

# 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, green tomato <i>(gf, nf, 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
Fried zucchini flowers, ricotta, pine nuts, picada, preserved lemon aioli	26
Grilled honey bugs, aleppo pepper, garlic, lemon, oregano <i>(gf, nf, df)</i>	29
Ocean trout rillettes, crème fraîche, pickled onions, toast <i>(nf)</i>	26

## SALAD

Fig, roasted beetroot & goat's cheese <i>(gf, nf)</i>	26
Grilled octopus, cucumber, tomato, feta, green chilli, crisp flatbread <i>(nf)</i>	29

## SEAFOOD

Jervis Bay mussels, white wine & saffron cream, tarragon, fries	36
Roast barramundi fillet, tomato & cucumber salad, toum dressing <i>(gf, df, nf)</i>	40
Seared salmon, broccolini, peas, lemon confit <i>(gf, nf)</i>	38
Pan fried snapper fillet, sweetcorn, king mushroom, shellfish butter <i>(gf, nf)</i>	42
Battered gurnard fillets, fries, vinegar salt, herb mayonnaise <i>(nf)</i>	36

## PIZZA

Margherita: buffalo mozzarella, tomato, basil <i>(nf)</i>	22
Papis: chorizo, salami, tomato, oregano, smoked mozzarella <i>(nf)</i>	26
Amalfi: prawn, zucchini, fior di latte, cherry tomato, basil	29

## PASTA

Pappardelle, duck ragu, mushrooms, pancetta, pecorino <i>(nf)</i>	36
Spinach & ricotta gnocchi, brown butter, parmesan <i>(gf, nf)</i>	34
Squid ink fettuccine, snapper, prawns, clams, cherry tomato, lemon oil <i>(nf)</i>	39

## MEAT

Wood roasted free range chicken, heirloom carrots, gremolata <i>(gf)</i>	38
Pork saltimbocca, sage, portobello mushrooms, creamy polenta	38
Grilled grass fed beef sirloin, herb butter, eschallots, french fries <i>(nf)</i>	44

## SIDES

French fries <i>(df, nf)</i>	11
Greens, lemon, olive oil <i>(df, nf)</i>	12
Warm Andean sunrise potato salad, hollandaise <i>(gf, nf)</i>	14
Steamed kipfler potatoes, dill & chive crème fraîche <i>(gf, nf)</i>	14
Soft lettuces, dijon dressing <i>(df, gf, nf)</i>	12

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## DESSERT

Crème brûlée, poached pink guava, rosemary biscuit <i>(nf)</i>	19
Layered chocolate, earl grey mousse, espresso chantily, orange, hazelnuts	19
Plum 'pie', sesame praline ice cream, wild basil, lemon curd <i>(nf)</i>	21
Cotton cheese cake, strawberry coulis, fresh berries <i>(nf)</i>	19
Fruit, berries, sorbets <i>(gf, vg)</i>	15
Cheese plate, quince paste, lavosh	24

## SWEET BITES (available until 5pm daily)

Cookies: chocolate chip, Anzac, brookie <i>(gf)</i>	5
Biscotti	4
Lamingtons: yuzu or mixed berries & dark chocolate <i>(nf)</i>	7
Mini cakes: raspberry, white chocolate & rose petal or dark chocolate ganache	7

## DESSERT ON THE GO

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

2018 Margan Botrytis <i>Semillon</i> Hunter Valley, NSW	12
2019 Frogmore Creek <i>Iced Riesling</i> Coal River Valley, TAS	14
2012 Il Palazzo Vin Santo del Chianti <i>Malvasia-Trebbiano</i> Tuscany, Italy	18
2015 Chateau Filhot Second Growth <i>Semillon-Sauvignon Blanc</i> Sauternes, France	19

## 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, earl grey, lemongrass & ginger, chamomile, green, peppermint, jasmine, chai	5
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## UPCOMING EVENTS

### Thai New Year at Betel Leaf @ Bather's

Songkran, Thai New Year is upon us and what better way to celebrate this traditional water festival than at NSW's recently awarded Best Thai Restaurant, looking out over beautiful Balmoral beach.

For 1 week only from 13th - 17th April book in for a special festive banquet menu designed by Head Chef Ty Bellingham.

\$65 per person for a traditional thai banquet

### Margan x Bathers' Wine Dinner 6pm Wednesday 28th April

Wine maker Andrew Margan will be showcasing a selection of his wines, paired with a bespoke menu curated by Head Chef Cameron Johnston.

Tickets are \$150 pp for a 4 course menu with matching wines.