



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 (gf option) (v)**

### Spring Salad Bowl

Carrot & coriander falafel, beetroot, pickled red cabbage, avocado, quinoa and a coconut tzatziki dressing. **\$23 (v, gf, vegan)**

### Lemongrass & Lime Chicken Salad

Pan roasted free range chicken breast, crispy vermicelli, crunchy veg and toasted nut salad, nuoc cham dressing. **\$25.50 (gf)**

### Confit Duck & Stonefruit Terrine

Prosciutto wrapped duck leg, blood orange gel, stone fruit preserve, gingerbread crostini, watercress. **\$22.50 (gf)**

### Beef Burger

Beef patty, Swiss cheese, bacon jam, lettuce, tomato, pickled red onion, aioli, duck fat potatoes and tomato relish **\$20.50**

## Served 12pm-4pm

### Slow braised Lamb Shoulder Flatbread

Flatbread. Slow cooked lamb shoulder, baba ganoush, pickled zucchini, goat cheese, pomegranate dressing, crispy quinoa. **\$25.00**

### Gin Cured Salmon

40-degree fillet, beetroot and cashew, confit grapefruit, pickled cucumber, fennel & citrus salad, tapioca cracker. **\$23 (gf)**

### Vegan Flatbread

Homemade flatbread, carrot falafel, eggplant, charred capsicum, zucchini ribbons, almond ricotta & soft herb salad. **\$21.00 (v)(vegan)**

### Pasta of the day

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

### Beef Cheek Steamed Buns

Sticky slow braised beef cheek, red cabbage and daikon salad, candied lemongrass, toasted nuts, tzatziki. **\$21.00**

## Eggs benedict

With either: Bacon **\$24.50** Smoked Salmon **\$25.50** Florentine **(v) \$21**



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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**

- 👑 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.

