



BATHERS' BISTRO



TO START

Rock oysters 6.5ea	Olives & grissini 12	Focaccia & olive oil 6pp	
Tuna tartare, gazpacho dressing, dried olive			27
Grilled Abrolhos Island scallops in the half shell, preserved lemon butter			32
Goats cheese salad, croutons, pancetta, witlof			26
Beef carpaccio, fennel salad, cornichons			26
Grilled octopus, chorizo, aioli, white beans			28
Fried zucchini flowers, ricotta, romesco, green olive			24
Prosciutto, grilled peach, buffalo mozzarella			28
Grilled split prawns, garlic butter & Aleppo pepper			32

PIZZA, PASTA

Margherita pizza	26
Chorizo & pepperoni pizza, smoked mozzarella	29
Prawn pizza, zucchini, fior di latte, pesto & cherry tomato	34
Roast pumpkin ravioli, goats curd & sage	36
Wagyu beef brisket ragu Mafaldine, zucchini, parmesan	38
Prawn linguini, chilli & lemon	42

MAINS

Pan roasted Barramundi fillet, fried eggplant, green chilli, toum	40
Swordfish schnitzel, zucchini, pine nuts, currants	42
Grilled snapper, asparagus, olives, tomato & artichoke salsa	44
Steamed mussels, tomato, harissa & fries	39
Crisp duck leg confit, cherries, baby gem	42
Roast chicken, skordalia, capsicum & burnt butter	38
Roast lamb rump, lentils, mint salsa verde	44
Rangers' Valley rump steak frites, herb & shallot butter	44

SIDES

Roast beetroot, walnuts, goats' cheese, pangrattato	14
Cos lettuce, green beans, boiled egg, salad cream	14
Roast baby butternut pumpkin, stracciatella, chimichurri	14
Broccolini, spinach, sunflower seeds	14
Tomato & cucumber salad, labneh, mint	14
Mignonette lettuce, verjuice, lemon	14
Slow roast Dutch cream potatoes, crème fraiche	14
French fries	12



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DESSERT

Lemon tart, Chantilly	18
Crème caramel, Grand Marnier raisins	19
Chocolate hazelnut gateaux, salted caramel, malt ice cream	19
Sticky date pudding, whiskey butterscotch, candied pecan	19
Affogato: espresso, vanilla ice cream, biscotti with amaretto or frangelico	23
Two scoops of ice cream or sorbet, berries	16
Cheese plate, quince paste, lavosh	26

SWEET BITES available until 5pm

Cookies: chocolate chip, Anzac, gluten free brookie	5
Biscotti	4
Chocolate and cherry lamington	7
Madeleines with lemon curd	6

DESSERT ON THE GO

Merry pops ice creams	7
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DESSERT WINE 90ML

2021 Domaine de la Pigeade Muscat, Southern Rhône, France	16
2017 Ridgeside Ice Wine Vidal, Niagara Peninsula, Canada	20
2011 Cantalici Vin Santo del Chianti, Tuscany, Italy	29

COFFEE

Espresso, ristretto, long black, flat white, latte, cappuccino, mocha, macchiato, piccolo	4
Iced: latte, mocha, long black	5

TEA

English breakfast, earl grey, lemongrass & ginger, chamomile, honeydew green	5
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Ring in the New Year with us

Champagne on arrival.

Lovegrove entertainment presents some of Sydney's top shows throughout the restaurants.

Degustation and a la carte menus available.

batherspavilion.com.au

Betel Leaf Banquets

Join us upstairs at Betel Leaf for one of our special \$89 or \$119 banquet menus.

Wednesday – Sunday lunch 12–3pm, dinner 5.45–8.45pm

Eddys pop up

Join us across the road at 2 Awaba St.

Italian style Enoteca meets milk bar.

House made Danish, pizza by the slice, pasta, tiramisu and gelato

Wednesday 8am–4pm

Thursday – Sunday 8am–8pm