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 18
SHAW & SMITH SAUV-BLANC 19
TAI TIRA SAUV-BLANC 17
CAROUSAL PINOT GRIS 19
BY WILIMEE FIANO 17
CANTINA TOLLO PINOT GRIGIO . . . 17
SANTADI VERMENTINO 20
PATRICK SULLIVAN CHARDONNAY . . 20
DEEPWOOD CHARDONNAY 19

ROSÉ *150ml*

PORT PHILLIP 'SALASSO' 18
RAMEAU D'OR 20

RED *150ml*

PIRON BEAUJOLAIS 19
PARINGA ESTATE PINOT NOIR 20
OSICKA SELECTION SANGIOVESE . . 18
LAKE BREEZE CABERNET SAUV 18
TORBRECK SHIRAZ 20
PICO MACCARIO BARBERA 17

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

ASAHI SUPERDRY 14/18
285ml pot / 425ml Schooner

SHARED PLATES

FRESHLY SHUCKED OYSTERS A
Natural oysters, mignonette, lemon . . . . . *half dozen* 45 / *dozen* 90

OLIVES & ALMONDS 12
Marinated Toolunka Creek olives, spiced & candied almonds

BREAD SERVICE . . . . . *two pieces* 9
The Flour House sourdough, cultured butter

TEMPURA CAULIFLOWER 18
Spiced tempura, Macadamia crème, saffron, pinenuts & currants

TUNA TARTARE A . . . . . *three pieces* 25
Raw Bluefin tuna, shallot, chilli, crème fraiche, chives, sourdough

TROUT RILLETTE A 24
Smoked rainbow trout, cornichon, tarragon, dill, roe, crostini

PROSCIUTTO 39
San Danielle Prosciutto, Buffalo mozzarella, guindillas, pickled figs, olive oil

CRAYFISH ROLLS A . . . . . *two pieces* 37
Toasted brioche roll, crayfish medallions, mayonnaise, shallots, chives, fennel pollen

CAVIAR SERVICE

Oscietra Caviar 30g I 160
Beluga Caviar 30g / 50g I 250/350
Served with traditional accompaniments

ENTREE

CRUDO A 38
Raw Yellowtail Kingfish, pickled fennel, blood orange, shiraz gin infused salmon pearls, fennel pollen, citrus dressing

CALAMARI M 25
Calamari Fritti, lemon myrtle, pepperberry, saltbush, aioli

ZUCCHINI FLOWERS A . . . . . *two pieces* 33
Moreton Bay bug & scallop mousse, tempura, taramasalata, bottarga, lemon oil

SCALLOPS A . . . . . *three pieces* 33
Shark Bay half-shell scallops, Café de Paris butter, chives, lemon

KING PRAWNS A . . . . . *two pieces* 45
Butterflied Queensland king prawns, Montpellier butter, lemon

FREMANTLE OCTOPUS A 38
Chargrilled, Mojo Picon, salsa verde

A - SEAFOOD SOURCED IN AUSTRALIA

FROM THE GRILL

O'CONNOR EYE FILLET MB 2+ *220g* 75
150-day grain fed VIC

WESTHOLME WAGYU STRIPLOIN MB 6-7 *300g* 95
330-day, grain fed, QLD

O'CONNOR SCOTCH FILLET 5+ *400g* 125
150-day grain fed VIC

WESTHOLME RIBEYE 9+ *800g* 320
330-day, grain fed, QLD

Served with:
Triple-cooked batton potatoes, tarragon puree & selection of butter or sauce:

Café de Paris Butter / Truffle Butter / Wine Merchant Sauce / Green Peppercorn Sauce

MAYURA WAGYU RUMP CAP MB 6-7+ *220g* 85
Full blood, 500-day grain-fed, SA
'Steak frites' french fries & green Peppercorn Sauce

WHOLE FISH A . . . . . MP

SIDES

FRENCH FRIES 15
Served with tomato ketchup

BROCCOLINI 18
Broccolini, stracciatella, almonds, lemon & oregano dressing

ROASTED PUMPKIN 19
Honey-roasted pumpkin, ricotta, candied walnuts, sage, pomegranate dressing

TRIPLE COOKED POTATOES 18
Potatoes, garlic butter, rosemary salt

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.

