



BATHERS' BISTRO



TO START

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|---|----------------------|--------------------------|-----------------|
| 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 |
| Fried calamari, olive, piquillo pepper & rocket salad, mojo rojo dressing | | | 28 |
| Chicken liver parfait, radish, cornichons, toasted baguette | | | 28 |
| Grilled octopus, feta, chimichurri, potato crisp | | | 29 |
| Prosciutto, fig & tomato salad, salanova lettuce, vincotto dressing | | | 28 |
| Grilled prawns, garlic butter & Aleppo pepper, aioli | | | 32 |

PIZZA, PASTA

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| Margherita pizza | 28 |
| Chorizo & pepperoni pizza, smoked mozzarella | 34 |
| Prawn pizza, zucchini, fior di latte, pesto & cherry tomato | 36 |
| Stracci pasta with pistachio pesto, spinach, ricotta, basil, lemon | 36 |
| Pappardelle with duck & pork ragu, portobello mushrooms, parmesan | 39 |
| Prawn linguini, chilli, cherry tomato & lemon | 42 |

MAINS

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| Grilled snapper, cherry tomatoes, chilli, capers, lemon, basil | 45 |
| Fried crumbed whiting fillets, cos lettuce, romesco sauce | 42 |
| Ling fillet, herb crust, warm potato, pancetta & celery salad | 42 |
| Char grilled swordfish, green beans, olive salsa, pistou dressing | 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

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| Lockyer Valley Black Onyx rump 250g | 46 |
| Grasslands premium sirloin 250g | 56 |
| <i>All served with herb & shallot butter, French fries</i> | |

SIDES

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| 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 |



BATHERS' BISTRO



DESSERT

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| Crème caramel, orange, Chantilly cream | 17 |
| Mango, lime and pineapple parfait, passionfruit | 19 |
| Strawberry Eton mess, rhubarb, strawberry sorbet, coconut mousse | 19 |
| Chocolate mousse tartlet, pistachio, salted caramel | 19 |
| Affogato: espresso, vanilla ice cream, biscotti with Amaretto or Frangelico | 26 |
| Two scoops of ice cream or sorbet, berries | 16 |

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| 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

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| Cookies: chocolate chip, Anzac, gluten free brookie | 6 |
| Biscotti | 5 |
| Chocolate and cherry lamington | 8 |
| Madeleines with lemon curd | 6 |

DESSERT WINE 90ML

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| 2023 Margan Botrytis Semillon, Hunter Valley, NSW | 21 |
| 2023 Mount Horrocks Cordon Cut Riesling, Clare Valley, SA | 24 |

FORTIFIED WINE 60ML

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| NV Chambers Rosewood Muscat, Rutherglen, Victoria | 15 |
| NV Warre's Warrior Port, Oporto, Portugal | 14 |

COFFEE / TEA

5 / 6

Last Day of Summer Champagne Dinner

Join us for an end of summer celebration with a special five-course menu Aaron Ward created just for this event. Begin with a glass of Louis Roederer Collection on arrival before settling in for a seasonal menu with a rare opportunity to enjoy exceptional Champagnes, including Vintage Rosé and Cristal by the glass

Friday 27th February | 5 courses \$150 | Wine Flight \$125

Betel Leaf New Menu

Under the direction of executive chef Perry Hill, Betel Leaf is launching an all new menu. Thai favourites will remain with the addition of some inspiration from across Asia, designed for relaxed dining by the water.

To celebrate, we're inviting you to experience it first with 20% off your total bill. Available Thursday & Friday lunch & dinner, this is the perfect reason to return, rediscover the space and explore what's new from our kitchen.