

BATESFORD

ESTD **HOTEL** 1859

MENU

TO SHARE

CHEESE & GARLIC FLATBREAD V GFO +5	16
FLATBREAD WITH HUMMUS & TZATZIKI DIP V VGO DFO GFO +5	14
CORN RIBS V VGO GFO DFO w parmesan, garlic & herbs	14
BEEF CHEEK CROQUETTES) w spicy capsicum sauce	14
CURED KINGFISH GF DF w fennel & citrus	24
BEEF & PORK MEATBALLS DFO w sugo & toasted bread	18
CHICKEN WINGS GF NO w apricot glaze, crispy shallots & peanuts	19
FRESHLY SHUCKED OYSTERS GF DF w shallot mignonette	4.5ea

PIZZAS 11" GFO +5

MARGHERITA V VGO DFO GFO tomato, mozzarella & basil	21
SMOKED HAM VO VGO DFO GFO tomato base, pineapple & mozzarella	22
POTATO & TALEGGIO V VGO DFO GFO caramelized onion & garlic	22
PRAWN & CHILLI DFO GFO) cherry tomatoes & lemon mayo	24
PESTO CHICKEN DFO GFO spanish onion, cherry tomatoes & mozzarella	24
SALAMI DFO GFO tomato base, smoked ham, bacon & mozzarella	26

MAINS

CHICKEN PARMIGIANA <small>DFO</small>	28
house crumbed chicken breast w sugo, smoked ham, mozzarella served w chips & salad	
CHEESEBURGER <small>DFO GFO +4</small>	28
brioche bun, cheese, tomato, special mac sauce, onion & lettuce served w chips	
PORK BELLY <small>GF DFO</small>	35
w fennel, apple & honey	
LAMB BACKSTRAP <small>GF DFO</small>	40
w crushed cucumber salad & yoghurt	
BARRAMUNDI <small>GF</small>	38
w beurre blanc, potato & spinach	
ROASTED EGGPLANT GARDEN BOWL	28
w tomato, chickpea, zucchini & pangrattato <small>V VG GFO DF</small>	
RICOTTA GNOCCHI <small>V NO</small>	30
w pumpkin, burnt butter, sage & hazelnuts	

PROVENIR®
GRASS FED

STEAKS

EYE FILLET 250g **45**

SCOTCH 400g **58**

All steaks are served with crispy potatoes, herbed green beans & a choice of red wine jus, gravy, creamy peppercorn or Cafe de Paris

GFO DFO

SIDES

CHIPS VG GFO DF w tomato sauce	12
CHARRED BROCCOLINI VG GF DF N w romesco & roasted almonds	15
CRISPY POTATOES VG GFO DF w garlic aioli	12
TOMATO SALAD V VGO GFO DFO w croutons, cucumber & buffalo mozzarella	15
PEACH SALAD w JAMON VO VGO GF DFO NO w goats cheese, almonds & burnt honey	15
COS SALAD V VGO GF DFO sour cream dressing & pickled spanish onion	14

DESSERTS

STICKY DATE PUDDING w butterscotch & vanilla icecream	15
DACQUOISE GF N w raspberries, almonds, hazelnut & chocolate mousse	15
POACHED PEACHES NO w vanilla sponge, strawberries & almonds	15
SORBET VG GF assorted flavours	12

V - Vegetarian
VG - Vegan
N - Contains Nuts
O - Option

GF - Gluten Free
DF - Dairy Free
🌶️ - Chilli

**No item is sold as allergen free, not all ingredients are listed on the menu so please inform staff of any allergies or intolerances. Please note a 15% Surcharge applies on Public Holidays. All card transactions incur a 1.8% transaction fee

KIDS MENU

MARGHERITA PIZZA V VGO DFO 12
tomato, mozzarella & basil

HAWAIIAN PIZZA VO VGO DFO 12
tomato, ham, mozzarella & pineapple

MINI CHICKEN PARMI DFO 12
w chips

FISH & CHIPS GFO DF 12
w tomato sauce

CHICKEN NUGGETS DFO 12
w chips

PENNE DFO 12
w napoli & mozzarella

DESSERT

VANILLA ICECREAM DFO 6
w sprinkles (3 SCOOPS)

B

18 — 59

OPENING HOURS

WED 4PM - Late

THU 4PM - Late

FRI 12PM - Late

SAT 12PM - Late

SUN 12PM - Late



@thebatesfordhotel