

## 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
Two Towns Pineapple Cider, United States	80   500ml	55   300ml

## BOTTLED & CANNED

### CIDER

Three Oaks Red Apple Cider, AU 75  
Zeffe Crisp Green Apple Cider, AU 80

### NON ALCOHOLIC

Vandestreek Brewing, "Fruit Machine"  
Raspberry Sour, Netherlands 70  
Big Drop Brewing, Pale Ale (0.5%), UK

### BEER CANS/ BOTTLES

Tsing Tao Lager, China 60  
Corona Pale Lager, Mexico 60  
Gweilo, Hoppy Wheat, HK 70  
Stone & Wood Pacific Ale, AU 75  
Gweilo, Indian Pale Ale, HK 70

## 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  
Vanilla Sky, grapes, lemon, vanilla & soda 65

### JUICES & SOFT DRINKS

Orange | Pineapple | Watermelon | Apple 50  
Coke, Sprite, Lime Soda 40  
Fever-Tree Tonic 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 | Peppermint | Jasmine 40

## WINE

### WHITE

2018 Tenute Di Corte Giacobbe, Pinot Grigio, Veneto, Italy	75 gls	370
2018 Prinz Von Hessen, Riesling, Rheingau, Germany	75 gls	370
2019 Auntsfield, Sauvignon Blanc, Marlborough, New Zealand	75 gls	370
2019 Murdoch Hills, Sauvignon Blanc, Adelaide Hills, Australia		450
2018 Domaine Louis Moreau, Petit Chablis, Chardonnay, Burgundy, France		430
2017 Jamsheed Madam Chard, Chardonnay, Yarra Valley, Australia		500
2016 Clos Des Fous Locura 2, Chardonnay, Maule, Chile	75 gls	370

### RED

2019 Auntsfield Single Vineyard, Pinot Noir, Marlborough, New Zealand		480
2019 Vina Leyda Reserva, Pinot Noir, Lyda Valley, Chile	75 gls	370
2017 Chateau Rigaud, Merlot/Cab Franc, St Emilion Bordeaux, France		400
2014 Vina Bujanda Reserva, Rioja, Spain		375
2015 Corimbo by Bodegas La Horra, Tempranillo, Ribera Del Duero, Spain		550
2017 Jamsheed "La Syrah", Shiraz, Yarra Valley, Australia		525
2018 Mr Riggs 'The Gaffer', Shiraz, McLaren Vale, Australia	75 gls	370

## SANGRIA & COCKTAILS

### White Sangria

Rum, sparkling wine, lemonade, pineapple, apple, orange 80 | 350 Jug

### Red Sangria

Red wine, h by hine cognac, lemonade, seasonal fruits 80 | 350 Jug

### Lemongrass Refresher

Gin, lemon, lemongrass, ginger & soda 80

### Lantau Juice

Vodka, creme de peche, cranberry, pineapple, lime 80

### Island Mojito

Rum, mint, passionfruit, lime, vanilla, ginger ale 80

### Beach Spritz

Elderflower liqueur, cucumber, mint, sparkling wine 75

### Siesta

Tequila, pineapple, lime, agave 80

### BEACH CLASSICS

Aperol Spritz 85  
Cuba Libre, rum, coke & lime 80  
Gin & Tonic 85

## KIDS MEAL

### \$140 PER CHILD

Served with mac & cheese croquette and classic coleslaw followed with ice cream

### CHOOSE YOUR MAIN:

Fish 'n' Chips      Mini Steak  
Mini Cheeseburger      Tomato Pasta

Includes one soft drink or juice

### CHAMPAGNE

#### Taittinger Brut Reserve

NV, Reims  
125 Glass | 750 Bottle

### PROSECCO

NV Sorelle Bronca Prosecco Superiore  
DOCG Brut, Prosecco - Valdobbiadene, Italy  
80 Glass 400 Bottle

### ROSE

#### 2019 Mirabeau Pure Rose

Provence, France  
80 Glass | 400 Bottle | 750 Magnum (1.5 litre)

