

# BRUNCH

(available til 2pm)

## THE CLASSICS

### AVOCADO SMASH (V) \$15

Avocado smashed with greek feta, cherry tomato, radish and two poached eggs. Topped with pomegranate and dukkah on multigrain.

### SPICE ME UP \$18

Scrambled eggs and apple coleslaw on sourdough with slow cooked spicy pulled pork.

### EGGS BENNY \$20

Poached eggs, spinach, and homemade hollandaise sauce on sourdough, served with your choice of protein (ham, bacon or + \$4 for salmon).

### GRILLED VEGGIE AND HALLOUMI STACK (V) \$20

Chargrilled zucchini, mushroom, asparagus, grilled tomato, halloumi and guacamole dip with beetroot hummus on soy linseed bread.

### LOADED CROISSANT \$18

Grilled Asparagus, avocado, thinly sliced prosciutto and eggs your way, topped with hollandaise sauce.

### MEDITERRANEAN SCRAMBLE (V) \$18

Red pepper, onion, feta, spinach and scrambled eggs served with sourdough.

### CINNAMON & BANANA PANCAKES (V) \$18

Cinnamon & banana pancakes topped with berry compote, nutella and ice cream.

### FRENCH TOAST (V) \$16

Served with caramelised bananas, crushed Oreos, pecans and maple syrup.

### BC'S BIG BREAKFAST \$25

Free range eggs your way with bacon, chorizo, roma tomatoes, mushrooms and a hash brown. Served with Turkish bread.

### MAKE YOUR TOAST (V, VG) \$6.50

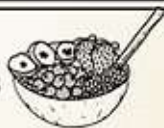
Choice of butter, peanut butter, jam, nutella, marmalade, vegemite and/or breakfast add ons ✓

#### ADD ONS:

Egg your way, grilled mushroom, grilled tomato, hollandaise sauce, beetroot hummus \$4

Bacon, chorizo, grilled halloumi, smoked salmon, smashed avocado. \$5

## NOURISH BOWLS & SALADS



### POKE BOWL (V, VG) \$25

Smoked salmon, cucumber, edamame, avocado, black rice, wasabi peas, ginger pickles and seaweed with hoisin dressing.

(Swap salmon for tofu) (V, VG)

### SPLIT PEA FALAFEL BOWL (V, VG) \$20

Beetroot hummus, rocket, shaved fennel, asparagus, baby beetroots and tahini yoghurt.

### BC GREEN BOWL \$21

Kale, spinach, grilled chicken, cucumber and apple slices, edamame, avocado, black rice. Topped with toasted sesame and lemon herb dressing. (Swap chicken for tofu) (V, VG)

### AÇAI BOWL (V, VG) \$16

Frozen açai blended with banana and coconut water, granola, coconut flakes, pepita seeds and seasonal fruits.

### SALMON & AVOCADO SALAD \$18

Smoked salmon tossed in green salad with avocado, sesame and lemon herb dressing.

(Swap salmon for tofu) (V, VG)

### CHICKEN PESTO SALAD \$19

Grill tenderloin, tossed in mesclun salad with tomato, cucumber, Spanish onion, carrot and avocado. Topped with danish feta, olives, sesame and lemon herb dressing.

(Swap chicken for tofu) (V)

### OVERNIGHT OAT PORRIDGE (V) \$14

Cinnamon oats served with seasonal fruits, honey and berry compote.

### HOMEMADE GRANOLA (V) \$16

Dried fruits, nuts and seeds with berry compote and coconut yogurt.

### VEGO BIGGIE (V) \$25

Free range eggs your way with wilted spinach, oven dried tomatoes, mushrooms, halloumi and a hash brown. Served with Turkish bread.



BAT  
COUNTRY

ALL ITEMS WITH A (V) ARE VEGETARIAN.  
ITEMS WITH A (VG) CAN BE MADE VEGAN. ASK THE STAFF.



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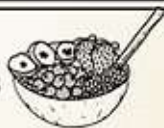
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# SANDWICHES

## HOMEMADE FALAFEL WRAP (V. VG) \$15

Served with lettuce, avocado, tomato, beetroot hummus, onion and aioli.

## BEEF BRISKET TOASTED SANDWICH \$17

With bacon jam, parmesan and roquette.

## B.A.T ROLL \$12

Charred bacon, avocado, tomato, lettuce & chilli-mayo on Ciabatta (swap bacon for halloumi \$2 (V))

## BC'S B&E SINGLE \$12

Bacon, relish and aioli with a fried egg on a toasted milk bun. Add BC's Hot Sauce?

DELUXE Version? double it! \$15

## TOASTIE \$10

With ham and cheese

WE CANT STOP HERE...  
THIS IS BAT COUNTRY!

# FEELING LUNCHY?

## CHEESEBURGER \$20

180g beef patty, cheese, salad with house dressing, onion, lettuce, pickles and fries

## CHICKEN SCHNITZEL \$25

Crumbed chicken, topped with cheese, salad, chips and gravy.

