



# 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, ricotta, dill, pine nuts				26
Grilled half shell scallops, preserved lemon butter				34
Chicken liver parfait, radish, cornichons, toasted baguette				28
Grilled octopus, feta, 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
Potato, spinach & ricotta gnocchi with brown butter & sage	38
Pappardelle pasta with duck & pork ragu, portobello mushrooms, parmesan	39
Prawn linguini, chilli & lemon	42

## MAINS

Pan roasted barramundi fillet, fried eggplant, tomato salsa, pomegranate	40
Grilled snapper, cherry tomatoes, chilli, capers, lemon, basil	44
Swordfish schnitzel, zucchini, pine nuts, currants	42
Steamed mussels, tomato, harissa & fries	39
Duck confit, celeriac, pumpkin, golden raisins, pancetta	38
Roast chicken, confit leek, romesco dressing	38
Roast lamb rump, creamed spinach, tapenade	44

## STEAK FRITES

Rangers Valley black market Angus rump 250g marble score 5	44
O'Connor pasture fed Angus beef fillet minute steak 180g	55
O'Connor pasture fed sirloin 250g marble score 2/4	58
Rangers Valley black market bavette 250g marble score 5	62
<i>All served with herb &amp; shallot butter, French fries</i>	

## SIDES

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

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+ Merchant fees apply on all cards.



# BATHERS' BISTRO



## 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
-----------------------	---

## 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

<b>TEA</b> English breakfast, earl grey, lemongrass & ginger, chamomile, honeydew green	5
---	---

### 2025 Residency Announced Bookings Now Open!

Simon Rogan's no. 1 ranked restaurant in the world L'Enclume, is coming to Bathers' Pavilion for a six-week residency from Wednesday July 16 – Sunday August 24.

Bookings: [batherspavilion.com.au](http://batherspavilion.com.au) or ask your server

