

## BEER

### DRAFTS

Gweilo - Pilsner, Hong Kong .....	70   500ml	50   300ml
Gweilo - Pale Ale, Hong Kong.....	75   500ml	50   300ml
Stone & Wood Green Coast Lager, Australia.....	75   500ml	50   300ml

## BOTTLES

### CIDER

Hills Apple Cider, Adelaide Hills, AU... 75
Zeffer Two Point Five, NZ (low alcohol) ..80

### HONG KONG BEERS

<b>CANS</b> .....	70
Gweilo Wit 'Wheat Beer'	
Gweilo Indian Pale Ale	

### INTERNATIONAL BEERS

#### CANS

Salty Kiss, Gose Sour, Magic Rock, UK ..80	
Hapi Daze, Garage Project, NZ .....	75
Common Grounds, Triple Coffee Porter, Magic Rock, UK.....	80
Cannonball, Hop Bomb IPA, Magic Rock, UK .....	80

#### BOTTLED

Tsing Tao Lager, China .....	60
Corona Pale Lager, Mexico .....	60
Stone & Wood, Pacific Ale, AUS .....	80

## MOCKTAILS

Raspberry Rocks, lemonade, apple, soda.....	65
Watermelon & Ginger Spritz, watermelon, lime, honey & ginger beer.....	65
Virgin Pine-Mojito, pineapple, lime, mint, ginger beer .....	65
Lemongrass Lemonade, freshly squeezed lemon, soda water, lemongrass .....	65

### JUICES & SOFT DRINKS

Orange   Pineapple   Watermelon   Apple....	all 45
Coke, Sprite, Lime Soda .....	40
Fever-Tree tonic or ginger beer.....	50
Antipodes Mineral NZ Water	
1 litre still or sparkling .....	60

### COFFEE & TEA

Coffee (as you like it).....	35 no milk   40 with milk
Tea Breakfast   Earl Grey   Chamomile   Moroccan Mint   Green.....	40

## SURF COCKTAILS

all 80 each | 350 per jug - approx 5 glasses

<b>Lantau Mule</b> Fair Vodka, Fever-Tree ginger beer, falernum & lime	<b>Sangria</b> Red Wine, H by Hine cognac, lemonade & seasonal fruit	<b>G n T</b> Martin Miller's gin, tonic water & house botanicals
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<b>Spiced Island 80</b> Fair Vodka, fresh lime cucumber & chilli	<b>Bloody Madam 80</b> Fair Vodka, madam's spice, tomato juice & pickled tomato
<b>Bathers Punch 100</b> Gvine Gin, pineapple, lemon & Aperol	<b>Bee the Beach 80</b> Abelha Cachaca, pineapple, lime, orgeat & mint

## STIR N SHAKE

## WINE

### CHAMPAGNE

<b>NV Janisson &amp; Fils Tradition</b> Pinot Noir, Chardonnay 125 Glass 750 Bottle
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### PROSECCO

<b>NV Sorelle Bronca Prosecco Superiore</b> DOCG Brut, Prosecco - Valdobbiadene, Italy 80 Glass 375 Bottle
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### ROSE

<b>2018 Mirabeau Pure Rose, Rose Provence, France</b> DOCG Brut, Prosecco - Valdobbiadene, Italy 80 Glass 400 Bottle 750 Magnum (1.5 litre)
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<b>2016 Excuse My French, Rose Languedoc, France</b> 330 Bottle
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### WHITE

2017 Ad Hoc Nitty Gritty, Pinot Grigio - Pemberton, Australia	75 gls	370
2017 Prinz Von Hessen, Riesling - Rheingau, Germany	75 gls	370
2015 Riesling Freak No. 3, Riesling - Clare Valley, Australia		430
2018 Auntsfield, Sauvignon Blanc - Marlborough, New Zealand	75 gls	370
2018 Murdoch Hills, Sauvignon Blanc - Adelaide Hills, Australia		450
2015 Ogier, Cotes du Rhone Blanc - Rhone Valley, France		300
2018 Domaine Louis Moreau, Petit Chablis, Chardonnay - Burgundy, France		430
2014 Jamsheed Madam Chard, Chardonnay - Yarra Valley, Australia		500
2016 Clos Des Fous Locura 2, Chardonnay - Maule, Chile	75 gls	370

