



BATHERS' BISTRO



TO START

Rock oysters 6.5ea	Olives & grissini 14	Focaccia & olive oil 6pp	Garlic bread 14
Tuna tartare, charred peppers, lemon, dried chilli, olive			29
Fried zucchini flowers, ricotta, dill, pine nuts			27
Fried calamari, rocket, sesame salt, herb aioli			28
Chicken liver parfait, radish, cornichons, toasted baguette			28
Grilled octopus, feta, chimichurri, potato crisp			29
Prosciutto, buffalo mozzarella, melon			28
Grilled prawns, garlic butter & Aleppo pepper, aioli			32
Crumbed sardine Ceasar salad, baby cos, pancetta, ricotta salata			34

PIZZA, PASTA

Margherita pizza	28
Chorizo & pepperoni pizza, smoked mozzarella	34
Prawn pizza, zucchini, fior di latte, pesto & cherry tomato	36
Rotolo pasta, mushroom, pumpkin, spinach & fontina cheese	39
Pappardelle with slow cooked beef shin ragu	42
Prawn linguini, chilli, cherry tomato & lemon	44

MAINS

Grilled snapper, cherry tomatoes, chilli, capers, lemon, basil	45
Char grilled swordfish, green beans, olive salsa, pistou dressing	45
Battered flathead fillets, peas, cos lettuce, hand cut chips, tartare, vinegar salt	44
Roast ling fillet, grilled peppers, black olive, herb mashed potato, rocket	44
Steamed mussels with white wine, cream, dill, garlic & lemon, French fries	42
Duck confit, celeriac puree, pancetta, braised lentils	40
Roast chicken, crispy potatoes, green olives, lemon, herb dressing	39
Slow grilled 400g lamb forequarter chop, mint salsa verde	46

STEAK FRITES

Lockyer Valley Black Onyx rump 250g	48
Riverine sirloin 250g	58
<i>All served with herb & shallot butter, French fries</i>	

SIDES

Beetroot & orange salad, labneh & balsamic	18
12 hour roast carrots, burnt butter, dill yoghurt	15
Charred cauliflower blossom, whipped herb ricotta	14
Roast Dutch cream potatoes, macadamia aioli, crispy leeks	15
Roast butternut pumpkin, romesco sauce, dried olive	15
French fries	14
Broccolini, spinach, lemon olive oil	15
Green leaf salad, lemon dressing	13



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DESSERT

Crème caramel, orange, Chantilly cream	17
Vanilla & blackberry sponge cake, yoghurt parfait	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

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	6
Biscotti	5
Chocolate and cherry lamington	8
Lemon meringue tart	8
Vanilla raspberry choux (NF)	7

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

BOOKINGS OPEN! FROM SONOMA CALIFORNIA TO BALMORAL SYDNEY

SingleThread, the three Michelin-starred restaurant from Healdsburg, California, is coming to Bathers' Pavilion for an exclusive four-week residency from Tuesday 28 July to Sunday 23 August 2026

