



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 & RISOTTO

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 & 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



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DESSERT

Crème caramel, chocolate granita, dark sherry, cream	16
Chocolate & orange bread and butter pudding, chocolate ice cream	19
Strawberry Eton mess, rhubarb, strawberry sorbet, coconut mousse	19
Sticky date pudding, whiskey butterscotch, candied pecan	19
Affogato: espresso, vanilla ice cream, biscotti with Amaretto or Frangelico	26
Two scoops of ice cream or sorbet, berries	16

Selection of cheeses, quince paste, lavosh, pear	one 14 / two 22 / three 28
L'Artisan Extravagant, cow's milk, white mould, Victoria	
Cashel Blue, cow's milk, blue mould, Ireland	
L'Artisan Fermier, cow's milk, semi-hard, Victoria	

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 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	14

COFFEE / TEA

5 / 6

WINTER WARMERS

Slow roasted beef cheek in red wine, thyme & juniper,
creamy polenta, confit shallots
+ Glass of Shirvington Mataro 42

Slow roast 1.4kg lamb shoulder with salsa verde,
roast potatoes, carrots, broccolini & leaf salad
+ Bottle of Rotherwood Estate Pinot Noir 120

Available for dinner only Sunday – Thursday

2025 L'Enclume Residency Coming Soon Limited Bookings Still Available

Don't miss out on this one-time opportunity!

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 17.

Bookings: batherspavilion.com.au or ask your server

