BATESFORD HOTEL

ESTD 1859

MENU

TO SHARE

CHEESE & GARLIC FLATBREAD V VGO DFO GFO +5 — 16
+ crispy pancetta +4

FLATBREAD & DIPS VG DFO NO GFO +5 — 16
hummus, basil pesto

BRUSCHETTA V VGO DFO NO — 16
house made focaccia, basil pesto, cherry tomato, goat's cheese, white wine reduction

POLENTA FRIES V GF — 16
rosemary salt, tomato relish

CHICKEN WINGS (8) DFO NO GF — 20
- CLASSIC BUFFALO celery, blue cheese sauce
- STICKY CARAMEL SAUCE roasted pecans, shallots, aioli
- HONEY SOY GLAZE toasted sesame, crispy shallots, aioli

FLASH FRIED CALAMARI SALAD (A) GF DF — 22
green beans, herbs, lettuce, shallots, cucumber, nouc nahm dressing, wasabi aioli

MISO CHAR-GRILLED CABBAGE V VGO DFO GF — 16
hung yoghurt, roasted sesame dressing, crunchy chilli oil

FRESHLY SHUCKED OYSTERS — 4.5
shallot mignonette, lemon (A) DF GF
+ Bloody Mary +1 | Kilpatrick +1.5

PIZZAS 11"
GFO +5

MARGHERITA V VGO DFO — 21
tomato base, oven dried tomato, mozzarella, basil

SALAMI DFO — 24
tomato base, salami, mozzarella, parmesan

SMOKED HAM VO VGO DFO — 24
tomato base, smoked ham, pineapple, mozzarella

SUPREME VO VGO DFO — 24
garlic oil base, salami, mushroom, olives, artichoke hearts, mozzarella, parmesan, oregano

BBQ CHICKEN DFO — 25
BBQ sauce base, chicken, spanish onion, mozzarella, parsley

PRAWN & CHILLI (I) DFO — 24
prawns, cherry tomatoes, fresh chilli, lemon aioli

PORK BELLY DFO — 25
garlic oil base, shaved pork belly, slaw, mozzarella, roasted apple sauce

BEEF CHEEK DFO — 28
garlic oil base, braised beef cheek, mozzarella, ricotta, rosemary, hot honey

PESTO PUMPKIN V VGO DFO NO — 24
garlic oil base, pumpkin, mushroom, goats cheese, sage, mozzarella, pesto aioli

MAINS

CHICKEN PARMIGIANA DFO GF — 33
house crumbed chicken breast, napoli, smoked ham, mozzarella, chips, salad

SCHNITZEL DF GF — 30
house crumbed chicken breast, slaw, chips, gravy

WAGYU BEEF BURGER DFO GFO +4 — 30
potato bun, house made BBQ sauce, bacon, swiss cheese, pickles, slaw, chips

PRESSED BEEF CHEEK DFO GF — 40
creamy polenta, dressed silver beet, red wine jus, pangrattato

MOROCCAN SPICED LAMB SHANK DFO NO GF — 38
rice pilaf, sumac yoghurt, pomegranate, fig & almond salsa

STICKY VIETNAMESE PORK BELLY DF NO GF — 38
braised pork, asian herbs, rice noodle, apple, cucumber chili, nouc nahm dressing, caramel, fried shallots, roasted pecans, garlic aioli

CRISPY SKIN CHICKEN BREAST GF — 35
cauliflower puree, hassleback potato, green beans, velouté

BARRAMUNDI (A) DF GF — 36
pan seared barramundi, chorizo, cannellini beans, tomato cassoulet

VEGETARIAN RISOTTO V VGO DFO NO GF — 33
roasted pumpkin, zucchini, cherry tomato, almonds, shaved parmesan, crispy sage

EGGPLANT PARMIGIANA V VGO DFO GF — 28
house crumbed eggplant schnitzel with napoli, mozzarella, taleggio, fresh thyme, chips, salad

STEAKS

PORTERHOUSE	300g	45
PROVENIR GRASS FED® EYE FILLET	250g	55

All steaks are served with chat potatoes, herbed green beans, broccolini & a choice of
gravy, mushroom gravy, creamy peppercorn, Cafe de Paris or red wine jus +2
DFO GF

SIDES

CHIPS + GRAVY +3 VG DF GF — 12
tomato sauce

CHAT POTATOES VGO DF GF — 14
garlic aioli

BOWL OF GREENS VG DF GF — 15
beans, broccolini, silverbeet, herb dressing

CAESAR SALAD + GRILLED CHICKEN +6 — 15
cos leaf lettuce, croutons, crispy pancetta, shaved parmesan, caesar dressing V VGO DFO GFO

DESSERTS

STICKY DATE PUDDING — 15
butterscotch, vanilla ice cream

WARM CHOCOLATE & WALNUT BROWNIE N GF — 15
vanilla ice cream, chocolate ganache

APPLE & BRANDY CUSTARD TART — 16
apple compote, brandy custard, crumble, vanilla bean ice cream

SORBET VG DF GF — 12
assorted flavours, mixed berry coulis, toasted coconut

CHEESE BOARD V GFO — 32
vintage cheddar, brie, quince paste, house made lavosh, dried fruits, pickles, olives, grapes

V - Vegetarian
VG - Vegan
N - Contains Nuts
🌶 - Chilli
GF - Gluten Free
DF - Dairy Free
O - Option
(A) - Australian
(I) - Imported

**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

LITTLE LOCALS

KIDS MENU

MARGHERITA PIZZA V VGO DFO GFO +5 — 13
tomato, mozzarella, basil

HAWAIIAN PIZZA VO VGO DFO GFO +5 — 13
tomato, ham, pineapple, mozzarella

FRIED CHICKEN STRIPS DF GF — 14
chips, tomato sauce

FISH & CHIPS (I) DF GF — 14
tomato sauce

GRILLED CHICKEN TENDERS DF GF — 15
dressed green beans, chips & tomato sauce

MINI CHICKEN PARMI DFO GF — 15
chips, tomato sauce

PENNE V DFO — 13
napoli, mozzarella

PLOUGHMANS PLATTER VO DFO GFO — 14
salami, crackers, swiss cheese, carrot, celery, hummus, strawberries

DESSERT

VANILLA ICE CREAM (3 SCOOPS) — 8
sprinkles DFO

B

18 —— 59

NOW OPEN 7 DAYS A WEEK

MON 4pm - Late
TUES 4pm - Late
WED 4pm - Late
THUR 4pm - Late
FRI 12pm - Late
SAT 12pm - Late
SUN 12pm - Late

@thebatesfordhotel