



BATHERS' BISTRO



TO START

Rock oysters 6.5ea	Olives & grissini 12	Focaccia & olive oil 6pp	Garlic bread 10
Tuna crudo, capers, lemon, green tomato			27
Fried zucchini flowers, feta, tahini, pine nuts			24
Grilled Abrolhos Island scallops in the half shell, preserved lemon butter			32
Chicken liver parfait, radish, cornichons, toasted baguette			26
Grilled octopus, chimichurri, potato crisp			28
Prosciutto, pear, fennel, buffalo mozzarella			28
Grilled split prawns, garlic butter & Aleppo pepper			32

PIZZA, PASTA

Margherita pizza	26
Chorizo & pepperoni pizza, smoked mozzarella	29
Prawn pizza, zucchini, fior di latte, pesto & cherry tomato	34
Roast pumpkin ravioli, goats curd & sage	36
Duck ragu rotolo, mushrooms, sage & fontina cheese	38
Prawn linguini, chilli & lemon	42

MAINS

Pan roasted barramundi fillet, fried eggplant, green chilli, toum	40
Swordfish schnitzel, zucchini, pine nuts, currants	42
Grilled snapper, cherry tomatoes, chilli, capers, lemon, basil	44
Steamed mussels, tomato, harissa & fries	39
Duck confit, braised lentils, crisp pancetta, curly endive	38
Roast chicken, skordalia, capsicum & burnt butter	38
Roast lamb rump, caponata & marjoram dressing	44
Rangers' Valley rump steak frites, herb & shallot butter	44

SIDES

French fries	12
Roast beetroot, walnuts, goats' cheese, pangrattato	14
Roast baby butternut pumpkin, stracciatella, chimichurri	14
Broccolini, spinach, lemon olive oil	14
12 hour roast carrots, whipped feta, sesame	14
Tomato & cucumber salad, labneh, mint	14
Mixed leaf salad, Dijon vinaigrette	14
Slow roast Dutch cream potatoes, crème fraiche	14
Fried brussel sprout Caesar salad, pancetta, gem lettuce, croutons, soft egg, anchovy	18

Family meal \$120 (serves 4)

Whole free-range chicken, roasted with lemon, garlic & thyme,
roast potatoes, pumpkin, carrots, green beans, salsa verde & garden salad
Ice cream and berries

Add a bottle of Rotherwood Estate Sauvignon Blanc or Pinot Noir \$40
Available for dinner only Sunday - Thursday



BATHERS' BISTRO



DESSERT

Chocolate pudding, chocolate ice cream & roast strawberries	21
Lemon tart, crème fraiche	18
Strawberry Eton mess, rhubarb, strawberry sorbet, coconut mousse	19
Crème caramel, orange, Chantilly	19
Affogato: espresso, vanilla ice cream, biscotti with amaretto or Frangelico	23
Two scoops of ice cream or sorbet, berries	16
Cheese plate, quince paste, lavosh	26

SWEET BITES available until 5pm

Cookies: chocolate chip, Anzac, gluten free brookie	5
Biscotti	4
Chocolate and cherry lamington	7
Madeleines with lemon curd	6

DESSERT ON THE GO

Merry pops ice creams	7
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DESSERT WINE 90ML

2023 Margan Botrytis Semillon, Hunter Valley, NSW	21
2019 Pegasus Bay Noble Semillon-Sauvignon Blanc, Waipara, NZ	32

FORTIFIED WINE 60ML

NV Chambers Rosewood Muscat, Rutherglen, Victoria	15
NV Warre's Warrior Port, Oporto, Portugal	12

COFFEE

Espresso, ristretto, long black, flat white, latte, cappuccino, mocha, macchiato, piccolo	4
Iced: latte, mocha, long black	5

TEA

English breakfast, earl grey, lemongrass & ginger, chamomile, honeydew green

Winter Warmer \$39

Main course + glass of wine

Slow cooked veal osso buco with mashed potato, parsley & orange gremolata
+ Shirvington Row x Row Grenache

Available for dinner only Sunday – Thursday

Betel Leaf \$69 Lunch Banquet

By popular demand our \$69 lunch banquet is back.

Enjoy a glass of wine on arrival then a bespoke banquet by head chef Air Jantrakool.

Available for lunch Thursday – Sunday

Aperitivo Hour

Thursday, Friday, & Saturday 4pm – 6pm

\$15 Spritz, \$15 Margarita, \$19 Louis Roederer

Terrace / Restaurant / Bistro