



# 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 <i>gf, nf</i>	25
Fried zucchini flowers, ricotta, pine nut picada, aioli	26
Grilled peach, prosciutto, torn burrata, celery heart	25

## SALAD

Roast beetroot, goat's cheese, cos lettuce, macadamia <i>nf</i>	26
Sugar cured salmon, green bean, fried potato, salad cream <i>gf</i>	29

## SEAFOOD

Battered ling fillets, fries, vinegar salt, cucumber salad, herb aioli	36
Seared ocean trout, salsa verde, crisp vine leaf <i>gf</i>	38
Grilled snapper fillet, tuscan kale, harissa butter, lemon salsa <i>gf</i>	40
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, fior di latte, cherry tomato, basil	29

## PASTA

Trofie, lamb ragu, cherry tomato, oregano, feta, pecorino <i>nf</i>	38
Baked gnocchi, pumpkin, goat's cheese, pesto <i>gf</i>	36
Fettuccine, spanner crab, yellow tomato, basil, lemon <i>nf</i>	39

## MEAT

Wood roast half free range chicken, butternut pumpkin, toum <i>gf, nf</i>	38
Duck confit, baby gem, pancetta, burnt orange, gremolata	38
Grass fed beef sirloin, herb butter, eschalots, french fries	44
Pork cutlet, apple sauce, crackling, apple salad, honey dressing	38

## SIDES

French fries	10
Greens with lemon olive oil <i>gf, df, nf</i>	12
Warm potato salad, celery, mustard, hollandaise gratin	12
Mignonette lettuce salad, dijon dressing <i>gf, df, nf</i>	12

# BATHERS' BISTRO



## DESSERT

Banoffee pie, graham cookie, toffee, banana, wattleseed	19
Chocolate delice, dark chocolate mousse, hazelnut praline, cherry compote <i>gf</i>	19
Pina colada iced soufflé, coconut genoise, compressed pineapple, pineapple crisp	19
Lemon square, lemon myrtle cream, mango salsa, pumpkinseed crumble	19
Fruit, berries, sorbets <i>gf</i>	16
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

## 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
--	---

### NEW YEAR'S EVE BOOKINGS NOW OPEN!

Celebrate New Year's Eve at Bathers' Pavilion. The champagne will be flowing and there will be entertainment throughout the evening.

Restaurant: 5 course degustation Adults \$390 Kids under 12 \$330

Bistro: 3 course menu Adults \$250 Kids under 12 \$200

Betel Leaf 3 course banquet menu Adults \$200 Kids under 12 \$180

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+