#### 2019 Excuse My French, Rose

Languedoc, France  
330 Bottle

## DELICIOUS GROUP FEAST

### ALL 4 STARTERS FOR THE TABLE

- 1 ) Hummus, olives, crudité & sourdough (V)
- 2 ) Salt & Pepper Squid & sweet chilli
- 3) Toasted Quinoa, Greek feta & kale, beans, olive oil, lemon & pickled chili (V)
- 4 ) Lantau Caesar, bacon, romaine lettuce & croutons, soft egg, parmesan & anchovy dressing

### EACH GUEST CHOOSE ONE MAIN

**Cheese Burger**, 200g Wagyu pattie served medium Emmental cheese, bacon, fried egg, tomato relish & fries  
**Beer Battered Barramundi**, green salad, coleslaw & chips, lemon & tartar sauce  
**Brined & Roasted Spring Chicken**, grilled greens & chipotle mayonnaise  
**Eggplant Arrabiata Rigatoni**, roast eggplant, garlic, chilli, tomato & parmesan (V)

*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.*

## BEACH CLASSICS

Home Baked Bread Basket, olive oil balsamic 70  
Mac & Cheese Croquettes, black truffle mayo 90  
Charcuterie Platter, pickles & homemade focaccia 150

## SEAFOOD STARTERS

Crispy Salt & Pepper Squid, sweet chilli 135  
Hot Seafood Platter, crispy salt & pepper squid, whitebait, softshell crab, grilled tiger prawns & octopus 370  
Oysters; when available, ask your waiter  
6 oysters Natural / 9 oysters Natural 210 / 300  
6 oysters Kilpatrick / 9 oysters Kilpatrick 260 / 360

## SMALL PLATES & SALADS

### SMALL PLATES

Burrata, tomatoes, basil & rocket 130  
Hummus, olives, crudité & sourdough 120  
Roast Scallops, cauliflower & smoked paprika butter 170  
Sustainable Atlantic Crab, avocado on toast, chilli, lime & coriander 150  
Prawn & Chorizo, white wine & flat bread 160

### SALADS

Toasted Quinoa, Greek feta, kale, beans, olive oil, lemon, pickled chili 135  
Lantau Caesar, bacon (optional), soft egg, croutons, parmesan & anchovy infused dressing 130  
Chargrilled Wagyu Beef, Lantau leaves, walnuts, parmesan & balsamic cream 175  
Poached Salmon, raddichio, rocket, frisse, grilled corn, soft egg, shaved radish & herbs 160

We recommend this menu for groups above 6 so that we can offer you quicker service and plenty of food to enjoy

### DESSERTS TO SHARE

Berry Pavlovas  
Chocolate Brownies  
Iced Coffee Parfait, candied hazelnuts  
340 per person

### MORE SEAFOOD? 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 +180 / 250

## MAINS

Homemade Pork Sausages, caramelised onion & polenta 180  
Cheese Burger, 200g Wagyu pattie served medium Emmental cheese, bacon, fried egg, smoked tomato relish & fries 185  
Eggplant Arrabiata Rigatoni, roast eggplant, garlic, chilli, tomato & parmesan 170  
Beer Battered Barramundi, green salad, coleslaw & chips, lemon & tartar sauce 190  
Brined & Roasted Spring Chicken, grilled greens & chipotle mayonnaise 180  
Six Bone Pork Spare Ribs, apple slaw & fries 185

## STEAK AND SEAFOOD

Pan Fried Sea Bass, cherry tomatoes, chickpeas & romesco sauce 260  
Grilled Octopus, confit potato, rocket, almonds & olive tapanade 210  
250g Gippsland Grass-fed Rib Eye Steak 295  
300g Rangers Valley Wagyu Hanger Steak 320  
All steaks are served with mixed salad & fries or sweet potato fries & choice of sauce: onion gravy, bearnaise or black pepper  
Surf & Turf: any steak & add grilled prawns +130

## SIDES

Fries, Sweet Potato Fries, Salad, Green Vegetables each 70

## SWEETS

Summer Berry Pavlovas, raspberry ice cream 85  
Chocolate Brownie, berry cream 80  
Homemade Ice Cream 45 per scoop  
European Cheeses, quince paste, olive oil & rosemary crackers 100

Open Tuesday to Sunday | All prices are subject to 10% service charge | On weekends and public holidays all our tables are booked for 2 hours and we respectfully request your table back so that others can dine