



THE BATHHOUSE

cafe, bar & restaurant

Lunch by the lake

Seafood chowder

Creamy 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 **\$19.50**

Manuka Smoked Chicken

Black peppered cashews, crispy noodles, pawpaw salsa, creamy satay **\$25.50**

Roast Beetroot & Halloumi

Candied beets, Ferry road halloumi, orange, pomgranate, spiced seeds **\$18.50**

Duck steamed buns

Confit of duck, Asian greens, orange & coriander with hoisin and mint sauce **\$16.50**

Sumac & Roast Garlic Labneh

Plum, toasted brioche, pumpkin seeds, quinoa rocket leaves **\$16.40**

Fish of the day

Your waiter will advise you of today's creation **\$TBA**

Pork Dumplings

Shredded cabbage, carrot, coconut, sweet soy **\$20.00**

Sake Cured Salmon

Sake, avocado & wasabi, cucumber, chili & roe mayo, tapioca & seaweed **\$20.50**

Steak Sandwich

200g Grassfed striploin, grilled sourdough, mushroom pesto, smoked tomato, slow poached egg, black garlic **\$30.50**

Crackled Pork Belly

Truffle mash, granny smith apple, cracked hazelnuts, aged parmesan, cider gravy **\$29.50**

Pasta of the day

Always vegetarian. Your waiter will advise you of today's creation **\$24.00**

Fettucini Carbonara

Smoked bacon, mushrooms, parmesan & creamy white wine sauce **\$24.00**

Croque Madame

Grilled brioche, shredded gruyere, smoked ham, mornay sauce, fried egg, truffle **\$21.50**

🍷 Certain ingredients are subject to availability, your waiter will advise you of any menu changes



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Dessert

Affogato Key

Vanilla bean ice cream, Espresso shot with your choice of **Baileys/Kahlua/Frangelico \$12.00**

Chocolate Fondant

With short bread crumble, cherry compote and vanilla bean ice cream **\$14.50**

Crème Brulee of the Day

Your waiter will advise you of today's creation **\$14.50**

Peanut Butter Pannacotta

Graham cracker, blueberries, toasted marshmallow **\$14.50**

Cheese to Share

Puhoi cheese; Goats, Blue & aged Cheddar. Lindas Pass Camembert, Lavosh crackers, quince paste, seasonal fruit & homemade condiments **\$29.00**

Platters

Olive

Aromatic, spiced, marinated mixed olives **\$9.50**

Bread Selection

Dips, spreads, 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 Platter

Deli meats, marinated vegetables, cheese selection, chutney, olives, gherkin, pickled onions, roasted almonds & breads **\$55.00**

Charcuterie Platter

Prosciutto, salami, coppa di parma, venison carpaccio, pork belly, aged cheddar, chutney, onion jam, olives, gherkin, pickled onion & breads **\$60.00** (gf option)

Sides \$8.50

-  Roast Cauliflour w/lime, pinenut gremolata
-  Truffel mash
-  Bathhouse Salad; lettuce, tomato, pickled and marinated vegetables in house dressing
-  Sauteed greens w/ toasted seeds, 61 degree egg
-  Panzanella salade, Ciabatta, tomato, mozzarella, basil

