



ELWOOD BATHERS

DINING • DRINKS • EVENTS

WINE BY THE GLASS

SPARKLING

PIZZINI PROSECCO	17
CLOVER HILL SPARKLING	22
NV LOUIS ROEDERER BRUT	33
2016 LOUIS ROEDERER ROSÉ	39
2016 LOUIS ROEDERER BDB	39

WHITE

VICKERY RIESLING	17
SHAW & SMITH SB	19
TAI TIRA SB	15
CAROUSAL PG	16
CANTINA TOLLO PG	14
JERICHO FIANO	16
TORBRECK JUVENILES BLANC	18
PATRICK SULLIVAN CHARD	18
DEEPWOOD CHARD	16

ROSÉ

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

RED

PIRON BEAUJOLAIS	18
WILLIAM DOWNIE PN	18
STORM BAY PN	17
JERICHO GRENACHE	17
JUNIPER 'CANVAS' TEMPRANILLO	15
CAROUSEL SANGIOVESE	18
TORBRECK SHIRAZ	19

Please see wine list for monthly premium selection

WINE ALTERNATIVE

NON RASPBERRY & CHAMOMILE	17/65
NON CINNAMON & YUZU	17/65

SNACKS

FRESHLY SHUCKED OYSTERS [GFO] each 6
Sydney Rock Oyster & mignonette

CHILLED AUSTRALIAN PLATTER serves two 80

- Raw Shark Bay Scallop, marigold, radish
- Rock Oyster, finger lime mignonette
- King Prawn, avocado, cos lettuce
- Yellowfin Tuna tartare, white sturgeon caviar

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

FOCACCIA [V] 10
Rosemary & sea salt focaccia, whipped ricotta

TUNA TARTARE [GFO] 26
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] 32
Toasted milk bun, chilled king prawn, jalapeno & coriander crema, watercress

PARFAIT [GFO] 26
Toasted brioche, chicken liver parfait, quince paste, cornichons, chervil

ENTREES

CRUDO [DFO] 36
Raw hiramasa kingfish & yellowfin tuna, yellow witlof, pickled cucumber, horseradish

KING PRAWNS 42
Chilled King Prawns, marie rose sauce, lemon

PROSCIUTTO [DFO] 35
Shaved prosciutto, poached pear, pickled figs, basil, pecorino

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

PASTA

FRUTTI DI MARE [GFO] 44/52
Fresh linguine, prawn, crab, chilli, garlic, shallot, cherry tomato, parsley, white wine, butter, lemon

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

MAINS

FISH AND CHIPS [GFO] 45
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] 49
Roast chicken breast, celery, pickled kohlrabi, radish, pepitas, crispy potato, basil & Dijon mustard velouté

PORK COTOLETTA 47
Crumbed pork cutlet, brown butter, caper, sage, shaved cabbage, mint & apple salad

ZUCCHINI & FETA TART [V+GFO+DFO] 38
(VEGAN OPTION) 42
Crispy puff pastry, zucchini ragu, caramelised onion, marinated feta, pine nuts, herb salad

BEEF

O'CONNOR 2+ EYE FILLET 220g 65

O'CONNOR 5+ BLACK ANGUS PORTER-HOUSE 300g 70

O'CONNOR 4+ SCOTCH FILLET 300g 75

O'CONNOR 28 DAY DRY AGED RIB EYE 600g 145

All beef is served with split green beans, green goddess dressing, battered onion rings, wine merchant sauce

- [V] Vegetarian
- [VO] Vegan option upon request
- [GFO] Gluten free option upon request
- [NFO] Nut free option upon request
- [DFO] Dairy 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] 36
Char grilled wagyu beef, lettuce, cheese, tomato & onion chutney, house pickles, bathers burger sauce, fries

CHICKEN BURGER [GFO] 37
Grilled spiced chicken thigh, Italian coleslaw, smoked paprika aioli, house pickles, fries

SIDES + SALADS

SHOESTRING FRIES [V+GFO+VO] 13
Fries served with tomato ketchup

BROCCOLINI & RUNNER BEANS[V+GFO+VO] 19
Parsley, oregano, garlic, lemon, almond

HOUSE SALAD [V+GFO+VO] 16
Organic farm leaves, chives, parsley & dijon mustard vinaigrette

BUTTER LETTUCE SALAD [V+GFO] 24
Butter lettuce, avocado, radish, croutons, crème fraiche dressing

Add spiced grilled chicken thigh 18

DESSERTS

CHOCOLATE DELICE [GF+V] 26
Chocolate delice, pedro ximenez cherries, vanilla chantilly, macadamia crunch

COCONUT & MANGO MOUSSE [GF+V] 24
Passionfruit curd, coconut crumble, kaffir lime meringue

RASPBERRY & PEACH TRIFLE [GF+NFO] 22
Raspberry, roasted peach, candy almond & white chocolate trifle

CHEESE [GFO+V]
30g served with quince paste, muscatels, baguette

- 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 24

Gin, Cuciolo Bianco vermouth, Prosecco, soda, lemon

LIMONCELLO SPRITZ 19

Dal Zotto Limoncello, Prosecco

GIMLET 26

Lemongrass infused Suntory Toki, grapefruit cordial, sberbert, lime

PASSIONFRUIT SUNRISE 25

Gin, St Germaine Elderflower, passionfruit, lemon, soda

BEACH ROAD 24

Pineapple infused Campari, passionfruit soda, orange blossom

SIMPLY COCONUT 25

Rum, coconut, lemon, grapefruit, eggwhite

LYCHEE & GUAVA BELLINI 24

Lychee, guava, Prosecco

HOUSE AMERICANO 22

Red Vermouth, Campari, lemon, soda

MARGARITA

CLASSIC 24

Tequila, Cointreau, lime

OWNER'S 28

Patron Silver tequila, Cointreau, lime

CHILLI 26

Tequila, Cointreau, chilli agave, lime

WATERMELON 24

Tequila, lime, watermelon, honey syrup

PINEAPPLE & COCONUT 24

Pineapple juice & coconut syrup, tequila, 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, sugar

HOUSE GINGER BEER 18

Ginger puree, lemon juice, honey syrup, raspberry