

BATHERS'
BISTRO

DRINKS MENU

Sparkling or still water by Purezza • 5pp
Sparkling or still water by Antipodes 1 litre • 12

Bathers' uses paper straws.

No plastics here!

SPRITZ / MARTINI

aperol spritz · aperol, prosecco, soda & orange	19
lychee spritz · ketel one vodka, lychee liqueur, prosecco	19
espresso · grey goose vodka, patron xo café, vanilla, espresso	21

COCKTAILS

rose & lychee ketel one vodka, lychee liqueur, rose syrup, lime	21	tommy gun margarita illegal mezcal, hendurra agave, finger lime	23
apple pie shine woodford rye whiskey, amaretto, ap- ple, cinnamon	22	cherry letter ** brandy, cherry liqueur, house made syrup, lemon	20
violet forest thyme infused gin, creme de violet, blueberry syrup, lemon	19	caramel caddilac ** dom benedictine, caramel caribbean rum, lemon	20



LYRE'S

NON ALCOHOLIC

negroni Lyre's Dry London Spirit, Lyre's Italian Orange, Lyre's Vermouth Rosso, orange	14	g & t Lyre's Dry London Spirit, pink grapefruit, rosemary, tonic	14
espresso martini Lyre's coffee liqueur, Lyre's white cane spirit, espresso, vanilla	14		

MOCKTAILS

M & G, fresh lime, mint, ginger, soda	12
Balmoral surf, pineapple, mango, lime, ginger ale	12

BEER & CIDER

Coopers Light, Adelaide, SA	10
Three Sheets Pale Ale, The Rocks, Sydney	12
Sydney Beer Company Lager, Mascot, NSW	12
4 Pines Nitro Stout, Sydney NSW	12
Sydney Apple Cider – Surry Hills, NSW	12

IMPORTED

Monteith's Pheonix IPA Greymouth, NZ	12
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CHAMPAGNE / SPARKLING

NV Bandini <i>Prosecco</i> , Veneto, IT	14	68
NV Louis Roederer <i>Brut Premier</i> Reims, FR	27	160
2014 Louis Roederer <i>Rosé</i> Reims, FR	39	250
NV Veuve Clicquot <i>Brut</i> Reims, FR	•	125
NV Pipers Brook Pipers River, TAS	•	94
NV Charles Heidsieck <i>Brut Réserve</i> Reims, FR	•	260

WHITE

2020 Rockbare The Clare, <i>Riesling</i> Clare Valley, SA	14	66
2018 Reichsrat Von Buhl <i>Trocken Riesling</i> Pfalz, GE	•	65
2020 Petal & Stem <i>Sauvignon Blanc</i> Marlborough, NZ	14	68
2019 Domaine Christian Salmon <i>Sauvignon Blanc</i> Sancerre, Loire Valley, FR	20	98
2019 Loimer Lois <i>Grüner Veltliner</i> Kamptal, AU	•	76
2019 Mountadam <i>Pinot Gris</i> Eden Valley, SA	15	68
2017 Ronco del Gelso <i>Pinot Grigio</i> Friuli, IT	•	125
2019 Ashbrook Estate <i>Chardonnay</i> Margaret River, WA	17	79
2019 Shaw + Smith M3 <i>Chardonnay</i> Adelaide Hills, SA	•	135
2019 Louis Jadot <i>Chardonnay</i> Chablis, Burgundy, FR	26	126
2020 Margan <i>Chardonnay</i> Hunter Valley, NSW	•	65



ROSE

2019 The Pawn El Desperado, Adelaide, SA	13	60
2020 Cullen Dancing in the Moonlight Margaret River, WA	•	66
2020 AIX Aix En Provence, France	19	89

RED

2020 Rising <i>Pinot Noir</i> Yarra Valley, VIC	16	76
2019 Giant Steps Applejack Vineyard <i>Pinot Noir</i> Yarra Valley, VIC	•	165
2018 Craggy Range <i>Pinot Noir</i> Martinborough, NZ	•	82
2020 Robert Stein Farm Series <i>Merlot</i> Mudgee, NSW	14	65
2020 Oliver's Taranga <i>Mencia</i> McLaren Vale, SA	16	75
2019 The Other Wine Co <i>Grenache</i> Adelaide Hills, SA	•	71
2017 Keith Tulloch <i>Shiraz Viognier</i> Hunter Valley, NSW	15	69
2018 Jasper Hill Georgia's Paddock <i>Shiraz</i> Heathcote, VIC	•	190
2018 Yangarra <i>Shiraz</i> McLaren Vale, SA	18	85
2013 Mitchell <i>Cabernet Sauvignon</i> Clare Valley, SA	17	83
2015 Yalumba The Menzies <i>Cabernet Sauvignon</i> Coonawarra, SA	•	164
2017 Moppity <i>Cabernet Sauvignon</i> Hilltops, NSW	•	73

APERITIFS

Dollin, <i>white vermouth</i>	10
Antica Formula, <i>red vermouth</i>	12
Pimm's No. 1, <i>aromatised spirit</i>	10
Aperol, <i>bitters</i>	10
Campari, <i>bitters</i>	10
Ricard, <i>pastis</i>	11

VODKA

	NIP	MARTINI
Ketel one, <i>Netherlands</i>	12	22
Beluga, <i>Russia</i>	15	26
Belvedere, <i>Poland</i>	15	26
Grey goose, <i>France</i>	15	26

