



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
Ceviche, Silver Trevally, avocado, coriander, lime & green chilli			28
Fried zucchini flowers, ricotta, dill, pine nuts			26
Grilled half shell scallops, tapenade, capers, herb butter			34
Chicken liver parfait, radish, cornichons, toasted baguette			28
Grilled octopus, feta, chimichurri, potato crisp			28
Prosciutto, mint & asparagus salad, pistachio pesto			28
Grilled split prawns, garlic butter & Aleppo pepper			36

PIZZA, PASTA & RISOTTO

Margherita pizza	27
Chorizo & pepperoni pizza, smoked mozzarella	32
Prawn pizza, zucchini, fior di latte, pesto & cherry tomato	36
Stracci pasta with tomato, basil, ricotta salata	36
Pappardelle with duck & pork ragu, portobello mushrooms, parmesan	39
Prawn linguini, chilli, cherry tomato & lemon	42

MAINS

Grilled snapper, cherry tomatoes, chilli, capers, lemon, basil	44
Battered ling fillets, green peas, tartare sauce, French fries	42
Herb crumbed swordfish, caponata, pine nuts	44
Steamed mussels with white wine, cream, dill, garlic & lemon, French fries	39
Duck confit, orange, pumpkin & walnut salad, golden raisins	38
Roast chicken, crispy potatoes, green olives, lemon, herb dressing	38
Roast lamb rump, mint salsa verde, charred snap peas	44

STEAK FRITES

Rangers Valley black market rump 250g	46
Grasslands premium sirloin 250g	56
<i>All served with herb & shallot butter, French fries</i>	

SIDES

French fries	14
Roast beetroot, walnuts, goats' cheese, pangrattato	15
Roast sweet potato, crispy pancetta, chimichurri	15
Broccolini, spinach, lemon olive oil	15
12-hour roast carrots, toasted hazelnuts, sage	15
Tomato & cucumber salad, labneh, mint	15
Mixed leaf salad, vinaigrette	14
Roast potatoes, dill, crème fraiche	15



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DESSERT

Crème caramel, chocolate granita, dark sherry, cream	16
Mango, lime and pineapple parfait, passionfruit curd, ginger glass tuile	19
Strawberry Eton mess, rhubarb, strawberry sorbet, coconut mousse	19
Chocolate mousse, chocolate, date & orange cake, salted caramel	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: lemon & white chocolate, chocolate chip, Anzac, gluten free brookie	6
Biscotti	5
Chocolate and cherry lamington	8
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 Seppeltsfield Para Rare Tawny, Barossa Valley, SA	29

COFFEE / TEA

5 / 6

Melbourne Cup 2025 Bookings Now Open

Bathers' Restaurant

Champagne on arrival | 5 course menu | Live race coverage
Sweeps | Lucky door prizes | \$190pp

Betel Leaf

Champagne on arrival | 3 course banquet | Live race coverage
Lucky door prizes | Sweeps | \$115pp

Bookings batherspavilion.com.au