



# BATHERS' BISTRO



## TO START

Rock oysters shucked to order, mignonette dressing	5.5ea
Marinated olives, grissini <i>df, nf</i>	10
Wood fired rosemary focaccia <i>df, nf</i>	10

## ENTREE

Tuna tartare, charred capsicum, black olive, capers <i>nf</i>	26
Grilled split prawns, garlic, lemon, aleppo pepper <i>df, gf, nf</i>	29
Fried zucchini flowers, nduja, mozzarella, aioli	26
Prosciutto, buffalo mozzarella, melon, fennel <i>gf, nf</i>	27
Roast beetroot, tomato, radish & blue cheese salad <i>gf, nf</i>	27
Fried calamari, sesame salt, green chilli	27
Pork & duck terrine, quince, grain mustard, toasts	25

## SEAFOOD

Bouillabaisse: snapper, potato, fennel, rouille	39
Battered ling fillets, hand cut chips, vine leaf tartare	36
Seared ocean trout, split peas, caper salsa, pine nut butter <i>gf</i>	38
Steamed mussels, white wine, tomato, chilli, french fries	38
Roast barramundi fillet, fennel, watercress salad, preserved lemon <i>gf, df</i>	39

## PIZZA

Margherita: buffalo mozzarella, tomato, basil	24
Papi: chorizo, oregano, pepperoni, smoked mozzarella	27
Amalfi: prawn, zucchini, fior di latte, cherry tomato, basil	29

## PASTA

Ravioli with ricotta, gorgonzola, mozzarella, mushroom, sage burnt butter	36
Mafaldine, pork & beef ragu, pancetta, parmesan <i>nf</i>	38
Bucatini, prawns, cuttlefish, chilli, lemon, olive oil <i>df, nf</i>	39

## MEAT

Wood roast chicken, mojo dressing, pumpkin <i>gf, nf</i>	38
Duck confit, cotechino sausage, lentils, honey carrots, orange gremolata	39
Grilled beef sirloin steak, herb butter, eschallots, french fries	44
Pork saltimbocca, prosciutto, sage, tuscan kale, creamy polenta	38

## SIDES

French fries	11
Broccolini, spinach, lemon olive oil <i>gf, df, nf</i>	12
Warm potato salad, celery, mustard, hollandaise gratin <i>gf, nf</i>	12
Iceberg lettuce, bacon bits, salad cream	14
Soft lettuce salad, shiraz vinegar dressing <i>gf, nf, df</i>	12

Every effort is made to accommodate dietary needs however, we cannot guarantee our food will be 100% allergen free.  
10% surcharge Sundays / Public Holidays / Groups of 8+ / 15% Sunday surcharge for groups of 8+



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## DESSERT

Crème brûlée, caremalised apple, cinnamon crumble <i>nf</i>	19
Chocolate delice, Callebaut chocolate mousse, hazelnut praline, cherry compote	19
Profiteroles, salted caramel icecream, chocolate sauce <i>nf</i>	19
Mille-feuille, vanilla custard, rhubarb & strawberry compote <i>nf</i>	19
Affogato: espresso, vanilla ice cream, biscotti with amaretto or frangelico	23
Two scoops of ice cream or sorbet with berries <i>gf</i>	15
Cheese plate, quince paste, lavosh	22

## SWEET BITES available untill 5pm

Cookies: chocolate chip, Anzac, brookie <i>gf</i>	5
Tarts: chocolate or apricot	6
Biscotti	4
Chocolate & cherry lamington	7
Cupcakes: raspberry or chocolate	7
Madeleines with lemon curd	6

## DESSERT ON THE GO

Merry pops ice creams	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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### WINTER WEEKNIGHTS AT BATHERS' Wednesday | Thursday | Friday

**Bistro**  
Main + Glass of  
Wine \$40

**Aperitivo 4pm - 6pm**  
Louis Roederer \$19  
Cocktails \$15  
Wine & Beer \$8

**Betel Leaf**  
Curry + Glass of  
Wine \$40