

BATHERS' BISTRO



TO START

Clyde River Rock oysters 6.5ea (A)

Olives & grissini 14 / Focaccia & olive oil 6pp / Garlic bread 14

Tuna tartare, lemon, capers, green tomato, Sardinian crisp bread (A)	29
Fried zucchini flowers, ricotta, dill, pine nuts	28
Chicken liver parfait, radish, cornichons, toasted baguette	28
Grilled Fremantle octopus, chimichurri, whipped butter beans (A)	29
Prosciutto, buffalo mozzarella, peach, basil	28
Grilled Mooloolaba King Prawns, garlic butter & Aleppo pepper, aioli (A)	33
Grilled Port Lincoln Sardines, oxheart tomato panzanella salad (A)	28
Fried calamari, roast garlic aioli, parsley salad (I)	32

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
Roast Ling fillet, sourdough crust, spinach, lemon cream (I)	44
Pan Roast Barramundi fillet, romesco sauce, dried olive, charred peppers (A)	45
Steamed Mussels with white wine, cream, dill, garlic & lemon, French fries (A)	42
Crispy duck leg confit, endive salad, orange, walnuts	40
Roast chicken, grilled peppers, lemon & oregano dressing	42
Slow grilled 400g lamb forequarter chop, mint salsa verde	46

STEAK FRITES

Lockyer Valley Black Onyx rump 250g	49
O'Connor Angus sirloin 250g	58

All served with herb & shallot butter, French fries

SIDES

Beetroot & orange salad, labneh & balsamic	19
12 hour roast carrots, burnt butter, dill yoghurt	16
Roast Dutch cream potatoes, chives, whipped ricotta	16
French fries	15
Broccolini, spinach, lemon olive oil	16
Green leaf salad, lemon dressing	15

Every effort is made to accommodate dietary needs however, we cannot guarantee our food will be 100% allergen free.
10% surcharge Sundays / Public Holidays / Groups of 8+/ 15% Sunday surcharge for groups of 8+

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DESSERT

Crème caramel, orange, Chantilly cream	17
Mango and passionfruit vanilla sponge cake, pineapple, 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
Two scoops of ice cream or sorbet, berries (*Vanilla, chocolate, strawberry, passionfruit*)	16
Affogato: espresso, vanilla ice cream, biscotti with Amaretto or Frangelico	27

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	7
Biscotti	5
Chocolate and cherry lamington	9
Lemon meringue tart	9
Vanilla raspberry choux (NF)	7

DESSERT WINE 90ML

2023 Margan Botrytis Semillon, Hunter Valley, NSW	22
2026 Mount Horrocks Cordon Cut Riesling, Clare Valley, SA	26

FORTIFIED WINE 60ML

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

COFFEE / TEA 5 / 6