### RED

2017 Auntsfield Single Vineyard, Pinot Noir - Marlborough, New Zealand		480
2018 Vina Leyda Reserva, Pinot Noir - Lyda Valley, Chile	70 gls	335
2014 Black Barn, Merlot, Cabernet Franc - Hawkes Bay, New Zealand		500
2015 Chateau Rigaud, Merlot/Cab Franc, St Emilion Bordeaux, France		400
2010 Le Cadran du Chateau Fombrauge, St Emilion Grand Cru, Bordeaux, France		575
2013 Da Vinci Chianti Riserva, Sangiovese, Merlot - Tuscany, Italy		380
2012 Vina Bujanda Reserva, Rioja, Spain		375
2012 Corimbo by Bodegas La Horra, Tempranillo - Ribera Del Duero, Spain		550
2014 Jamsheed "La Syrah", Shiraz - Yarra Valley, Australia		525
2017 Mr Riggs 'The Gaffer', Shiraz - McLaren Vale, Australia	75 gls	370

## BEACH CLASSICS

Mac & cheese croquettes, black truffle mayo.....	90
Crispy salt & pepper squid, sweet chilli .....	135
Charcuterie platter, pickles, homemade focaccia .....	150
Hot seafood platter, crispy salt & pepper squid, whitebait, softshell crab, grilled tiger prawns & octopus .....	370
<b>Oysters: Australian Coffin bay oysters</b>	
6 oysters natural / 9 oysters natural .....	210 / 300
6 oysters Kilpatrick / 9 oysters kilpatrick.....	260 / 360

## SMALL PLATES AND SALADS

### SMALL PLATES

Spiced aubergine fritters with Greek skordalia dip .....	110
Grilled flat bread with hummus & Greek olives.....	110
Roast scallops, cauliflower, smoked paprika butter .....	160
Sustainable Atlantic crab & avocado on toast, chilli, lime & coriander..	150
House smoked salmon tartine capers, shallots & sour cream .....	135

### SALADS

Toasted quinoa, Greek feta & shredded kale .....	140
Lantau Caesar with bacon (optional), romaine lettuce, chopped egg, parmesan & anchovy dressing .....	130
Add salmon or poached chicken +35	
Chargrilled Wagyu beef, rocket & red chicory, walnuts, parmesan, olive oil & aged balsamic .....	170
Chilled poached salmon, basil pesto, oven dried tomatoes & soft boiled egg.....	150

*At Bathers, all our dishes are cooked to order - if you are choosing main courses only - during busy weekends and public holidays some main course dishes may take up to 45 minutes. Thank you for understanding.*

## MAINS

Berkshire pork cutlet, apple relish, toasted lentil salad & pickled red cabbage .....	210
Cheeseburger, 200g Wagyu pattie served medium, Emmental cheese, smoked tomato relish & fries .....	185
Fresh egg tagliatelle, basil pesto, olives, semi dried tomatoes (V) .....	190
Beer battered barramundi & chips, lemon & tarter sauce.....	180
Roast spring chicken & chorizo, summer greens & lemon oil .....	180

## STEAK AND SEAFOOD

Pan fried red snapper chopped romesco sauce .....	250
Grilled Boston lobster with green salad herb & saffron aioli .....	260 half   450 whole
250g Gippsland grass-fed rib eye steak .....	295
Add grilled half lobster tail & garlic butter +160	
Fresh egg tagliatelle with octopus, chilli, parsley & lemon.....	210

## SIDES

Fries or Anya potatoes, Lantau salad or steamed greens.....	all 70
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## GROUP FEAST

Sharing starters and a choice of main course for large tables with 4 guests or more.

**\$340 PER PERSON**

### SHARING STARTERS FOR THE TABLE

Charcuterie platter, focaccia & pickles  
Salt & pepper squid, sweet chilli  
Quinoa salad, Greek feta & kale  
Lantau Caesar, bacon, romaine & parmesan

### OPT TO ADD ON

Hot seafood platter 4-6pax  
Salt & pepper squid, whitebait, soft shell crab, grilled octopus & tiger prawns (+370 per platter)  
Australian Coffin bay oysters, natural or Kilpatrick (half dozen +210 / 260 )

### EACH CHOOSE ONE MAIN

Cheeseburger  
Beer battered barramundi & chips  
Panfried red snapper (+20)  
Roast spring chicken & chorizo  
Fresh egg tagliatelle, basil pesto, olives & semi dried tomatoes  
Grilled Boston lobster, herb & saffron aioli (+80)

### DESSERTS TO SHARE

Berry pavlovas  
Chocolate brownies  
Iced coffee parfait, candied hazelnuts

## KIDS

**\$140 PER CHILD**

Mac & cheese croquette and classic coleslaw

**CHOOSE YOUR MAIN:**  
Fish 'n' chips    Chicken strips  
Mini cheeseburger    Tomato pasta

**THEN:** One scoop of ice cream & one soft drink or juice

## SWEETS

Summer berry pavlovas, raspberry ice cream .....	85
Chocolate brownie, berry cream .....	80
Homemade ice creams .....	40 per scoop
European cheeses, quince paste, olive oil & rosemary crackers.....	100