



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

Basque cheesecake, plum and cherry compote, lemon custard, toasted almonds	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	15
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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Valentines Day at Bathers

Spoil that special someone this Valentine's Day with a beautiful dinner at Bathers' Pavilion, overlooking Balmoral Beach.

In our two chefs hatted restaurant enjoy a 4 course Valentine's Day menu by executive chef Aaron Ward, with optional wine pairing available or head upstairs to Betel Leaf for a banquet menu by executive chef Perry Hill.

Luna New Year at Bathers Restaurant

From 29 January until 9 February 2025, join us at Bathers' to celebrate Lunar New Year.

Executive Chef Aaron Ward has curated an six-course tasting menu with traditional flavours in signature Bathers' style, featuring house-made mud crab noodles with smoked squid XO.

29th January until 9th February \$220