [DFO] . . . . .46  
*Roast chicken breast, celery, pickled kohlrabi & radish slaw, pepitas, basil & dijon mustard velouté*

PORK COTOLETTA . . . . .45  
*Crumbed pork cutlet, brown butter, caper, sage, shaved cabbage, mint & apple salad*


SUMMER SQUASH TART [V+VO+GFO+DFO] . . .37  
*Zucchini ragu, caramelised onion, fromage blanc, pine nuts, basil*

IN PARTNERSHIP WITH O'CONNOR BEEF  
THROUGHOUT SPRING & SUMMER

**TUESDAY  
STEAK-OUTS**

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

Tuesday lunch & dinners.



[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.

## BURGERS

WAGYU BEEF BURGER [GFO] . . . . .32  
*Char grilled wagyu beef, lettuce, cheese, tomato & onion chutney, house pickles, bathers burger sauce, fries*

CHICKEN BURGER [GFO] . . . . .35  
*Grilled spiced chicken thigh, Italian coleslaw, smoked paprika crema, house pickles, fries*

## SIDES + SALADS

SHOESTRING FRIES [V+GFO+VO] . . . . .11  
*Fries served with tomato ketchup*

BROCCOLINI & RUNNER BEANS[V+GFO+VO]. .19  
*Parsley, Oregano, Garlic, Lemon, Almond*

HOUSE SALAD [V+GFO+VO] . . . . .15  
*Organic farm leaves, chives, parsley & dijon mustard vinaigrette*

BUTTER LETTUCE SALAD [V+GFO]. . . . .18  
*Butter lettuce, avocado, radish, croutons, creme fraiche dressing*

Add spiced grilled chicken thigh . . . . .18

## DESSERTS

HAZELNUT MOUSSE [GFO+V]. . . . .24  
*Honey pannacotta, spiced quince, almond & walnut crumble*

PAVLOVA [GFO+V] . . . . .19  
*Strawberry pavlova, vanilla cream, strawberry sorbet, mint, almonds*

TIRAMISU [V]. . . . .17  
*Coffee, marscapone, sponge fingers, brandy, chocolate*

CHEESE [GFO+V] . . . . .

- 1 cheese \$16
- 2 cheese \$30
- 3 cheese \$38

Ossau Iraty – semi hard, cows milk, Italy  
D'argental Lingot – white mould, cows milk, France  
Long Paddock 'Blue Stone' – Blue cheese, cows milk, Victoria

## COCKTAILS

COASTAL SPRITZ . . . . .23  
*Gin, Cuciolo Bianco vermouth, Prosecco, soda, lemon*

GIMLET . . . . .26  
*Lemongrass infused Suntory Toki, grapefruit cordial, sherrbert, lime*

PASSIONFRUIT SUNRISE . . . . .25  
*Gin, St Germaine Elderflower, passionfruit, lemon, soda*

BEACH ROAD . . . . .24  
*Pineapple Campari, passionfruit soda, orange blossom*

SIMPLY COCONUT . . . . .25  
*Rum, coconut, lemon, grapefruit*

LYCHEE & GUAVA BELLINI . . . . .22  
*Lychee, guava, Prosecco*

HOUSE AMERICANO . . . . .22  
*Vermouth, Campari, lemon, soda*

GIN FIZZ . . . . .25  
*Gin, eggwhite, double cream, lemon juice, mixed berry*

## MARGARITA

CLASSIC . . . . .20  
*Tequila, Cointreau, lime*

OWNER'S . . . . .25  
*Patron Silver tequila, Cointreau, lime*

CHILLI . . . . .24  
*Tequila, Cointreau, chilli agave, lime*

WATERMELON . . . . .24  
*Tequila, Cointreau, lime, watermelon*

PINEAPPLE & COCONUT . . . . .24  
*Pineapple & Coconut mix, tequila, Cointreau, lime*

## MOCKTAILS

FRESH CURE . . . . .17  
*Cucumber, mint, sugar, lime, soda*

PINEAPPLE SODA . . . . .17  
*Pineapple cordial, pineapple juice, ginger beer, soda, mint*

STRAWBERRY CRUSH . . . . .18  
*Strawberries, soda, lime, mint*

HOUSE GINGER BEER . . . . .18  
*Ginger puree, lemon juice, honey syrup, raspberry,*