



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

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 7
Fresh Oyster & mignonette

CHILLED AUSTRALIAN PLATTER serves two 88

- Raw Shark Bay Scallop, marigold, radish
- Fresh 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+GFO] 12.5
Rosemary & sea salt focaccia, whipped ricotta

TUNA TARTARE [GFO] 26.5
Raw Tuna, shallot, chilli, crème fraiche, 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

ENTREES

CRUDO [DFO] 37.5
Raw hiramasa kingfish & yellowfin tuna, yellow witlof, pickled cucumber, horseradish

KING PRAWNS [GF+DFO] 40.5
Grilled king prawns, coriander chimichurri, burnt chilli & lime butter

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

[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.

15% Surcharge applies on Public Holidays

10% Surcharge applies on Saturday & Sunday

PASTA

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

GNOCCHI PUTTANEASCA [GFO+V] 37/41
Potato & parmesan gnocchi, cherry tomato sugo, capers, chilli, black olives, ricotta, basil

RIGATONI PASTA [GFO] 39/45
Rigatoni pasta, wagyu beef ragu, salsa verde, parmesan

MAINS

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

OCEAN TROUT [DFO] 49
Pan seared ocean trout, grilled prawns, finger lime crème fraiche, 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 68.5

O'CONNOR 5+ BLACK ANGUS PORTER-HOUSE 300g 74.5

O'CONNOR 4+ SCOTCH FILLET 300g 78.5

O'CONNOR 28 DAY DRY AGED RIB EYE 500g 120

All beef is served with fried polenta, horseradish crème fraiche, watercress & radish, wine merchant sauce

WEEKLY SPECIALS & CHEF'S SELECTION

See our weekly specials and chef's selection menu



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, 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 fraiche dressing

Add spiced grilled chicken 18

DESSERTS

RASPBERRY BOMBE ALASKA [GF] 23.5
Vanilla ice cream, raspberry sorbet, Italian meringue

CHOCOLATE & CARAMEL MOUSSE [GF] 23.5
Dark chocolate mousse, milk chocolate cremeux, salted caramel brownie, macadamia nuts

TIRAMISU [GF+NFO] 23.5
Sponge fingers, mascarpone cream, chocolate, liquor coffee syrup

CHEESE [GFO+V] 35g
Served with quince paste, muscatel, pickled figs, lavosh & crackers
1 cheese \$16
2 cheese \$30
3 cheese \$38

Camembert Fermier - white mould soft, cow's milk, France
Bleu D'Auvergne Mornac - blue cheese, cow's milk, France
Charles Amaud Reserve Comté 24 Month - semi hard, cow's milk, France

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 Germain 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