10% Surcharge applies on Saturday & Sunday
18% Surcharge applies on public holidays

I - SEAFOOD SOURCED INTERNATIONALLY

MAINS

FISH AND CHIPS A 49
Beer battered flathead fillets, chips, tartare, lemon

MARKET FISH A 54
Pan-seared, taramasalata, shaved fennel, artichoke, green olive & oregano salad, capers, guindillas, fennel pollen

CHICKEN 50
Roast chicken breast, parsnip puree, cavolo nero, mushroom, leek, cipollini onions

PORK COTOLETTA 55
Parmesan crumb, sage, Italian coleslaw, lemon

WAGYU CHEESEBURGER *220g* 39
Chargrilled Wagyu beef, brioche bun, cheese, tomato relish, burger sauce, house pickles, french fries

COMTE TART 38
Crisp shortcrust pastry, roasted leek, mushroom & thyme, chèrve, chives, organic farm leaves

SEAFOOD LINGUINE A 58
King prawns, vongole, Moreton Bay bug, white wine, cherry tomato, confit garlic,chilli, shellfish bisque

SPRING RISOTTO 38
Asparagus, zucchini, green pea, goat's curd, lemon mascarpone

CRAB SPAGHETTINI A 49
Blue swimmer crab, chervil & dill butter, chilli, bottarga, lemon pangrattato

SALADS

MIXED LEAF SALAD 17
Organic farm leaves, chives, honey & sherry vinaigrette

ITALIAN COLESLAW 19
White cabbage, soft herbs, currants, ricotta solata, chardonnay vinaigrette

ROASTED CHICKEN & BABY GEM SALAD . . . 39
Baby gem lettuce, cucumber, avocado, shallots, radish, chives, chardonnay vinaigrette, buttermilk crema, croutons

TUNA NICOISE SALAD A 43
Chargrilled bluefin tuna, witlof, kipfler potatoes, cherry tomatoes, olives, beans, cucumber, shallots, chives, capers, radish, soft boiled egg, Dijon mustard vinaigrette

M - SEAFOOD SOURCED IN AUSTRALIA & INTERNATIONALLY

COCKTAILS

LIMONCELLO SPRITZ 19
Dal Zotto Limoncello, Prosecco

DRAGONFRUIT BRAMBLE 23
Gin, St Germain Elderflower, dragonfruit, soda

CHOC ORANGE OLD FASHIONED . . . 23
Scotch Whisky, Grand Marnier, chocolate liqueur

PASSIONFRUIT TIKI 24
Rum, orange liquor, passionfruit, lemon, soda

GIN ROSSA 25
Bloody shiraz, Chambord, Cointreau, blood orange, lime

BLUEBERRY BLISS 20
Gin, Elderflower liqueur, blueberry syrup, lemon

PEACH & PEAR MULE 24
Vodka, peach schnapps, pear juice, ginger, lemon, soda

MARGARITA

CLASSIC 22
Tequila, Cointreau, lime

OWNER'S 28
Patron Silver Tequila, Cointreau, lime

CHILLI 24
Tequila, Cointreau, chilli agave, lime

COCONUT 25
Coconut tequila, Cointreau, coconut syrup, lime

MANGO 24
Tequila, Cointreau, mango puree, lime

MOCKTAILS

FRESH CURE 17
Cucumber, mint, sugar, lime, soda

ELDERFLOWER SPRITZ 18
Elderflower cordial, lemon, soda

PINEAPPLE SODA 15
Pineapple cordial, pineapple juice, ginger beer, soda, mint

A SPRITZ 14
Maison Routin, bitter orange, soda

VIRGIN PINA COLADA 15
Clarified coconut & pineapple , lime