



BATHERS' BISTRO



TO START

Rock oysters 6.5ea	Olives & grissini 14	Focaccia & olive oil 6pp	Garlic bread 12
Tuna crudo, capers, lemon, green tomato			29
Fried zucchini flowers, feta, tahini, pine nuts			26
Grilled Hervey Bay scallops in the half shell, preserved lemon butter			34
Chicken liver parfait, radish, cornichons, toasted baguette			28
Grilled octopus, chimichurri, potato crisp			28
Prosciutto, melon, fennel, buffalo mozzarella			28
Grilled split prawns, garlic butter & Aleppo pepper			34

PIZZA, PASTA

Margherita pizza	27
Chorizo & pepperoni pizza, smoked mozzarella	32
Prawn pizza, zucchini, fior di latte, pesto & cherry tomato	36
Roast pumpkin ravioli, goats curd & sage	38
Wagyu beef brisket ragu, pappardelle, zucchini, parmesan	39
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, cherry tomatoes, chilli, capers, lemon, basil	44
Steamed mussels, tomato, harissa & fries	39
Duck confit, braised lentils, crisp pancetta, curly endive	39
Roast chicken, skordalia, capsicum & burnt butter	38
Roast lamb rump, caponata & marjoram dressing	44

STEAK FRITES

Rangers Valley black market Angus rump 250g marble score 5	46
Carrara Wagyu cross sirloin 280g marble score 5	68
<i>All served with herb & shallot butter, French fries</i>	

SIDES

French fries	14
Mixed leaf salad, Dijon vinaigrette	14
Tomato & cucumber salad, labneh, mint	15
Roast beetroot, walnuts, goats' cheese, pangrattato	15
Roast baby butternut pumpkin, stracciatella, chimichurri	15
Broccolini, spinach, lemon olive oil	15
12 hour roast carrots, whipped feta, sesame	15
Slow roast Dutch cream potatoes, crème fraiche	15



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DESSERT

Macadamia & polenta cake, yogurt sorbet, mango & pineapple	19
Chocolate & salted caramel tart, vanilla ice cream	21
Strawberry Eton mess, rhubarb, strawberry sorbet, coconut mousse	19
Crème caramel, orange, Chantilly	19
Affogato: espresso, vanilla ice cream, biscotti with Amaretto or Frangelico	26
Two scoops of ice cream or sorbet, berries	16
Cheese plate, quince paste, lavosh	28

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

2023 Margan Botrytis Semillon, Hunter Valley, NSW	21
2023 Mount Horrocks Cordon Cut Riesling, Clare Valley, SA	24

FORTIFIED WINE 60ML

NV Chambers Rosewood Muscat, Rutherglen, Victoria	16
NV Warre's Warrior Port, Oporto, Portugal	12

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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Betel Leaf Banquets

Betel Leaf banquet menus are the perfect way to celebrate with friends and family over the festive season.

Join us upstairs Wednesday to Sunday.

New Years Eve

Celebrate with us this New Years Eve with an unforgettable evening of entertainment, Champagne and great food across all three restaurants.

Lovegrove entertainment is presenting some of Sydney's top performers with multiple shows throughout the evening.

Book now to secure your reservation and make this New Year's Eve an extraordinary experience!