## TEMPURA FISH & CHIPS \$22

Two pieces of tempura fish, with garden salad, chips and tartare sauce.

## S&P SQUID \$25

Served with chilli aioli, a side of side chips or salad and optional Cajun seasoning.

# SIDES (GOOD FOR 2)

- Fries w seasalt and house relish \$9
- Roquette, parmesan, toasted seeds and balsamic \$9
- Dressed leaves, cucumber ribbons and cherry tomatoes \$9
- Truffle parmesan polenta chips w aioli \$11
- Charred asparagus w semi dried tomatoes, BC's hot sauce and seeds. \$13

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# DRINKS



## BUT FIRST ... COFFEE?

House blend: Sumatra, Colombia, Brazil

Regular 4.00  
Large 4.50

ESPRESSO 2.50  
MACCHIATO 3.20  
PICCOLO 3.80

MOCHA - CHAI LATTE - TURMERIC LATTE  
REG 4.50 LRG 5.00

HOT CHOCOLATE REG 4.00 LRG 4.50

BABYCHINO 1.50

## COFFEE BEANS BY THE BAG

250 - 15.00 500 - 25.00 1kg - 45.00

## TEA 4.00

English Breakfast, Gunpowder Green,  
Earl Grey, Loose-leaf Chai,  
Lemongrass Ginger, Chamomile,  
Peppermint or Turmeric Chai.

## SHAKES

Kids size 4.00  
Chocolate, caramel, vanilla or coffee

## FRAPPES

Kids size 4.00  
Mango, chocolate or coffee

## FRESH JUICES

(choose your combo)  
Orange, apple ginger carrot celery mint  
pineapple cucumber lemon

## FRUIT SMOOTHIES

Banana, mango or mango coconut  
(Vegan - made with COYO 8.50)

## BOOZY JUICE

Wyborowa Vodka, Jameson whiskey,  
Beefeater Gin, Chivas Regal Scotch,  
Cazadores Tequila - with any fresh  
juice

## BRUNCH COCKTAILS

Espresso martini 19.00  
Margarita 19.00  
Mimosa 13.00  
San Martino Prosecco  
Glass 13.00  
Bottle 60.00  
Hunters hangover cure 21.00



ALCOHOLIC BEVERAGES CAN ONLY BE ORDERED AND SERVED FROM 10AM



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## BRUNCH COCKTAILS

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## DINNER MENU

Available from 11:00am

### FOOD .....

#### BAR SNACKS

6.50

Spiced mixed nuts, marinated olives, cornichons, bat-tong (house blend jerky) or house pickled veg

#### \$1 CHICKEN WINGLETS

Minimum 5 - Choose either Buffalo sauce w blue cheese or smokey bbq

#### CHICKPEA GUACAMOLE (VEGAN, GF)

11.00

w jalapeno sals & corn chips

#### CHARRED ASPARAGUS (VEGAN, GF) 13.00

w oven dried tomatoes, BC's hot sauce & seeds

#### SMOKED BLACK BEAN NACHO (GF)

17.00

w cheddar, toasted corn & jalapeno salsa, garlic cream & hot sauce. (add chorizo or house guac +\$4 each)

#### BC'S SAN CHOY BOW (3) (DF)

16.00

Crispy chicken strips w beansprouts, sesame, fresh herbs, sweet n spicy hoisin (extra cup +\$5)

#### CHEESE PLATE (V)

25.00

3 cheeses, mixed fruit, house preserves, pickles & bread

#### TENDER S+P SQUID (DF)

21.00

w cajun & chilli aioli

#### BC'S CHEESEBURGER

20.00

Charred beef, house burger sauce, cheese, salad & pickles w fries (add bacon & egg +\$4)

#### PORK & BEAN BURRITO

22.00

w corn, jalapenos, cheese, spinach & corn chips

#### VEGAN BUDDHA PLATE (GF)

25.00

Charred asparagus, chickpea guacamole, quinoa & lentils, oven dried tomatoes, radish & smokey tahiti

#### FIRE BURGER

21.00

Beef pattie, stilton, caramelised onion, toasted corn, jalapenos & hot sauce w fries (add bacon & egg +\$4)

#### CRISPY CRUM CHICKEN SCHNITZEL

26.00

topped w bacon jam & cheddar, paired w fresh slaw

#### PULLED PORK PLATE

30.00

w truffled polenta chips, toasted corn-slaw & BC's sauce



**SOMETHING  
TO FINISH?**

**FLOURLESS NUTELLA CAKE 13.00**

w confit blueberries & vanilla  
ice cream (GF)

**BC'S "BAT NOFFEE" 13.00**

w rich caramel, bourbon banana  
& chocolate gelato

**VEGAN PASSIONFRUIT CHIA  
PUDDING 13.00**

w toasted coconut, raisins,  
seeds & berry compote (GF)

