



Café Menu

SALADS

Caesar salad with garlic croutons and pancetta add grilled peppered chicken	18 24
Rocket and parmesan salad with balsamic vinaigrette and shaved pear add bresaola	15 18
Mixed green salad with baby leaves, choice of red wine or honey mustard dressing	15
Garden salad with avocado, tomato, olives onion and cucumber, choice of dressing	17
Riesling cured salmon with green wheat tabouleh, broccoli, pea shoots, green tahini	24

OYSTERS sets of 3 served with pumpernickel

Freshly shucked with lemon	13
Pear and shallot vinegar — raw or grilled	16

SMALL MEALS

Traditional fish soup with fingers of John Dory, tomato, parsley and garlic rubbed sourdough, rouille	17
Seared duck breast, duck pâté crouton olives, raisins and vincotto	25
South Australian garfish fillets with a salad of prawns, fennel and orange, taramasalata	25
Puff pastry tarte tatin with apple, leek, blue cheese and winter leaves, walnut vinaigrette	24
Half shell Queensland scallops, wood roasted with thyme and lardo, lemon and spinach	26



Christmas Day at Bathers'

The Restaurant - Brunch

\$125 for brunch
including a glass of prosecco on arrival
or cranberry cocktail
children 10 years and under are \$65
Start 8.30am, 10.30am finish

The Restaurant - Lunch

\$285 for a 3 course lunch
children 10 years and under are \$95
2 sittings: 11.30am - 2pm or 2.30pm - 5pm

The Café - Lunch

\$195 for a 3 course lunch
children 10 years and under are \$95
2 sittings: 11.30am - 2pm or 2.30pm - 5pm

The Room (upstairs) – Buffet Lunch

\$225 for a buffet lunch including drinks
children 10 years and under are \$95
(minimum of 4 adults per table)
Midday until 3pm

Please call on 02 9969-5050 between 9am and 5pm

WOOD FIRED PIZZAS

Pizza all'aglio with garlic and parmesan	12
Mezze plate, roasted olives, halloumi hummus, beetroot dip and roasted chilli	24
Pizza bianca with salt cod, potato, rosemary and olive tapenade	24
Mushroom pizza with pancetta, broccoli rabe and ricotta cheese	25
Soppressata pizza with celeriac and onion fiore di latte	24
Quattro formaggi with Buffalo mozzarella pecorino, provolone and ricotta salata	23
Affetato pizza with prosciutto, coppa ham fresh oregano and tomato	24



FISH AND SEAFOOD

Spring Bay Tasmanian mussels in white wine garlic, cream and parsley, wedges and salad	33
Fresh selected market fish with lemon and oil or smoked capsicum and white anchovy pickle with risotto or dill potatoes or leaf salad	35
Pan seared barramundi with pancetta, Savoy cabbage and lentils, fish velouté	35

PASTA

Caserecce bolognese with grana padano parsley and extra virgin olive oil	32
Oxtail ragoût with orecchiette pasta, sautéed mushrooms, kale and shaved pecorino	31
Ricciarelle pasta with crab meat broad beans, lemon, chilli and bottarga	32
Seafood risotto with baby spinach	34
Goat's cheese ravioli with Congo potatoes pumpkin and chestnuts, sage beurre noisette	34

SIDES

Steamed green vegetables, lemon oil	10
Wilted baby spinach with extra virgin oil	10
Bathers' homemade potato wedges	10
Crusty Italian style bread with butter or olive oil	2.5

MEAT

Corn fed chicken breast with polenta artichoke, broad beans and tomato	34
Peppered beef mignons with French style peas and potato gratin	36
Slow cooked lamb shanks with white beans baby turnips and oven roast tomatoes	33
Porchetta with winter vegetable mash cavolo nero, apple agrodolce, pork jus	33

DESSERT

Sticky date pudding with maple syrup sauce	16
Chocolate fondant with white chocolate ice cream, Isigny crème fraîche	16
Warm pear chausson with raisin and almond frangipane, crème Anglaise	16
Passionfruit delicious with lemon verbena ice cream	16
Lime crème brûlée with sugar puff pastry biscuit	16
Lemon tart with citrus fruit salad Chantilly cream	16
Chef's selection of Australian and imported cheese served with Bathers' bread prune and walnut log, quince paste	18

10% service fee on groups of 10 and above

10% surcharge will apply on public holidays