



APPETIZERS & BITES

PARMESAN & SEA SALT FRIES(VG,V)	12
CRISPY SHOESTRING FRIES, FINISHED WITH AGED PARMESAN	
POTATO WEDGES (VG,V)	14
SERVED WITH SOUR CREAM AND SWEET CHILI	
MAC N CHEESE CROQUETTES (V)	16
CREAMY MACARONI AND CHEESE PAIRED WITH PAMESAN & SALAD	
SALT & PEPPERS CALAMARI	16
LIGHTLY BATTERED FRIED CALAMARI SEASONED WITH SALT & PEPPER SERVED WITH SWEET CHILI AND FRESH LEMON	
BEEF SLIDERS	20
BRIOCHE BUN LAYERED WITH MELTED AGED CHEESE, LETTUCE & TOMATO	

MAINS

SOUP OF THE DAY(V)	15
A PIPING HOT BOWL OF HOMEMADE SOUP, SERVED WITH A THICK SLICE OF RUSTIC BREAD AND BUTTER	
GRILLED VEGETABLE SALAD (VG,V)	27
HEARTY PLANT BASED BOWL WITH CARROTS, BRUSSELS SPROUTS, CHICKPEAS	
SPINACH & RICOTTA PAPARDELLE (V)	29
PARMESAN CREAM, SPINACH, MUSHROOM & LEEK	
BRAISED LAMB SHANK (GF)	32
SLOW-COOKED IN RED WINE SERVED WITH CREAMY MASH, RUSTIC ROOT VEGETABLES AND A RICH ROSEMARY JUS	
PAN FRIED BARRAMUNDI FILLET (GF)	32
CRISPY SKINNED BARRAMUNDI SERVED WITH BRUSSELS SPROUTS, FENNEL,CHAT POTATOES,PUY LENTILS & TARRAGON EMULSION	
ROAST PORK	34
CLASSIC PRIME ROAST, SERVED WITH YORKSHIRE PUDDING, ROASTED VEGETABLES, MASH, AND GRAVY	

PUB STYLE CLASSICS

CLASSIC CAESER SALAD (V)	23
CRISP ROMAINE LETTUCE TOSSED WITH PARMESAN, CRISPY BACON, CROUTONS, ANCHOVIES AND POACHED EGG ADD CHICKEN +ADD 4	
FISH AND CHIPS	29
FLAKY FISH IN A CRISP ALE BATTER SERVED WITH CHIPS, FRESH SALAD & TARTAR SAUCE	
OAKROOM STACKER BURGER	29
STACKED BEEF BURGER WITH JUICY PATTIES, ONION JAM, LETTUCE, TOMATO, AGED CHEESE SERVED WITH CHIPS & AIOLI	
BUTTERMILK CHICKEN BURGER	29
CRISPY BUTTERMILK FRIED CHICKEN WITH BACON, LETTUCE,ONION, MAPLE SYRUP SERVED WITH CHIPS & AIOLI	
CHICKEN SCHNITZEL /CHICKEN PARMA	28/30
CRUMBED CHICKEN SCHNITZEL TOPPED WITH NAPOLI SAUCE, HAM & CHEESE SERVED WITH CHIPS AND SALAD	

BUTCHER’S BLOCK

ALL MEATS ARE SERVED WITH CHIPS, FRESH SALAD AND CHOICE OF GRAVY, MUSHROOM OR PEPPER SAUCE +ADD EGG(2.50EA)	
CHICKEN BREAST	30
BEEF RUMP 250G	39
BEEF SCOTCH 200G	46

V = VEGETARIAN GF = GLUTEN FREE
VG = VEGAN GFOA = GLUTEN FREE OPTIONS AVAILABLE
VGO = VEGAN OPTION AVAILBABLE

ALL SEAFOOD PRODUCTS SERVED AT BATMAN’S HILL ON COLLINS ARE IMPORTED

SIDES

RUSTIC ROOT VEGETABLES (V)	12
HERB BUTTER, FINE HERBS AND PARMESAN	
GREEN SALAD (VG,V)	12
FRESH CRUNCHY SALAD, VEGGIE GOODNESS AND HOUSE DRESSING	
CREAMY MASH POTATO (V)	12

DESSERTS

STICKY DATE PUDDING (V)	16
A WARM, MOIST SPONGE CAKE WITH DATES DRENCHED IN RICH TOFFEE SAUCE SERVED WITH VANILLA ICE CREAM	
CHOCOLATE PUDDING (V)	16
WARM CENTRED CHOCOLATE PUDDING WITH CHOCOLATE SAUCE SERVED WITH ICE CREAM	
ORANGE BLOSSOM AND DARK RUM CRÈME BRÛLÉE (V)	16
VANILLA CUSTARD INFUSED WITH FLORAL ORANGE BLOSSOM AND HINT OF DARK RUM, TOPPED WITH CARAMELISED SUGAR CRUST	

LITTLE ONES

ALL MEALS ARE SERVED WITH SOFT DRINK OR JUICE & ICE CREAM	
CHEESEBURGER	18
FISH & CHIPS	18
JUNIOR PARMA	18
PENNE PASTA	18

ALLERGEN INFORMATION
OUR MENU AND KITCHEN CONTAINS MULTIPLE ALLERGENS AND FOODS WHICH MAY CAUSE AN INTOLERANCE. OUR TEAM WILL MAKE EFFORTS TO ACCOMMODATE DIETARY REQUIREMENTS. HOWEVER DUE TO THE SHARED PRODUCTION AND SERVING ENVIRONMENT, WE CANNOT GUARANTEE THE COMPLETE OMISSION OF SUCH ALLERGENS OR FOODS WHICH MAY CAUSE AN INTOLERANCE. PLEASE INFORM OUR TEAM IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE

CREDIT CARD PAYMENTS INCUR A 1.4% SURCHARGE. CASH PAYMENTS ARE NOT ACCEPTED, PUBLIC HOLIDAYS SURCHARGE OF 15% APPLIES