

food menu

STARTERS

Garlic Bread <small>VE</small>	9
<i>Add bacon + 2 Add cheese + 2</i>	
Sticky Pork Bao Buns	17
<i>Pork belly, slaw & chilli BBQ sauce</i>	
Arancini <small>V</small>	17
<i>Wild mushroom & feta with pesto aioli</i>	
Nachos <small>GF</small>	18
<i>Pulled brisket, corn chips, mozzarella, salsa, sour cream & guacamole</i>	
Ricotta Filled Zucchini Flowers <small>GF V</small>	18
<i>Shaved Reggiano & spicy sugo sauce</i>	
Texan BBQ Wings	19
<i>Roasted & glazed with house Texan BBQ sauce & blue cheese mayo</i>	
Loaded Fries <small>GF</small>	16
<i>Seasoned chips, bacon, mozzarella, BBQ sauce & aioli</i>	

Salads

Vietnamese Salad <small>V</small>	17
<i>Cucumber, carrot, cabbage, fried shallots, toasted peanuts & Nuoc Cham sauce</i>	
Cobb Salad <small>GF</small>	18
<i>Cos, tomato, avocado, bacon, blue cheese, boiled egg & garlic aioli</i>	
Classic Salad <small>VE GF</small>	16
<i>Mixed leaves, cucumber, cherry tomatoes, capsicum, olives & red wine dressing</i>	
Poke Bowl <small>VE GF</small>	18
<i>Wild rice, roasted peppers, heirloom tomatoes, cucumber, carrot, edamame & green goddess dressing</i>	
ADD ONS	Halloumi Cheese <small>GF V</small> 8
	Marinated Beef 8
	Grilled Chicken <small>GF</small> 8
	Roasted Garlic Prawns (6) <small>GF</small> 12

BURGERS

Served on milk buns with seasoned chips

Wagyu	22
<i>Grilled patty, bacon, cheese, lettuce, tomato, aioli & BBQ sauce</i>	
Double Wagyu	25
<i>Two grilled patties, bacon, cheese, onions, pickles & Bateau special sauce</i>	
Korean Fried Chicken	23
<i>Fried chicken breast, kimchi slaw, cucumber & kewpie mayo</i>	
Beef & Smoked Brisket	26
<i>Grilled patty, house smoked brisket, cheese, pickles, shredded lettuce & spicy tomato sauce</i>	
Veggie <small>VE</small> <i>on a potato bun</i>	20
<i>Plant based patty, lettuce, tomato, vegan cheese & vegan aioli</i>	

SHARE BOARDS

try any two for \$110!

SMOKED MEAT \$58

House slow smoked beef brisket, smoked duck breast, chorizo sausage, charred corn slaw, chipotle sauce & sourdough

BBQ MEAT \$62

Louisiana BBQ pork ribs, roasted pork belly, Texan spicy roasted wings, seasoned potato wedges, salad & spicy smoked BBQ sauce

PORTUGUESE CHICKEN \$46

Whole roasted Portuguese spiced chicken, kipfler potatoes, blistered tomatoes, roasted peppers & house salad

MAINS

Chicken Schnitzel	23
<i>Panko crumbed schnitzel with your choice of sides</i>	
Chicken Parmigiana	27
<i>Panko crumbed schnitzel parmigiana with your choice of sides</i>	
Salt & Pepper Squid GF	26
<i>House salad, seasoned chips & lime aioli</i>	
Saltwater Barramundi	34
<i>Fried crushed kipfler potatoes, Vietnamese salad & chilli lime aioli</i>	
Prawn Spaghetti	33
<i>Sautéed marinated prawns with chilli, cherry tomatoes, white wine & butter</i>	
Spinach & Ricotta Ravioli V	26
<i>Saffron ravioli tossed in pesto cream with roasted capsicum, cherry tomatoes & parmesan</i>	
Vegetable Miso Stack VE	26
<i>Pan-fried eggplant & pumpkin stacked with tofu & miso glaze</i>	

Grill

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

Rump 250g GF	28
<i>Upper Hunter, grain fed 100 days</i>	
Sirloin 300g GF	35
<i>Victoria region, grass fed, MSA graded</i>	
Scotch Fillet 350g GF	39
<i>Red Gum Creek, grass fed</i>	
Ribeye 400g GF	48
<i>Grainge Silver, grain fed 120 days</i>	
T-Bone 500g GF	44
<i>Upper Hunter region, grain fed 100 days</i>	

SAUCE & SIDES

Chips With Aioli GF V	12
Sweet Potato Fries With Aioli GF V	14
Seasonal Steamed Vegetables GF	10
Creamy Garlic Prawns (5) GF	12
Garden Salad GF V	8
Sauces ALL GF	3
<i>Gravy, Béarnaise, Diane, Mushroom, Pepper</i>	

PIZZA

Garlic Cheese V	17
<i>Roasted garlic butter & mozzarella</i>	
Margherita V	19
<i>Tomato base, vine ripened tomato, basil & mozzarella</i>	
Pepperoni	21
<i>Tomato base, pepperoni, chilli & mozzarella</i>	
BBQ Chicken	23
<i>BBQ base, shredded chicken, red onion, mushroom & mozzarella</i>	
Hawaiian	21
<i>Tomato base, ham, pineapple & mozzarella</i>	
Garlic Prawn	25
<i>White sauce base, garlic roasted prawns, spinach, cherry tomatoes & mozzarella</i>	
The Lot	28
<i>Tomato base, smoked brisket, ham, onion, bacon, sausage, mushroom, olives, tomato & mozzarella</i>	
Smoke House Beef	24
<i>BBQ base, pulled smoked brisket, onion, mushroom & mozzarella</i>	
Peri Peri Chicken	23
<i>Peri Peri sauce, shredded chicken, spinach, roasted pumpkin, shallots, aioli & mozzarella</i>	
Vegetarian V	20
<i>Pesto base, spinach, mushroom, onion, olives, capsicum & mozzarella</i>	

Fish & Chips



Saltwater Barramundi	\$34
New Zealand Ling	\$26
Market Fish	\$33

Beer battered or grilled GF served with house salad & seasoned chips

KIDS MEALS

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

\$12

kids meals include a free soft serve!



Bateau Bay
HOTEL