



BATHERS' BISTRO



TO START

Clyde River Rock oysters 6.5ea (A)	
Olives & grissini 14 / Focaccia & olive oil 6pp / Garlic bread 14	
Bluefin Tuna tartare, charred peppers, lemon, dried chilli, olive (A)	29
Fried zucchini flowers, ricotta, dill, pine nuts	28
Chicken liver parfait, radish, cornichons, toasted baguette	28
Grilled Fremantle octopus, feta, chimichurri, potato crisp (A)	29
Prosciutto, buffalo mozzarella, melon	28
Grilled Mooloolaba King Prawns, garlic butter & Aleppo pepper, aioli (A)	33
Grilled Port Lincoln Sardines with caponata, parsley, currant & pine nut salad (A)	28

PIZZA, PASTA

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

MAINS

Grilled New Zealand Snapper, cherry tomatoes, chilli, capers, lemon, basil (I)	48
Chargrilled Swordfish with green beans, olive salsa, pistou dressing (A)	45
Roast Ling fillet, sourdough crust, fried eggplant & potato salad, cucumber & green chilli (I)	44
Pan Roast Barramundi fillet with asparagus, snow peas, preserved lemon (A)	45
Steamed Mussels with white wine, cream, dill, garlic & lemon, French fries (A)	42
Crispy duck leg confit, fennel salad, mandarin, skordalia, dried olive	40
Roast chicken, crispy potatoes, green olives, lemon, herb dressing	42
Slow grilled 400g lamb forequarter chop, mint salsa verde	46

STEAK FRITES

Lockyer Valley Black Onyx rump 250g	49
Riverine sirloin 220g	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	16
Charred cauliflower blossom, whipped herb ricotta	15
Roast Dutch cream potatoes, macadamia aioli, crispy leeks	16
Roast butternut pumpkin, romesco sauce, dried olive	16
French fries	14
Broccolini, spinach, lemon olive oil	15
Green leaf salad, lemon dressing	14



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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	21
Banana, chocolate & sticky date pudding with vanilla ice cream & caramel	21
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 16 / 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

FAMILY MEAL \$120 (Serve 4)

Roast whole free-range chicken
served with crispy potatoes, broccolini, leaf salad, fries, salsa verde & aioli
Ice cream and berries

+ Bottle of Springvale Melrose Pinot Noir \$ 45

Available for dinner only Sunday – Thursday

Maxwell X Bathers Pavilion Dinner

For one night only, Maxwell Wines Executive Chef Fabian Lehmann joins
Bathers' Pavilion Executive Chef Aaron Ward to present a bespoke menu
designed to showcase the best of both kitchens.

Enjoy two signature snacks followed by six courses, each paired with premium
Maxwell wines.

Thursday 17th September | 6.30pm | \$225 per person