



BATHERS' BISTRO



TO START

Rock oysters 6.5ea	Olives & grissini 14	Focaccia & olive oil 6pp	Garlic bread 14
Tuna crudo, capers, lemon, green tomato			32
Ceviche, Silver Trevally, avocado, coriander, lime & green chilli			29
Fried zucchini flowers, ricotta, dill, pine nuts			27
Grilled half shell scallops, tapenade, capers, herb butter			34
Chicken liver parfait, radish, cornichons, toasted baguette			28
Grilled octopus, feta, chimichurri, potato crisp			29
Prosciutto, mint & asparagus salad, pistachio pesto			28
Grilled split prawns, garlic butter & Aleppo pepper			36

PIZZA, PASTA

Margherita pizza	28
Chorizo & pepperoni pizza, smoked mozzarella	34
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	45
Battered ling fillets, green peas, tartare sauce, French fries	42
Herb crumbed swordfish, caponata, pine nuts	45
Steamed mussels with white wine, cream, dill, garlic & lemon, French fries	42
Duck confit, orange, pumpkin & walnut salad, golden raisins	39
Roast chicken, crispy potatoes, green olives, lemon, herb dressing	39
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	16
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	13
Roast potatoes, dill, crème fraiche	15



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DESSERT

Crème caramel, chocolate granita, dark sherry, cream	17
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 Warre's Warrior Port, Oporto, Portugal	14

COFFEE / TEA	5 / 6
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Celebrate at Bathers' this New Year's Eve with an unforgettable evening of entertainment, Champagne and great food across all three restaurants

Bistro

- Champagne on arrival
- 3 course choice menu
- Adults \$220 Kids \$170

Restaurant

- Champagne on arrival
- 6 course degustation
- Adults \$320 Kids \$220

Betel Leaf

- Champagne on arrival
- Signature Thai banquet
- Adults \$190 Kids \$170

Book now to secure your reservation and make this New Year's Eve an extraordinary experience!