



# ELWOOD BATHERS

DINING • DRINKS • EVENTS

## WINE BY THE GLASS

### SPARKLING 150ml

- PIZZINI PROSECCO . . . . . 17
- CLOVER HILL SPARKLING . . . . . 25
- NV LOUIS ROEDERER BRUT . . . . . 32
- NV LOUIS ROEDERER BDB . . . . . 39
- NV LOUIS ROEDERER ROSE . . . . . 39

### WHITE 150ml

- VICKERY RIESLING . . . . . 17
- SHAW & SMITH SAUV-BLANC . . . . . 19
- TAI TIRA SAUV-BLANC . . . . . 15
- CAROUSAL PINOT GRIS . . . . . 17
- BY WILIMEE FIANO . . . . . 18
- CANTINA TOLLO PINOT GRIGIO . . . . . 15
- SANTADI VERMENTINO . . . . . 19
- PATRICK SULLIVAN CHARDONNAY . . . . . 19
- DEEPWOOD CHARDONNAY . . . . . 17

### ROSÉ 150ml

- PORT PHILLIP 'SALASSO' . . . . . 17
- RAMEAU D'OR . . . . . 18

### RED 150ml

- PIRON BEAUJOLAIS . . . . . 19
- PARINGA ESTATE PINOT NOIR . . . . . 18
- BY WILIMEE MOUVÈDRE . . . . . 18
- OSICKA SELECTION SANGIOVESE . . . . . 18
- LAKE BREEZE CABERNET SAUV . . . . . 17
- TORBRECK SHIRAZ . . . . . 19
- PICO MACCARIO BARBERA . . . . . 15

See wine list for premium selection & wine alternatives

## TAP BEER

- PERONI . . . . . 13/16  
285ml pot / 425ml Schooner
- WOLF OF THE WILLOW XPA . . . . . 10/14  
285ml pot / 425ml Schooner
- BAD SHEPHERD MID-STRENGTH . . . . . 8 / 11  
285ml pot / 425ml Schooner
- MATSO'S ALC GINGER BEER . . . . . 11/15  
285ml pot / 425ml Schooner

## SNACKS

- OLIVES & ALMONDS . . . . . 11  
*Marinated Mount Zero olives & spiced almonds*
- BREAD SERVICE . . . . . per person 5  
*The Flour House sourdough, cultured butter*
- CROQUETTES . . . . . two pieces 18  
*Braised Wagyu beef, scamorza, parmesan, tomato relish*
- CALAMARI . . . . . 20  
*Calamari fritti, Aleppo pepper, thyme, aioli, lemon*
- PRAWN SLIDER . . . . . per piece 15  
*Brioche bun, chilled prawn, jalapeno & coriander crema, watercress*
- SCALLOPS . . . . . two pieces 19  
*Shark Bay scallops, Café de Paris butter, chives, lemon*

## RAW

- FRESHLY SHUCKED OYSTERS  
*Fresh oysters, mignonette, lemon . . . . . three 18*  
*half dozen 36*  
*dozen 72*
- TUNA TARTARE . . . . . two pieces 24  
*Raw tuna, shallot, chilli, crème fraîche, chives, sourdough, lemon*
- CRUDO . . . . . 36  
*Raw Yellowtail Kingfish, ginger dressing, finger lime, trout roe, avocado, shiso*

## CAVIAR SERVICE

- Oscietra Caviar 30g . . . . . 160*
- Beluga Caviar 30g / 50g . . . . . 250/350*  
*Buttermilk blinis, crème fraîche, chopped capers, chives, cornichons, egg white, egg yolk*

## ENTREES

- BURRATA . . . . . 28  
*Fresh burrata, heirloom tomato, stonefruit, pickled shallots, whipped lemon ricotta, pine nuts*
- CRAYFISH ROLLS . . . . . two pieces 32  
*Toasted brioche roll, crayfish medallions, mayonnaise, chives, shallots, micro herbs, fennel pollen, lemon*
- CHARCUTERIE . . . . . 44  
*Seasonal selection of salumi, Buffalo mozzarella, caperberries, guindillas, & Mount Zero olives*
- KING PRAWNS . . . . . three pieces 39  
*Chargrilled king prawns, garlic, chilli & shellfish butter, bottarga, herb oil*

## MAINS

- FISH AND CHIPS . . . . . 46  
*Beer battered flathead fillets, chips, tartare, lemon*
- BARRAMUNDI . . . . . 49  
*Crispy skin barramundi fillet, almond skordalia, chargrilled zucchini, preserved lemon, capers, shallot, salsa verde*
- CHICKEN . . . . . 49  
*Roast chicken breast, cauliflower puree, cauliflower florets, parsley, shallot, cranberry, hazelnuts, white balsamic vinaigrette, Madeira jus*
- PORK TOMAHAWK 450g . . . . . 62  
*Pan-seared pork cutlet, fennel seed, almonds, cabbage & parmesan coleslaw, mustard jus*
- BATHERS CHEESEBURGER . . . . . 39  
*Brioche bun, chargrilled wagyu beef, cheese, lettuce, tomato, burger sauce, tomato relish, house pickles, fries*
- FISH BURGER . . . . . 38  
*Brioche bun, beer battered flathead fillet, herb coleslaw, cheese, house pickles, tartare sauce, fries*
- BEETROOT TART . . . . . 38  
*Crisp shortcrust pastry, roasted beetroot, sweet onions, whipped goats cheese, za'atar, hazelnuts, radish & herb salad*
- O'CONNOR 2+ EYE FILLET 220g . . . . . 72  
*Served with a potato pavé, soubisé, wine merchant sauce*
- O'CONNOR 5+ SCOTCH FILLET 300g . . . . . 89  
*Served with a potato pavé, soubisé, wine merchant sauce*

