



Café Menu

SALADS

Caesar salad with garlic croutons and pancetta	18
add grilled peppered chicken	24
Rocket and parmesan salad with balsamic vinaigrette and shaved pear	15
add bresaola	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
Roasted cauliflower and grain salad, radish pod vegetables, green tahini dressing	18

OYSTERS sets of 3 served with pumpernickel

Freshly shucked with lemon	13
Horseradish and chive cream	16

SMALL MEALS

Chilled tomato and red pepper soup with grilled padron chilli and avocado salsa	15
Seared quail with basturma and figs pomegranate molasses and hazelnut oil	25
Line caught squid from Port Lincoln with cured olives, chorizo and grilled lemon	26
Goat's cheese panzanella salad with Heirloom tomatoes, soy beans and basil	24
Fried school prawns with cuttlefish and preserved lemon suppli, roast garlic and caper aioli	25

Mother's Day Sunday 14th May

Cafe

Open for breakfast from 7am until 11.45am lunch from 12.00 noon but does not take reservations

Buffet Lunch 12pm to 3pm

Upstairs in our Functions Room and Terrace
\$165 adults inclusive of wine and soft drinks
\$75 children 10 years and under
(Minimum of 4 guests per table)
Call between 9am and 5pm on 9969 5050

Lunch in the Restaurant

2 lunch sittings – 11.30am to 2pm or 2.30pm to 5pm
\$155 for 3 course lunch menu
plus a gift for each mum at the table
\$80 for children 10 years and under

Dinner in the Restaurant

Open from 6.30pm onwards. Full menu available
Restaurant reservations call between 9am and 5pm on 9969 5050

WOOD FIRED PIZZAS

Pizza all'aglio with garlic and parmesan	12
Za'atar pizza with sesame labneh and sumac	15
Pizza with duck confit, roast beetroot, goat cheese and sage	25
Anchovy pizza with feta cheese, chilli and onion jam	25
Pancetta pizza with cavolo nero, olives and stracchino cheese	24
Quatro formaggi with Buffalo mozzarella pecorino, provolone and ricotta salata	23
Affettato pizza with prosciutto, coppa ham fresh oregano and tomato	24



FISH AND SEAFOOD

Spring Bay Tasmanian mussels in white wine garlic, cream, parsley with wedges and salad	33
Fresh selected market fish with lemon and oil or dried tomato, caper and fennel relish with risotto or dill potatoes or leaf salad	34
Rainbow trout fillets with grapes, celery and young leeks, horse radish crème fraîche	34

PASTA

Caserecce bolognaise with grana padano parsley and extra virgin olive oil	32
Duck ragoût with duck egg stracci pasta, roast onion, cavolo nero and lentils	32
Pasta e fagioli with chilli, garlic and Italian green vegetables	30
Seafood risotto with baby spinach	34
Gnocchi with prawns, sword fish, tomato, chilli and bottarga	35

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

Lamb loin chops with Roman beans, roasted garlic and finger potatoes	35
Peppered beef mignons with French style peas and potato gratin	36
Slow cooked corn fed chicken Maryland with field mushroom, glazed red cabbage and sage	33

DESSERT

Dark chocolate délice with milk chocolate ice cream	16
Nougat glacé with fresh raspberries and raspberry meringue	16
Orange and poppy seed gâteau with confit orange and mascarpone cream	16
Poached rhubarb and strawberry gratin with Breton style sablé biscuit	16
Almond frangipane and pear tart with maple syrup ice cream	16
Fig and cinnamon crème brûlée hazelnut biscotti	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