



THE
BATHHOUSE
cafe, bar & restaurant

Dinner by the lake

5pm - late

Seafood chowder

The Bathhouse Signature chowder - Blue cod, green lipped mussels and prawns. Served with a crusty baguette **\$20.50**

Soup of the day

Your waiter will advise you of today's creation (gf option) **\$19.50**

Confit Duck & Black Cherry Terrine

Prosciutto wrapped duck confit, blood orange textures, preserved cherry, gingerbread crostini, watercress. **\$22.50** (gf)

Slow Braised Beef Cheek

Confit leek puree, wild mushroom ragout, goats cheese and truffle tortellini, pancetta and walnut crumble. **\$33**

Market Fish

Your waiter will advise you of today's special
\$poa

Slow cooked New Zealand Lamb Shoulder

Sumac labneh, broad bean and Lebanese cous cous, watercress, pickled courgette, smoked tomato emulsion, confit tomato **\$31.50**

Ricotta & Truffle Gnocchi

Goats cheese and walnut puree, mushroom medley, black garlic emulsion, almond ricotta, tarragon oil **\$26.50**

-  Certain ingredients are subject to availability, your waiter will advise you of any menu changes.
-  Please advise your waiter of any allergies or dietary requirements.



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Sides 12pm-9pm

All \$8.50

- 👑 Chunky duck fat potato w/
tomato relish
- 👑 Rocket, pear & blue cheese salad
w/ fig vincotto
- 👑 Bathhouse Salad; lettuce, tomato,
pickled and marinated vegetables
in house dressing
- 👑 Vegan Mac 'n' cheese

- 👑 Mixed nuts: a blend of sweet,
smoked and savoury bar nuts

Platters 3pm-9pm

Marinated Olives

Aromatic, spiced selection of olives
\$9.50

Bread Selection

Pesto, dips, olive oil **\$14.50**

Oven Baked Camembert

Thyme & Manuka honey whole oven
baked Camembert with chutney, onion
jam, crostini & a small bread selection
\$25.00 (gf option)

Antipasti (gf option)

Sliced meat selection, marinated
vegetables, small cheese selection,
olives, fresh fruit, dips, stuffed peppers,
cornichons, toasted nuts, stuffed
peppers, pickled onion, chutney,
crostini, breads. **\$55.00**

Cheese to Share

Whitestone Cheeses: Farmhouse, Mt
Kyeburn maple smoked cheddar, Brie,
Windsor vintage blue, Quince, fruit
selection, cornichons, roasted cherry
chutney, preserves crackers. **\$32.00**

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