

BATESFORD

ESTD **HOTEL** 1859

MENU

TO SHARE

CHEESE & GARLIC FLATBREAD V GFO +5	16
FLATBREAD WITH ROMESCO & TZATZIKI DIP V VGO DFO NO GFO +5	14
BUFFALO CHICKEN WINGS GF w celery & blue cheese sauce	19
BEEF CHEEK CROQUETTES GF w spicy capsicum sauce	14
CURED KINGFISH GF w buttermilk dressing, cucumber & radish	24
BEEF & PORK MEATBALLS DFO w sugo & toasted bread	18
BEETROOT TART V VGO DFO w goats cheese & balsamic	14
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
MUSHROOM & TALEGGIO V VGO DFO GFO caramelized onion & truffle oil	22
PRAWN & CHILLI DFO GFO GF cherry tomatoes & lemon mayo	24
CAJUN CHICKEN DFO GFO spanish onion, roasted capsicum, cajun sauce & mozzarella	24
SALAMI DFO GFO tomato base, smoked ham, spanish onion, bacon & mozzarella	26

MAINS

CHICKEN PARMIGIANA <small>DFO</small>	28
house crumbed chicken breast w sugo, smoked ham, mozzarella served w chips & salad	
PORCHETTA ROLLED PORK BELLY <small>GF DF</small>	35
w parsnip puree & mustard	
ROLLED LAMB SHOULDER <small>GF DF</small>	40
w spiced pumpkin puree & roasted onion	
CHEESEBURGER <small>DFO GFO +4</small>	28
brioche bun, cheese, tomato, ketchup, mustard, pickles, onion & lettuce served w chips	
BARRAMUNDI <small>GF</small>	38
w beurre blanc, potato & spinach	
MUSHROOM & RICOTTA CANNELLONI <small>V</small>	30
w spinach & tomato sugo	
ROASTED EGGPLANT GARDEN BOWL	28
w tomato, chickpea, zucchini & pangrattato <small>V VG GFO DF</small>	

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 cashew cream & currant dressing	15
CRISPY POTATOES VG GFO DF w garlic aioli	12
FIG SALAD w JAMON VO VGO GF DFO NO w goats cheese, hazelnuts & burnt honey	15
COS SALAD V VGO GF DFO NO w roasted pecans, parmesan, pear & chardonnay dressing	14

DESSERTS

STICKY DATE PUDDING w butterscotch & vanilla icecream	15
TIRIMISU w espresso soaked sponge, mascarpone cream, cocoa dust & coffee liqueur	15
MILLE FEUILLE 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, basil & mozzarella

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

MINI CHICKEN PARMIGIANI DFO 12
w chips & tomato sauce

FISH & CHIPS GFO DF 12
w tomato sauce

CHICKEN NUGGETS DF 12
w chips & tomato sauce

GRILLED CHICKEN BREAST 12
w green beans & salad GF DF

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