

TO SHARE

HOUSE BAKED FOCCACCIA <small>VG</small>	8
add cheese + 2	
GRILLED ASPARAGUS <small>VG</small>	15
White bean, pecorino & Hazelnut	
STRACCIATELLA <small>V</small> [‡]	17
w crispy chilli oil & focaccia	
YELLOWFIN TUNA CRUDO <small>GF DF</small>	24
w capers, radish & lemon	
FLASH FRIED CALAMARI <small>GF DF</small>	18
w warm tomato salsa	
PRAWN SALAD <small>GF DF</small>	24
Sweet Pea, Chorizo & lemon	
FRESHLY SHUCKED OYSTERS <small>GF DF</small>	4.5ea
w Blood orange vinaigrette	

BURGERS & SANDWICHES

Served with beer battered chips & dressed leaves

BEEF BORDELAISE BURGER	29
200gm beef patty, gruyere & bordelaise sauce	
LIONS MANE MUSHROOM BURGER <small>V</small>	25
Spicy lions mane w cheddar, lettuce & ranch	
FISH SANDWICH	28
Battered ling w lettuce & tartare	

V - Vegetarian
 VG - Vegan
 DF - Dairy Free
 GF - Gluten Free
 N - Contains Nuts
 O - Option
 ‡ - Chilli

BATESFORD HOTEL

ESTD 1859

STEAKS

All steaks come with crispy potatoes & grilled broccolini

PORTERHOUSE 250g	38
RIB EYE 400g	58
EYE FILLET 250g	45

Choice of red wine jus, gravy, creamy peppercorn or Cafe de Paris. GF DFO

SIDES

CRISPY POTATOES <small>GFDF</small>	12
w garlic aioli	
BEER BATTERED CHIPS <small>GF DF</small>	12
w Tomato sauce	
STEAMED GREENS <small>VG GF</small>	15
Seasonal greens w lemon & herb	
ROASTED CARROTS <small>VG GF NO</small>	15
w burnt honey & roasted almond	
COS SALAD <small>VGF*</small>	12
Focaccia croutons, pecorino & capers	

MAINS

CHICKEN PARMIGIANA	28
House crumbed chicken breast w sugo, smoked ham & mozzarella served w chips & salad	
PORK CHOP <small>GF DF</small>	35
w apple & cabbage slaw	
RISOTTO <small>VO GF</small> [‡]	28
Parmesan, tomato & nduja	
PUMPKIN ORZO SALAD <small>V DFO N</small>	28
w kale pesto & goats cheese	
BRAISED LAMB <small>GF DF</small>	40
200gm lamb shoulder w crispy potatoes, tomato & salsa verde	
BARRAMUNDI <small>GF DFO</small>	36
w roasted fennel caponata	

DESSERTS

STICKY DATE PUDDING	15
w butterscotch & vanilla icecream	
MERINGUE PIE <small>GF</small>	12
w mixed berries & lemon curd	
SORBET <small>VG GF</small>	12
Assorted flavours	
CHOCOLATE BROWNIE SUNDAE	15
Hot chocolate fudge, caramel & banana	

**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

