



THE
BATHHOUSE
cafe, bar & restaurant

Dinner by the lake

To Start

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 flavour

\$19.50 (gf option) (v)

14 hour braised beef cheek

Parsnip, red cabbage, pickled pear, pancetta.

\$22.00 (gf)

Roasted stone fruit

Preserved plum, yoghurt, manuka honey, brioche

\$19.50 (gf option) (v)

Mains

300g Beef ribeye steak

Spinach, potato fondant, duck fat carrot, glazed mushroom, red wine jus.

\$39 (gf)

Market fish

Ask our wait staff for todays creation.

\$ POA

Slow braised lamb shoulder

Sumac labneh, smoked tomato, pickled zucchini, spring greens, jumbo cous cous

\$37.50 (gf)

Ricotta and truffle gnocchi

Pea puree, spring greens, black olive, romesco, confit tomato, goats cheese.

\$30 (v)

Sides \$8,5

Rocket, pear & blue cheese salad, fig vinocotto

Bathouse salad, lettuce, tomato, pickled vegetables, house dressing

Quinoa, spinach, goat cheese and beetroot salad