



BATHERS' BISTRO



TO START

Rock oysters shucked to order, mignonette dressing 6-12	30 – 60
Marinated olives, grissini <i>df, nf</i>	10
Wood fired rosemary & garlic focaccia <i>df, nf</i>	10

ENTREE

Kingfish crudo, charred shallot, green olive, capers <i>df, nf</i>	24
Fried calamari, rocket, green chilli, feta	26
Grilled split prawns, garlic, lemon, aleppo pepper <i>df, gf, nf</i>	29
Beef carpaccio, horseradish, parmesan, witlof <i>gf, nf</i>	24
Fried zucchini flowers, ricotta, pine nut picada, aioli	26
Prosciutto, melon, buffalo mozzarella, mint	24

SALAD

Panzanella salad, tomato, cucumber, basil, mojo rojo dressing <i>df, nf</i>	26
Duck confit salad, asparagus, soft egg, witlof <i>df, gf, nf</i>	29

SEAFOOD

Battered gurnard fillets, fries, vinegar salt, herb aioli	36
Salmon minute steak, peri peri, broccolini, vine leaf <i>df, gf</i>	38
Steamed mussels, white wine, saffron cream, tarragon, french fries	38
Roast barramundi fillet, romesco, charred leek, parsley salad <i>df</i>	40

PIZZA

Margherita: buffalo mozzarella, tomato, basil	22
Papi: chorizo, oregano, pepperoni, smoked mozzarella	26
Amalfi: prawn, zucchini, foir di latte, cherry tomato, basil	29

PASTA

Pappardelle, duck ragu, mushrooms, pancetta, pecorino <i>nf</i>	36
Linguine, vongole, white wine, garlic, chilli, parsley <i>df, nf</i>	36
Prawn gnocchi, lemon, harissa butter, pine nuts <i>gf</i>	38
Orecchiette, cherry tomato, ricotta, basil, olives <i>nf</i>	34

MEAT

Wood roast half free range chicken, butternut pumpkin, toum <i>gf, nf</i>	38
Pork cutlet, potato, fennel, curly endive, salsa verde <i>gf, nf, df</i>	38
Grilled grass fed beef sirloin, herb butter, eschallots, french fries	44

SIDES

French fries	11
Greens with lemon olive oil <i>gf, df, nf</i>	12
Potato gratin <i>gf, nf</i>	12
Mignonette lettuce salad, dijon dressing <i>gf, df, nf</i>	12

BATHERS' BISTRO



DESSERT

Banoffee pie, graham cookie, toffee, banana, wattleseed	16
Chocolate delice, dark chocolate mousse, hazelnut praline, cherry compote <i>gf</i>	18
Pina colada iced soufflé, coconut genoise, compressed pineapple, pineapple crisp	18
Lemon square, lemon myrtle cream, mango salsa, pumpkinseed crumble	16
Fruit, berries, sorbets <i>gf</i>	15
Cheese plate, quince paste, lavosh	22

SWEET BITES available until 5pm

Cookies: chocolate chip, Anzac, brookie <i>gf</i>	5
Biscotti	4
Lamingtons: chocolate or passionfruit	7
Cupcakes: raspberry or chocolate	7

DESSERT ON THE GO

Merry pops: stick or tub	6
--------------------------	---

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

TEA

English breakfast, earl grey, lemongrass & ginger, chamomile, green, peppermint, jasmine, chai	5
--	---

MELBOURNE CUP 2021

There will be live race coverage, sweeps and lucky door prizes.

Upstairs at Betel Leaf, a banquet style sharing menu with full drinks package for \$180pp.

Places are filling fast, so head to the website to book or call us on 9969 5050.

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+