## PASTA

- SEAFOOD LINGUINE . . . . . 58  
*Linguine, prawns, vongole, blue swimmer crab & Moreton Bay bug, white wine, butter, cherry tomato, garlic, chilli, shallot, shellfish bisque*
- BRAISED BEEF CASARECCE . . . . . 48  
*Casarecce, braised Wagyu beef, roasted cherry tomato, salsa verde, pecorino*
- SPAGHETTI VONGOLE . . . . . 39  
*Spaghetti, Diamond clams, garlic, chilli, butter, parsley, white wine, lemon oil*
- ZUCCHINI & ASPARAGUS RISOTTO . . . . . 36  
*Asparagus, baby peas, zucchini, lemon mascarpone, whipped goats cheese, pecorino, peas shoots*

## SALADS

- MIXED LEAF SALAD . . . . . 15  
*Organic farm leaves, chives, parsley & Dijon mustard vinaigrette*
- TUNA NICOISE SALAD . . . . . 39  
*Chargrilled yellowfin tuna, witlof, kipflers, cherry tomatoes, olives, runner beans, cucumber, shallots, chives, capers, radish, Dijon mustard vinaigrette*
- CABBAGE & PARMESAN COLESLAW . . . . . 16  
*White cabbage, mint, parsley, radish, peas, currants, almonds, parmesan, chardonnay vinaigrette*
- ROASTED CHICKEN & BABY GEM SALAD . . . . . 37  
*Baby gem lettuce, cucumber, avocado, shallots, radish, chives, vinaigrette, buttermilk crema, croutons*  
*As vegetarian . . . . . 18*

## SIDES

- SHOESTRING FRIES . . . . . 13  
*Fries served with tomato ketchup*
- ROASTED PUMPKIN . . . . . 19  
*Honey-roasted spiced pumpkin, labne, currants, za'atar, pepitas, pinenuts, sunflower seeds, sage, pomegranate dressing*
- ROASTED POTATOES . . . . . 16  
*Triple cooked potatoes, garlic butter, rosemary salt*
- GREENS . . . . . 18  
*Broccoli & brocolini, celeriac puree, lemon sesame dressing, fried shallots*

## WEEKLY SPECIALS

Please ask your waiter for more information



Allergy warning:

Please inform our staff of any food allergies or dietary requirements. While we take care with food preparation, menu items may contain or come into contact with common allergens, including wheat, eggs, nuts, crustacea, and milk.

15% Surcharge applies on public holidays  
10% Surcharge applies on Saturday & Sunday

## COCKTAILS

- HUGO SPRITZ . . . . . 20  
*St Germain Elderflower, mint, Prosecco, soda*
- LIMONCELLO SPRITZ . . . . . 22  
*Dal Zotto Limoncello, Prosecco*
- PANDAN GIMLET . . . . . 26  
*Gin, Pandan syrup, lime, egg whites*
- PASSIONFRUIT SUNRISE . . . . . 25  
*Gin, St Germain Elderflower, passionfruit, soda*
- SMOKEY BAY . . . . . 25  
*Cinnamon & apple Tequila, Vermouth, tea, bitters*
- LYCHEE & GUAVA BELLINI . . . . . 26  
*Lychee, guava, Prosecco*
- WAVE RIDER . . . . . 24  
*Creme de Violette, Gin, lemon, egg white, soda*

## MARGARITA

- CLASSIC . . . . . 23  
*Tequila, Cointreau, lime*
- OWNER'S . . . . . 28  
*Patron Silver Tequila, Cointreau, lime*
- CHILLI . . . . . 24  
*Tequila, Cointreau, chilli agave, lime*
- PINEAPPLE & COCONUT . . . . . 25  
*Pineapple juice & coconut syrup, Tequila, lime*
- TOMMY'S . . . . . 25  
*Tequila, agave, lime*

## MOCKTAILS

- FRESH CURE . . . . . 17  
*Cucumber, mint, sugar, lime, soda*
- PINEAPPLE SODA . . . . . 15  
*Pineapple cordial, pineapple juice, ginger beer, soda, mint*
- STRAWBERRY CRUSH . . . . . 18  
*Strawberries, soda, lime, mint, sugar*
- GREEN APPLE SODA . . . . . 12  
*Green apple syrup, lemon, soda*
- WATERMELON SODA . . . . . 13  
*Watermelon syrup, mint, lemon, soda*