



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
Wagyu beef brisket ragu, pappardelle, zucchini, parmesan				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

STEAK FRITES

Served with herb & shallot butter, French fries				
Rangers Valley black market Angus rump 250g marble score 5				44
Rangers Valley black market Angus bavette 250g marble score 5+				58
Carrara Wagyu cross scotch fillet 300g marble score 4-5				68
O' Connor Angus T bone for two 800g marble score 4+				120

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 Brussels sprout Caesar salad, pancetta, gem lettuce, croutons, soft egg, anchovy				18



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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
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	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	5
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Vintage Wine Dinner \$325

Join us for a vintage wine dinner featuring meticulously chosen back vintage wines from renowned producers in Australia and France. Award winning sommelier Matt Dunne will be your host for the evening, with a five-course menu crafted by executive chef Aaron Ward.

Thursday 22nd August 6.30pm \$325 per person

House of Arras Vintage Release 2016

An exclusive dinner with House of Arras, Australia's most awarded sparkling wine. Hosted by industry legend and Chief Winemaker Ed Carr, this one night only event will showcase the 2016 vintage release paired with a bespoke menu by executive chef Aaron Ward.

Seats for the event are limited so book your table now to avoid missing out.

Wednesday 4th September 6pm \$235 per person