



ELWOOD BATHERS

DINING • DRINKS • EVENTS

WINE BY THE GLASS

SPARKLING

PIZZINI PROSECCO	17
CLOVER HILL SPARKLING	25
JEAN-PAUL DEVILLE BRUT	29
NV LOUIS ROEDERER BRUT	36
2016 LOUIS ROEDERER ROSÉ	43
2016 LOUIS ROEDERER BDB	43

WHITE

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

ROSÉ

TORBRECK ROSÉ	17
VILLA AIX EN PROVENCE ROSÉ	20

RED

PIRON BEAUJOLAIS	20
WILLIAM DOWNIE PN	18
STORM BAY PN	17
JERICO GRENACHE	18
CAROUSEL SANGIOVESE	18
TORBRECK SHIRAZ	21
<i>Please see wine list for monthly premium selection</i>	

WINE ALTERNATIVE

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

SNACKS

FRESHLY SHUCKED OYSTERS [GFO] each 7
Sydney Rock Oyster & mignonette

CHILLED AUSTRALIAN PLATTER serves two 88

- *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] 12.5
House marinated Mount Zero olives

FOCACCIA [V+VO] 12.5
Rosemary & sea salt focaccia, whipped ricotta

TUNA TARTARE [GFO] 26.5
Raw Tuna, shallot, chilli, crème fraîche, chives, sourdough

SCALLOPS each 10.5
Baked Shark Bay scallop, café de Paris butter, lemon

KING PRAWN SLIDER [GFO] 16
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] 37.5
Raw hiramasa kingfish & yellowfin tuna, yellow witlof, pickled cucumber, horseradish

KING PRAWNS [GF] 44.5
Chilled King Prawns, marie rose sauce, lemon

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

PASTA

FRUTTI DI MARE [GFO] 45/53
Fresh linguine, prawn, crab, chilli, garlic, shallot, cherry tomato, parsley, white wine, butter, lemon

GNOCCHI PUTTANEASCA [GFO+V] 37/44
Potato & parmesan gnocchi, cherry tomato sugo, capers, chilli, black olives, ricotta, basil

MAINS

FISH AND CHIPS [GFO] 45.5
Beer battered market fish, chips, tartare, lemon

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

CHICKEN [DFO] 49.5
Roast chicken breast, celery, pickled kohlrabi, radish, pepitas, crispy potato, basil & Dijon mustard velouté

PORK COTOLETTA 48.5
Crumbed pork cutlet, brown butter, caper, sage, shaved cabbage, mint & apple salad

ZUCCHINI & FETA TART [V+GFO+DFO] 42.5
(VEGAN OPTION) 45.5
Crispy puff pastry, zucchini ragu, caramelised onion, marinated feta, pine nuts, herb salad

BEEF

O'CONNOR 2+ EYE FILLET 220g 69.5

O'CONNOR 5+ BLACK ANGUS PORTER-HOUSE 300g 76.5

O'CONNOR 4+ SCOTCH FILLET 300g 82.5

O'CONNOR 28 DAY DRY AGED RIB EYE 600g 120

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] 37.5
Char grilled wagyu beef, lettuce, cheese, tomato & onion chutney, house pickles, bathers burger sauce, fries

CHICKEN BURGER [GFO] 37.5
Grilled spiced chicken thigh, Italian coleslaw, smoked paprika aioli, house pickles, fries

SIDES + SALADS

SHOESTRING FRIES [V+GFO+VO] 12.5
Fries served with tomato ketchup

BROCCOLINI & BEANS [V+GFO+VO] 19.5
Parsley, oregano, garlic, lemon, almond

HOUSE SALAD [V+GFO+VO] 12.5
Organic farm leaves, chives, parsley & dijon mustard vinaigrette

BUTTER LETTUCE SALAD [V+GFO] 15.5
Butter lettuce, avocado, radish, croutons, crème fraîche dressing

Add spiced grilled chicken thigh 18

DESSERTS

CHOCOLATE DELICE [GF+V] 22.5
Chocolate delicie, pedro ximenez cherries, vanilla chantilly, macadamia crunch

COCONUT & MANGO MOUSSE [GF+V] 22.5
Passionfruit curd, coconut crumble, kaffir lime meringue

RASPBERRY & PEACH TRIFLE [GF+NFO] 22.5
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, France
D'argental Lingot – white mould, cows milk, France
Long Paddock 'Blue Stone' – Blue cheese, cows milk, Victoria

COCKTAILS

COASTAL SPRITZ 24

Gin, Cuciello Bianco vermouth, Prosecco, soda, lemon

LIMONCELLO SPRITZ 22

Dal Zotto Limoncello, Prosecco

GIMLET 27

Lemongrass infused Suntory Toki, grapefruit cordial, sherbert, lime

PASSIONFRUIT SUNRISE 25

Gin, St Germaine Elderflower, passionfruit, lemon, soda

BEACH ROAD 25

Pineapple infused Campari, passionfruit soda, orange blossom

SIMPLY COCONUT 26

Rum, coconut, lemon, grapefruit, eggwhite

LYCHEE & GUAVA BELLINI 26

Lychee, guava, Prosecco

HOUSE AMERICANO 24

Red Vermouth, Campari, lemon, soda

MARGARITA

CLASSIC 25

Tequila, Cointreau, lime

OWNER'S 28

Patron Silver tequila, Cointreau, lime

CHILLI 26

Tequila, Cointreau, chilli agave, lime

WATERMELON 25

Tequila, lime, watermelon, honey syrup

PINEAPPLE & COCONUT 25

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