

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

Kingfish tartare, artichoke chips, brandade, lemon butter <i>(gf)</i>	26
Citrus cured king salmon, fennel, horseradish, capers <i>(gf, nf)</i>	26
Prosciutto, buffalo mozzarella, celeriac, curly endive <i>(gf, nf)</i>	26
Fried zucchini flowers, ricotta, pine nut picada, preserved lemon aioli	26
Duck & pork rillettes, pickled quince, toasts <i>(nf)</i>	26
Grilled prawns, aleppo pepper, iceberg <i>(gf, nf, df)</i>	30

SALAD

Pear, rocket, walnut & goats cheese salad, meyer lemon dressing <i>(gf)</i>	26
Grilled octopus, cucumber, tomato, feta, green chilli, crisp flatbread <i>(nf)</i>	29

SEAFOOD

Seared salmon, broccolini, spinach, preserved lemon <i>(gf, nf)</i>	38
Pan fried snapper fillet, sweetcorn, king mushroom, shellfish butter <i>(gf, nf)</i>	42
Battered gurnard fillets, mushy peas, chips, vinegar salt, tartare sauce	36
Chowder, smoked blue eye, clams, watercress, andean sunrise potato <i>(gf, nf)</i>	38

PIZZA

Margherita: buffalo mozzarella, tomato, basil <i>(nf)</i>	22
Soprano: meat balls, oregano, pepperoni, 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
Prawn risotto, smoked blue eye, leek, lemon, crème fraiche <i>(gf, nf)</i>	36

MEAT

Grilled grass fed beef sirloin, herb butter, eschallots, french fries <i>(nf)</i>	44
Pork saltimbocca, sage, portobello mushrooms, creamy polenta <i>(nf)</i>	38
Wood roast half free range chicken, butternut pumpkin, toum <i>(gf, nf)</i>	38

SIDES

French fries	11
Green beans, almond butter <i>(gf)</i>	12
Mashed potato <i>(gf)</i>	14
Salad leaves, dijon dressing <i>(gf, df, nf)</i>	12

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DESSERT

Crème brûlée, passionfruit maple syrup & Davidson plum tuile (nf)	16
Chestnut chocolate pudding, pear & kumquat compote	18
Pumpkin tart, crème fraîche, pecan, cranberry	16
Strawberry pavlova, poached rhubarb & strawberry chantilly (nf, gf)	16
Fruit, berries, sorbets (gf)	15
Cheese plate, quince paste, lavosh	22

SWEET BITES (available until 5pm daily)

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

DESSERT ON THE GO

Merry pops: stick or tub	6
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DESSERT WINE 60ML

2021 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

Champagne Fridays

Celebrate the end of the week with \$15 glasses of Louis Roederer, every Friday, all day.

Betel Leaf Lunch Banquet

Enjoy a selection of 9 of the Chef's favourite dishes, with a glass of champagne or cocktail on arrival. Available for lunch, Wednesday to Sunday. \$59 per person

Christmas in July

Love bon bons & turkey but can't wait till December? Celebrate Christmas in July in the Restaurant with a festive 4 course menu. Thursday 22nd July \$125 per person.

Please inform your server of any allergies. gf = gluten free df = dairy free nf = nut free.

Whilst every effort is made to accommodate our guests dietary needs, we cannot guarantee that our food will be 100% allergen free.

10% surcharge Sundays/public holidays/groups of 8+/15% Sunday surcharge for groups of 8+