



BATHERS' BISTRO



APPETISER – ENTRÉE

Regional oysters, <i>mignonette dressing (6–12) (gf)</i>	5ea
Tourville Bay prawns, <i>cocktail sauce (gf)</i>	29
Serge's Riesling cured salmon, <i>kohlrabi hazelnut salad (gf)</i>	27
Assiette de charcuterie, <i>red onion marmalade, baguette</i>	29
Chicken liver parfait, <i>fig jam, cornichons</i>	23
Fritto misto, <i>calamari, zucchini, aioli</i>	27

VEGETARIAN- LÉGUMES

Gazpacho, <i>capsicum, cucumber, croutons</i>	19
Heirloom tomatos, <i>basil, labneh cheese (gf)</i>	24
Summer leek, <i>egg mimosa, mustard dressing (gf)</i>	21
Wood roasted eggplant, <i>tomato, almond, tahini (vegan)</i>	28

SALAD – SALADE

Caesar salad, <i>lardons, egg, croutons / with chicken</i>	20 / 25
Duck, <i>watermelon, fennel, mint, chilli, cashew (gf)</i>	29
Beetroot- kale, <i>goat cheese, blackberry, walnut (gf)</i>	26

SEAFOOD – POISSON

Mussels, <i>white wine cream sauce, frites</i>	37
Grilled Mooloolaba prawns, <i>chilli garlic lemon salsa (gf)</i> ...	44
Daily market fish fillet, <i>vegetables, lemon purée (gf)</i>	38
Salmon and scallop brochette, <i>basil pesto(gf)</i>	36
Beer battered flat head fillets, <i>frites, tartare sauce</i>	36

MEAT – VIANDE

Chicken scaloppine, <i>zucchini, tomato, oregano (gf)</i>	31
Pepper steak mignons, <i>potato gratin, peas, pancetta (gf)</i> ...	40
Steak frites, <i>Café de Paris butter</i>	42

SIDE – ACCOMPAGNEMENT

Mixed green salad, <i>champagne dressing (gf)</i>	12
Steamed green vegetables, <i>shallot, pine nuts (gf)</i>	12
French fries.....	11

Have an event coming up?
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www.batherspavilion.com.au

PIZZA – PASTA

Garlic crust.....	12
Margherita.....	20
Pepperoni, <i>capsicum, oregano</i>	25
Duck, <i>beetroot, goat cheese, red onion</i>	29
Gnocchi, <i>pumpkin, ricotta, sage, raisin</i>	32
Linguine, <i>vongole, chili, bottarga</i>	35
Fusilli pasta, <i>beef and pork ragu, parmesan</i>	30

gluten free pasta and pizza available

DESSERT – DESSERT

Vanilla bavarois, <i>strawberry, coconut macaron</i>	15
Lemon tart, <i>chantilly cream, lemon syrup</i>	16
Chai chocolate mousse, <i>chocolate ice cream</i>	21
Crème brulée, <i>rhubarb, ginger tuile</i>	19
Affogato, <i>espresso, vanilla ice cream, biscotti</i>	13
Fruit, berries, sorbets (gf).....	15

CHEESE – FROMAGE

Cheese plate, <i>quince paste, lavosh</i>	24
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