GIN

Bombay Sapphire, <i>England</i>	12	22
Tanqueray 10, <i>London</i>	15	26
Hendrick's, <i>Scotland</i>	15	26
The Botanist, <i>Scotland</i>	15	26
Sud Polaire, <i>Tasmania</i>	15	26
Dasher & Fisher Ocean, <i>Tasmania</i>	19	32
Animus Arboretum, <i>Melbourne</i>	19	32
Animus Barrel Aged, <i>Melbourne</i>	25	40
Archie Roses, <i>Sydney</i>	15	26
Poor Toms Fool Strength, <i>Sydney</i>	15	26
Poor Toms Strawberry, <i>Sydney</i>	15	26
Monkey 47 Schwarzwald Dry, <i>Germany</i>	15	26
Monkey 47 Schwarzwald Sloe, <i>Germany</i>	19	32
Roku, <i>Japan</i>	15	26
Wa Bi, <i>Japan</i>	19	32

TEQUILA

Patron Silver, <i>Mexico</i>	10
Herradura Plata, <i>Mexico</i>	15
Herradura Añejo, <i>Mexico</i>	18
Illegal Mezcal Añejo, <i>Mexico</i>	18

RUM

Pampero Añejo, <i>Mexico</i>	10
Flor de cana white, <i>Nicaragua</i>	12
Mount Gay Exlipse Amber, <i>Caribbean</i>	12
Flor de cana dark, <i>Nicaragua</i>	12
The Kraken Black Spice, <i>Caribbean</i>	12

BOURBON

Jack Daniel's, <i>Tennessee</i>	12
Makers Mark, <i>Kentucky</i>	12
Bulleit, <i>Kentucky</i>	10
Woodford Reserve, <i>Kentucky</i>	15

WHISKEY

Johnnie Walker Black, <i>Scotland</i>	12
Jameson, <i>Ireland</i>	12
Chivas Regal 12 year old, <i>Scotland</i>	12
Chivas Regal 18 year old, <i>Scotland</i>	15

SINGLE MALTS

Laphroaig 10 year old, <i>Islay, Scotland</i>	13
Talisker 10 year old, <i>Isle of Skye, Scotland</i>	14
Dalwhinie 15 year old, <i>Highlands, Scotland</i>	20
Lagavulin 16 year old, <i>Islay, Scotland</i>	19

DESSERT WINE

2021 Margan Botrytis <i>Semillon</i> Hunter Valley, <i>NSW</i>	12
2019 Frogmore Creek Iced <i>Riesling</i> Coal River Valley, <i>TAS</i>	14
2012 Il Palazzo Vin Santo del Chianti <i>Malvasia-Trebbiano</i> Tuscany, <i>Italy</i>	18
2015 Chateau Filhot <i>Semillon-Sauvignon Blanc</i> Sauternes, <i>France</i>	19

FORTIFIEDS

Campbells, Rutherglen, <i>VIC</i>	11
Henriques and Henriques 15 year old <i>Malvasia</i> , <i>Portugal</i>	22
Domaine de l'Arjolle Palais Royal, <i>France</i>	15

HOT CHOCOLATE

Bathers' real hot chocolate sml 6 / lrg 8
made with callebaut dark chocolate melted over cream

hot chocolate sml 4 / lrg 5
cocoa powder and your choice of milk

FOR THE YOUNG AT HEART

milkshakes 8 babycino 2
*chocolate, strawberry, vanilla or
 caramel. Add malt +0.5.*

POT OF TEA \$5

TEAS

<p>english breakfast <i>black tea with an earthy aroma</i></p> <p>supreme earl grey <i>black tea with bergamot</i></p> <p>lemongrass ginger <i>lemongrass, ginger, rosehip, hibiscus</i></p> <p>oriental jasmine green <i>floral green tea with hints of chamomile blossoms</i></p> <p>soothing tea <i>made from a daisy-like flower</i></p>	<p>honeydew green <i>green tea with honeydew & apricot</i></p> <p>peppermint <i>a minty drink that aids digestion</i></p> <p>jasmine with flowers <i>strong jasmine green tea</i></p> <p>chai latte <i>chai with your choice of hot milk</i></p> <p>traditional chai <i>black tea, cinnamon, cardamom, ginger</i></p>
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MOLINARI COFFEE

black <i>espresso, ristretto, long black</i>	4
with milk <i>flat white, cappuccino, latte, mocha, macchiato, piccolo</i>	4
oat milk, almond milk, soy milk, extra shot, decaf	0.5
iced <i>latte, mocha, long black</i>	5

SOFT DRINKS

coca cola, coke no sugar, sprite 5

THE BAR TENDERS CABINET

A premium cocktail offering of rare products from all corners of the globe

Tesseron Lot 53 Barrel Aged Negroni

\$50

Aged 6 months in French pinot Noir oak barrels, we have taken the all time classic and paired it with Tesserons premium Lot 53 cognac, representing notes of plum, cinnamon and blackberries finished in burgundy pinot aged to perfection. Served in smoked pear glass dome to enhance the nose and texture.

Oyster Martini

\$35

Constructed by using Four Pillar award winning olive leaf gin or Beluga limited edition Gold line Vodka adding infused Sydney rock Oyster vermouth, lemon bitters and Peruvian fresh spring solution, a rare pairing served on a rock salt bed in a Japanese garden with lemon & chilli oyster to enrich the flavour profile

25 Year Flor De Cana Rum Old Fashioned

\$45

Taken from the traditional old fashioned we take the lengthy depth of smoothness from one of the worlds truest expressions of rum, splashed with elixir orange bitters and muddled Venezuelan molasses served with a pairing side of fresh orange salted caramel chocolate and plums to best enhance the notes of this aged classic

LV 1767 Edition Manhattan

\$60

Coming from the origins of NYC mixing this ageless recipe with one of London's rarest spirits the Lv 1767 Rye whisky, utilising bottle 93 of only 200 ever produced this is truly a once in a lifetime offering, coated with sweetened Antica vermouth and cherry infused bitters served under a flame with a meted cherry chocolate and almond nuts in a smoked glass house lantern