



# 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
Gigli Pasta, mushroom, mascarpone, cavolo nero, pecorino	36
Pappardelle pasta with duck & pork ragu, portobello mushrooms, parmesan	39
Prawn linguini, chilli, cherry tomato & lemon	42
Lemon & parsley risotto with grilled flathead	42

## MAINS

Grilled snapper, cherry tomatoes, chilli, capers, lemon, basil	44
Swordfish schnitzel, zucchini, pine nuts, currants	42
Steamed mussels with white wine, crème fraiche, dill, garlic & lemon, French fries	39
Duck confit, celeriac, pumpkin, golden raisins, pancetta	38
Roast chicken, potatoes, green olives, lemon, marjoram dressing	38
Roast lamb rump, baba ghanoush, fennel confit, tapenade	44

## STEAK FRITES

Rangers Valley black market rump 250g marble score 5	44
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
Roast baby butternut pumpkin, stracciatella, chimichurri	15
Broccolini, spinach, 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.



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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
Matcha latte / iced	6/8

### 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](https://batherspavilion.com.au) or ask your server

