

ELWOOD BATHERS  
INVITES YOU TO

*New Years Eve*  
*2024*

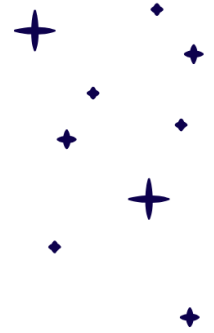
Includes a four course dining experience  
& glass of Champagne on arrival

\$225pp

Early bird reservations until 6pm  
2 courses for \$95pp

To book or view our menus, head to  
[www.elwoodbathers.com](http://www.elwoodbathers.com)





# *The Early Menu*

## *Shared Entree*

Rosemary & Sea Salt Focaccia, Whipped Ricotta Tempura

Zucchini Flower, Green Chilli & Herb Yoghurt Shaved Prosciutto,  
Pickled Fig, Basil

## *Main*

Choice of  
Barramundi Fillet, Tomato & Shellfish Bouillabaisse, Fregola,  
Saffron Aioli

Roast Chicken Breast, Caramelised Onion & Miso Puree, Spinach,  
Basil & Dijon Mustard Velouté

## *Sides*

Organic Farm Leaf's, Chives, Parsley & Dijon Mustard Vinaigrette  
French Fries





# *The Nye Menu*

## *Shared First Course*

Rosemary & Sea Salt Focaccia, Whipped Ricotta Tempura Zucchini Flower, Green Chilli & Herb Yoghurt Shaved Prosciutto, Pickled Fig, Basil

## *Shared Second Course*

Chilled Premium Seafood Platter  
Sydney Rock Oyster  
Chilled King Prawn  
Tuna Tartare, Crème Fraiche, Witlof

## *Third Course*

Choice of  
Barramundi Fillet, Tomato & Shellfish Bouillabaisse,  
Fregola, Saffron Aioli  
Roast Chicken Breast, Caramelised Onion & Miso Puree, Spinach, Basil &  
Dijon Mustard Velouté  
O'Connor's Premium Striploin, Crispy Potato,  
Caramelised Onion & Miso Puree, Wine Merchant Sauce

## *Sides*

Organic Farm Leaf's, Chives, Parsley & Dijon Mustard Vinaigrette French Fries

## *Shared Dessert*

Tiramisu Bombe Alaska

