



# 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>gf, nf</i>	24
Beef carpaccio, horseradish, parmesan <i>gf, nf</i>	24
Grilled split prawns, garlic, lemon, aleppo pepper <i>df, gf, nf</i>	29
Fried zucchini flowers, ricotta, pine nut picada, aioli	26
Grilled peach, prosciutto, buffalo mozzarella, celery heart <i>gf, nf</i>	25
Roast beetroot, fig & goats cheese salad <i>gf, nf</i>	25

## SEAFOOD

Battered ling fillets, fries, vinegar salt, cucumber salad, herb aioli	36
Seared ocean trout, salsa verde, crisp vine leaf <i>gf</i>	38
Steamed mussels, white wine, tomato, harissa, french fries <i>df</i>	38
Roast barramundi fillet, broccolini, green olive tapenade <i>gf, df, nf</i>	38
Seared swordfish, spinach, toum, green chilli <i>gf, df, nf</i>	40

## PIZZA

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

## PASTA

Orecchiette, heirloom tomato, basil, ricotta, olives <i>nf</i>	34
Trofie, pork sausage ragu, pancetta, sage, parmesan <i>nf</i>	36
Linguine, prawns, crab, clams, cherry tomato, chilli <i>df, nf</i>	36

## MEAT

Duck confit, baby gem, pancetta, burnt orange, gremolata <i>gf, nf, df</i>	38
Grass fed beef sirloin, herb butter, eschalots, french fries	44
Pork cutlet, apple sauce, crackling, apple salad, honey dressing <i>gf, df, nf</i>	38

## SIDES

French fries	11
Greens with lemon olive oil <i>gf, df, nf</i>	12
Warm potato salad, celery, mustard, hollandaise gratin <i>gf, nf</i>	12
Mixed lettuce salad, dijon dressing <i>gf, nf, df</i>	12



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## DESSERT

Banoffee pie, graham cookie, toffee, banana, wattleseed	19
Chocolate delice, dark chocolate mousse, hazelnut praline, cherry compote	19
Pinacolada iced souffle, coconut genoise, compressed pineapple	19
Lemon square, lemon myrtle cream, mango salsa, pumpkinseed crumble	19
Affogato: espresso, vanilla ice cream, biscotti with amaretto or frangelico	23
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 cherry	7
Cupcakes: raspberry or chocolate	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

## COFFEE

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
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### New Exhibition Upstairs At Bathers' Gallery

Quiet Life, Lazy Days. A lockdown Retrospective by Gail Berkman & Sally Hawthorne.  
Showing now until the end of February

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+

1% merchant fee on all credit/debit cards