



# BATHERS' BISTRO



## TO START

Sydney rock oysters, mignonette dressing 6 or 12 <i>(gf, nf, df)</i>	30/60
Marinated olives, grissini <i>(df, nf)</i>	10
Wood fired rosemary & garlic focaccia <i>(df, nf)</i>	10

## ENTREE

Yellowtail Kingfish crudo, capers, charred shallots, pickled nectarine <i>(df)</i>	24
Prosciutto, melon, buffalo mozzarella <i>(gf, nf)</i>	27
Scallops in half shell, skordalia, mint, vine leaf <i>(gf, df)</i>	27
Roast heirloom carrots, sunflower seeds, goats curd, leatherwood honey <i>(gf, nf)</i>	22
Ocean trout rillettes, crème fraîche, pickled onion <i>(gf, nf)</i>	26
Grilled King prawns, aleppo pepper, garlic, lemon, oregano <i>(gf, nf, df)</i>	29
Fritto misto of cuttlefish, school prawns, zucchini flower, lemon aioli <i>(gf, nf)</i>	28

## SALAD

Grilled octopus escabeche, cucumber, romesco, heirloom tomato feta <i>(gf, nf)</i>	28
Tea smoked duck breast, baby cos, peach vinaigrette, pecan praline	28
Heirloom tomato, persian feta, basil <i>(gf, nf)</i>	24

## SEAFOOD

Roast barramundi fillet, tomato & cucumber salad, toum dressing <i>(gf, df, nf)</i>	40
Seared salmon, asparagus, salsa verde, pangritata <i>(df, nf)</i>	38
Swordfish, olive salsa, basil, green beans, kipflers <i>(gf, nf)</i>	38
Battered gurnard fillets, chips, vinegar salt, herb mayonnaise <i>(nf)</i>	36

## PIZZA

Margherita: buffalo mozzarella, tomato, basil <i>(nf)</i>	22
Papis: LP's sausage, salami, tomato, oregano, smoked mozzarella <i>(nf)</i>	26
Amalfi: prawn, zucchini flower, fior di latte, cherry tomato, basil	28

## PASTA

Casarecce, beef cheek ragu, pancetta, pecorino, parsley <i>(nf)</i>	36
Fregola, clams, soffritto, capsicum, lemon <i>(df, nf)</i>	36
Spinach & ricotta gnocchi, brown butter, parmesan <i>(gf, nf)</i>	34
Fresh linguine, zucchini flowers, cherry tomatoes, basil, chilli, capers <i>(df, nf)</i>	34

## MEAT

Jack's Creek Angus beef bavette minute steak, herb butter, chips <i>(nf)</i>	42
Crumbed pork cutlet, green apple & watercress slaw <i>(nf)</i>	42
250g grilled Angus Beef sirloin, chimichurri, portobello mushroom <i>(nf)</i>	42
600gm Brooklyn Valley rib eye on bone, silverbeet, olive oil, lemon <i>(df, nf,)</i> for 2	78
Roast spatchcock, mojo rojo, heirloom tomato, toasted bread salad <i>(df, nf)</i>	40

## SIDES

French fries <i>(df, nf)</i>	11
Wood roasted dutch cream potatoes, herb butter <i>(nf)</i>	12
Greens, lemon, olive oil <i>(df, gf)</i>	12
Soft lettuces, dijon dressing <i>(df, gf)</i>	12



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## DESSERT

Passionfruit tart, jasmine tea cream	19
Creme caramel, caramelised pineapple, chantily	19
Eton mess, mango, sunrise lime compote (gf)	19
Honey ice cream chocolate taco, seasonal berries	19
Fruit, berries, sorbets (gf, vg)	15
Cheese plate, quince paste, lavosh	24

## SWEET BITES

Cookies: chocolate chip, Anzac, brookie (gf)	5
Biscotti, mixed nuts	4
Lamingtons: yuzu jam with yuzu ganache or mixed berry & dark chocolate sauce (nf)	7
Mini cakes: raspberry, white chocolate & rose petals or dark chocolate ganache	7

## DESSERT ON THE GO

Merry pops stick or tub	5.9
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## DESSERT WINE 60ML

2016 Centennial Vineyards Finale <i>Sauvignon Blanc</i> , Southern Highlands, NSW	12
2020 Mount Horrocks Cordon Cut <i>Riesling</i> Clare Valley, SA	25

## COFFEE

Affogato: espresso, vanilla ice cream, biscotti with amaretto or frangelico	23
Espresso, ristretto, long black, flat white, cappuccino, mocha, macchiato, piccolo	4
Iced: latte, mocha, long black	5

## POT OF TEA

english breakfast, early grey, lemongrass & ginger, chamomile, green, peppermint, jasmine, chai	5
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ALL DINE IN GUESTS MUST SCAN CODE TO REGISTER