



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			34
Chicken liver parfait, radish, cornichons, toasted baguette			26
Grilled octopus, chimichurri, potato crisp			28
Prosciutto, melon, 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

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 sirloin 280g marble score 5	68
<i>All served with herb & shallot butter, French fries</i>	

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



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DESSERT

Burnt Basque cheesecake, lemon curd, blueberry compote	19
Chocolate & salted caramel tart, vanilla ice cream	19
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	16
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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Long Lunch at Bathers' Restaurant

A specially tailored menu by Executive Chef Aaron Ward for \$95pp allowing you to stretch out your dining experience and soak up the views in style.

Book between 12pm and 2.30pm Wednesday – Friday and stay until the sun sets.

Our full a la carte menu is also available if you are time poor as well as our complete signature tasting menu if you prefer to follow chefs' suggestions.

Danielle Alvarez x Aaron Ward One Night Only at Bathers' Restaurant

Join us for an exclusive dinner featuring two of Australia's most talented chefs – Danielle Alvarez and our very own Aaron Ward.

With a shared passion for produce-driven cooking, Danielle and Aaron have designed a 5-course menu to celebrate and showcase the imminent arrival of summer.

6pm, Thursday 28th November \$195pp – Bookings batherspavilion.com.au