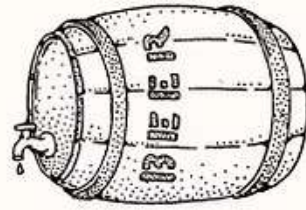
**CHEESE PLATE 25.00**

3 cheeses, mixed fruit, house  
preserves, pickles & bread (V)



*"Beware of enthusiasm and of love,  
both are temporary and quick to  
sway."*





## BEER & WINE

### BAT COUNTRY BEER ...

#### TAP:

YOUNG HENRY'S NATURAL LAGER (4.2%)	6.00 / 10.00
YOUNG HENRY'S NEWTOWNER PALE ALE (4.8%)	6.00 / 10.00

#### CIDER:

YOUNG HENRY'S CLOUDY APPLE (4.6%)	10.00
YULLI'S BREWS MARGOT DRY APPLE (5%)	11.00

#### CANS:

SUNDAY ROAD COAST TRACK LAGER (4.7%)	9.00
GRIFTER BREWING CO. PALE ALE (5%)	11.00
GRIFTER BREWING CO. WATERMELON PILSNER (4.9%)	12.00
GRIFTER BREWING CO. OATMEAL STOUT (5.5%)	12.00
YULLI'S BREWS MANDDARIN IPA (6.7%)	12.00
JAMES BOAGS LIGHT (2.9%)	8.00
HEINEKEN NON- ALCOHOLIC LAGER (0.0%)	8.00

### BAT COUNTRY WINE...

#### SPARKLING:

SAN MARTINO, PROSECCO (NV)	VENTO ITA	13.00/ 60.00
MUMM CR BRUT (NV)	CHAMPAGNE FRA	19.00/ 95.00

#### WHITE:

THE SUM, REISLING	DENAMRK WA	11.00/ 50.00
PFEIFFER, PINOT GRIGIO	ADELAIDE HILLS SA	12.00/ 55.00
MISTY COVE, SAUVIGON BLANC	MARLBOROUGH NZ	13.00/ 60.00
LOGAN, CHARDONNAY	MUDGE, NSW	14.00/ 65.00



## COCKTAILS

All drinks can be  
made vegan upon request

## COCKTAILS .....

### PINE DADDY

20.00

#### DADDY NEEDS HIS RUM

Pineapple plantation rum, house spiced rum,  
house- made pineapple shrub, fresh pineapple  
juice & lime  
Served fluffy w. pineapple leaves & bitters drops

### SAN JUAN SLIPPER

19.00

#### DANGEROUSLY DELICIOUS

House infused vanilla vodka, fresh pineapple &  
apple, passionfruit & agave  
Served in a coupe w. sugar rim

### RESTING SPRITZ FACE

19.00

#### SHE AIN'T SO SWEET BUT SHE SURE IS HOT 'N SMOKIN

Chilli infused tequila, campari, fresh OJ, lime,  
rhubarb bitters topped w soda  
Served w. chilli/ lime charred orange wedge

### DESPERATE SOUTHERN GENTLEMEN 22.00

#### LIFE SHOULDN'T BE JOURNEY TO THE GRAVE, WITH THE INTENTION OF ARRIVING SAFELY "H.S.T"

Buffalo terrace bourbon, ole smokey harley  
davidson moonshine, house made coffee maple  
syrup & chocolate bitters  
Served over ice

### VOODOO REMEDY

21.00

#### TIKI ME HARD

Havana 7, house made falernum, fresh OJ, lime,  
cinnamon & cherry  
Served frozen w. a smocking cinnamon stick

### PRETTY ROSIE

20.00

#### REMEMBER THIS PARTY IN VEGAS! HAKUNA MA'VODKA!

Vodka, rose liqueur, lychee liqueur, vanilla &  
blossom syrup.  
Served over ice w lychee

### PINK DRAGON

21.00

#### CHASE THIS DRAGON

Beefeater gin, yuzu sake, fresh strawberry, lime,  
house made ginger/ honey / chilli syrup  
Served in a coupe w. pickled ginger rose & a  
Szechuan/ strawberry dust rim

### A PIRATES LIFE

24.00

#### YO HO HO - THREE BOTTLES OF RUM

House spiced rum, havana club 7, house made  
velvet falernum, mango, creme of coconut, fresh  
pineapple & lime  
Served long, strong & flamin'

### TENNESSEE'S BUFFALO GRASS 21.00

#### MOVE OVER MARY, I'M THE REAL HANGOVER CURE!

Zubrowka vodka, jack daniel honey, lemon, house  
made cinnamon sugar syrup & fresh apple juice  
Served in a hurricane glass w cinnamon sugar rim

### THE TIPSY GEISHA

20.00

#### YOUR LADY FOR THE NIGHT

Pisco, yuzua sake, aloe vera juice & lemon  
Served in a coupe w. cucumber top knot & aloe  
chunks