



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	13
Garden salad with avocado, tomato, olives onion and cucumber, choice of dressing	17
Vegetable salad with lemon vinaigrette and tahini	17

OYSTERS sets of 3 served with pumpernickel

Freshly shucked with lemon	13
Horseradish and chive cream	16

SEASONAL KITCHEN



Serge's cookbook is a celebration of Australian seasons, produce and good food with 220 recipes and beautiful photography.

Signed copies available, \$50.

SMALL MEALS

Chilled pea soup with mint oil, Persian feta and tomato toasts	15
Beetroot cured kingfish with coastal greens cucumber, almonds and caper berries	25
Grilled Gulf prawns and haloumi with green hummus and spiced chick peas	26
Pecora Dairy ewe's milk cheese with quinoa caramelised walnuts and heirloom beetroots	25
Duck rillettes with pickled shallots, radish cornichons, green beans and hazelnuts	24

WOOD FIRED PIZZAS

Pizza all'aglio with garlic and parmesan	12
Pizza loaf with crushed olives, rosemary and ricotta	15
Porchetta pizza with white bean purée, kale garlic and chilli	24
Pizza primavera with pesto, green vegetables basil and zucchini flowers, fresh curd cheese	25
Pizza bianco with cured salmon, capers, onion crème fraiche and baby spinach	25
Quattro formaggi pizza with pecorino, provolone piquante and La Stella mozzarella di bufala and gorgonzola	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 cucumber, dill and white anchovy relish with risotto, warm dill potatoes or leaf salad	34
Pan roasted barramundi with glazed heirloom carrots, lemon sorrel, lentil beurre noisette	35

PASTA

Caserecce bolognaise with grana padano parsley and extra virgin olive oil	30
Potato gnocchi with chicken confit green vegetables and sage	31
Cresta di garlo pasta with gorgonzola sauce baby spinach and walnuts	30
Seafood risotto with baby spinach	34
Spaghetti with salt cod, clams and parsley lemon olive oil	32

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

Pan roasted lamb rump with romesco young zucchini, roasted eggplant purée and pine nuts	34
Peppered beef mignons with French style peas and potato gratin	36
Slow roasted herbed pork belly with a green bean, radish and watercress salad	33

DESSERT

Lime crème brûlée, almond tuile	16
Bathers' lemon tart with sablé crust raspberries, lemon and ginger sauce	16
Belgium chocolate tart, berry cream	16
"Arlette" mille feuille, orange blossom custard, mandarin sorbet	16
Baked peach tart, vanilla ice cream	16
Coconut parfait with lemon balm pineapple Italian meringue	16
Chef's selection of Australian and imported cheese served with Bathers' bread prune and walnut log, quince paste	22



10% service fee on groups of 10 and above

10% surcharge will apply on public holidays