



BATHERS' BISTRO



BREAKFAST MENU

FRUITS, GRAINS, PASTRY

Toast or croissant with our jams, marmalade, honey, vegemite	13
Fruit salad, papaya, pineapple, melon, berries	17
Granola, fruit, yoghurt	18
Bircher, fruit, yoghurt	18
Sourdough crumpets with banana & honey	16
Sourdough crumpets with smoked salmon & crème fraîche	21

TARTINES

Avocado & feta	21
Mushroom & spinach	21
Ricotta, fig & prosciutto	21

CLASSICS

Brioche French toast with orange, pear & maple	23
Buttermilk pancakes, blueberries & maple	23
Corn fritters, avocado salsa, tomato relish	23

EGGS

Moroccan baked eggs with Merguez sausage	28
Eggs benedict, ham or smoked salmon	26
Bathers' breakfast, bacon, sausage, mushroom, tomato, baked beans, rosti	32
Two eggs your way, sourdough toast	18

KIDS

Onesie egg on toast	12
Buttermilk pancakes, maple	15
Ham & cheese toastie	14

SIDES

Avocado, tomato, spinach, mushroom	6
Streaky bacon, sausage, smoked salmon, rosti	7

Every effort is made to accommodate dietary needs however, we cannot guarantee our food will be 100% allergen free.

10% surcharge Sundays / Public Holidays / Groups of 8+ / 15% Sunday surcharge for groups of 8+



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COFFEE

Espresso, ristretto, long black	4
Flat white, cappuccino, piccolo	4
Iced latte, mocha	5
Alternate milk, extra shot	1

TEA

English breakfast, earl grey, jasmine, Lemongrass & ginger, chamomile	
Honeydew green, peppermint, jasmine, chai latte, chai tea	5

SMOOTHIES

Banana, yoghurt, honey	8
Berries, almond milk, honey	9

JUICE

Orange, apple, pineapple, grapefruit, cranberry, tomato	8.5
Citrus Appeal: orange, grapefruit, lemon lime	10
Ginger Bliss: pineapple, watermelon, grapefruit, ginger	10
Cranberry Cocktail: pineapple, watermelon, cranberry	10
Green Envy: apple, kale, spinach, celery, lemon	12

COCKTAILS

Bellini: prosecco, peach	19
Mimosa: prosecco, orange	19
Bloody Mary: vodka, tomato, spice mix, lemon	19

CHAMPAGNE / SPARKLING

Louis Roederer Collection 244	32/190
MV Clover Hill <i>Exceptionnelle</i>	21/110
NV Bandini Prosecco	16/78

Luna New Year at Bathers Restaurant

From 29 January until 9 February 2025, join us at Bathers' to celebrate Lunar New Year. Executive Chef Aaron Ward has curated an six-course tasting menu with traditional flavours in signature Bathers' style, featuring house-made mud crab noodles with smoked squid XO.

29th January until 9th February \$220

Upstairs at Bathers' Art Gallery

Christopher Meredith 'Spirits of Balmoral'
December – February
8am – late, 7 days