MENU

STARTERS

Garlic bread VE — 9
Add bacon +2 · Add cheese +2

Bruschetta V — 19
Pesto, Spanish onion, heirloom cherry tomatoes & Persian feta

Fried Wings — 19
Tossed in sweet soy chilli glaze, fried onions & lime aioli

Pulled Pork Nachos GF — 19
Spiced pork shoulder, corn chips, mozzarella, guacamole, sour cream & tomato salsa

Loaded Fries GF — 18
Seasoned chips, bacon, pickles, melted cheese, chipotle crema & shallots

Coconut Prawn Dumplings I — 25
Coconut curry broth, sesame oil & shallots

Prosciutto & Ricotta Flatbread — 19
Garlic butter, whipped ricotta & prosciutto

Sticky Fried Pork Belly — 24
Crispy fried sushi rice, sticky pork belly & miso maple glaze

SALADS

Thai Salad — 20
Asian style vegetables, soy poached soba noodles, candied cashews, fried shallots & Thai dressing

Roasted Vegetable Salad GF, VGO — 20
Roasted sweet potato, beetroot, charred zucchini, Spanish onion, spinach, candied pistachios, feta & herb dressing

Burrito Bowl VE, GF — 21
Shredded lettuce, onion, corn, beans, guacamole, tomato, corn chips, steamed rice & chilli lime dressing

Add on to any salad

Halloumi GF, V	8
Sautéed Beef	8
Grilled Peri Peri Chicken GF	8
Roasted Garlic Prawns GF, I	10

BURGERS

All burgers are served with seasoned chips

Wagyu — 22
Milk bun, grilled patty, bacon, cheese, lettuce, tomato, aioli & BBQ sauce

Double Wagyu — 25
Milk bun, two grilled patties, bacon, cheese, onions, pickles & Bateau special sauce

Peri Peri Chicken — 23
Milk bun, chicken breast, lettuce, slaw, grilled pineapple, bacon & sriracha aioli

Saigon Pork — 26
Milk bun, pork belly, Asian slaw, cucumber ribbons, Kewpie & Nahm Jim

Veggie VE — 20
Potato bun, plant-based patty, lettuce, tomato, vegan cheese & vegan aioli

LITTLE ONES

All kids meals include an ice-cream

Ham & Cheese Pizza	13	Mac & Cheese V	13
Steak, Mash & Veg GF	13	Bangers, Mash & Veg GF	13
Nuggets, Chips & Salad	13	Linguine & Tomato Sauce V	13
Cheeseburger & Chips	13	Chicken Schnitzel & Chips	13
Fish & Chips I	13	Grilled Chicken Salad GF	13

GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VE - Vegan | VGO - Vegan Option · Seafood: I - Imported | A - Australian | M - Mixed Origin

Our menu contains allergens and is prepared in a kitchen with nuts, shellfish and gluten. While efforts are taken to accommodate dietary needs, we can't guarantee our food will be allergen free.

Please note a 10% surcharge may apply on public holidays.

MAINS

Chicken Schnitzel 24
Panko crumbed schnitzel with your choice of chips & salad or mash & veg

Chicken Parmigiana 27
Panko crumbed schnitzel parmigiana with your choice of chips & salad or mash & veg

Salt & Pepper Squid GF, I 27
House salad, seasoned chips & lime aioli

Sicilian Chicken Breast GF 32
Sautéed potatoes, spinach, asparagus, tomatoes, green olives & capers in a white wine butter sauce

Slow Braised Beef Short Rib GF 46
Creamy mash, roasted Dutch carrots, buttered greens, red wine jus & sweet potato crisps

Prawn & Chorizo Linguine I 36
Creamy tomato sauce, prawns, chorizo, chilli, onion, spinach, parmesan & lemon herb crumb

Spinach & Ricotta Ravioli V 27
Saffron ravioli, horseradish cream, sun-dried tomatoes, asparagus, spinach, onion & parmesan

Fried Seafood Plate M 44
Beer battered barramundi, salt & pepper squid, coconut fried prawns, house salad, seasoned chips & aioli

FISH & CHIPS

NT Saltwater Barramundi GFO, A 33

Mulloway GFO, I 28
Beer battered or grilled served with house salad & seasoned chips with lemon & aioli

GRILL

Served with your choice of chips & salad or mash & veg

Rump 250g GF 30
Upper Hunter, grain-fed 100 days

Scotch Fillet 300g GF 42
Red Gum Creek, grass-fed

T-Bone 450g GF 44
Upper Hunter, grain-fed 100 days

PREMIUM GRILL

EACH CUT HAS BEEN CHOSEN FOR FULL FLAVOUR & MARBLING

ADD CREAMY GARLIC PRAWNS I FOR $12

Served with fried potato gratin, steamed greens & marrow jus

Tajima Rump MB6+ 300g GF 48
Riverina NSW Wagyu, grain-fed 350+ days

Jack's Creek Bone-In Sirloin MB3+ 300g GF 55
Tamworth NSW Black Angus, grain-fed 50+ days

Pinnacle Rib Eye MB2+ 350g GF 65
Riverina NSW, pure grass-fed

SAUCE & SIDES

Chips & Aioli GF, V 12
Charred Sourdough 10
Sweet Potato Fries & Aioli GF, V 14
Seasonal Steamed Vegetables GF 10
Garden Salad GF, V 8
Sauces GF 3
Gravy, béarnaise, Diane, mushroom, pepper

PIZZA

Margherita V 19
Tomato base, basil & buffalo mozzarella

Pepperoni 21
Tomato base, pepperoni, hot honey & mozzarella

BBQ Chicken 23
BBQ base, mozzarella, shredded chicken, onion & bacon

Hawaiian 21
Tomato base, double smoked ham, pineapple & mozzarella

The Lot 28
Tomato base, bacon, ham, chorizo, pork belly, onion, mushroom, heirloom cherry tomatoes & mozzarella

Pork Belly 24
BBQ base, pork belly, onion, capsicum, pineapple, mozzarella & sriracha aioli

Prawn & Chorizo I 26
Tomato base, garlic prawns, chorizo, spinach, onion, mozzarella, cherry tomatoes & lime aioli

Vegetarian V 20
Pesto cream base, field mushrooms, olives, mozzarella, spinach, cherry tomatoes & onion

DESSERT

Ask our friendly staff for today's options!

Bateau Bay HOTEL