



A BIT PARCHED?
Flip this menu over to peruse
our extensive drinks menu

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Fries for one, sweet chilli mayo ^V	\$5
Local hand made dim-sims, ginger soy dipping sauce (2)	\$5
Street corn: charcoal grilled sweet corn drizzled with a lemon thyme butter and crumbled feta ^{GF / V}	\$8
Flat bread, dukkha, baba ghanoush ^V	\$10
Garlic ciabatta (4) ^V	\$8
Bruschetta of heirloom tomato, basil, buffalo mozzarella ^V	\$12
Wood fired mesquite chicken taco with an adobo sauce, tangy slaw, avocado and coriander (2) ^{GF}	\$16
Korean fried chicken wings, cucumber kimchi, and a chilli yum yum sauce ^{GF}	500gm: \$14 / 1kg: \$27
Popcorn chicken with a sticky tamarind, lime glaze	\$12
Salt & pepper squid, lime aioli ^{GF}	\$13 / \$26
Mezze platter with Manzanillo olives, organic smoked ham, prosciutto di San Daniele, dips, buffalo mozzarella, flat bread	\$29
Seasoned wedges, sour cream & sweet chilli sauce ^V	\$14
Loaded fries topped with bacon, red eye hot sauce, cheese and spring onions	\$14

> CLASSICS.

Portarlington mussels, chilli, garlic, fresh tomato, chardonnay, garden herbs ^{GFA}	\$16 / \$28
Thai Beef Jungle curry with Thai eggplant, holy basil, choy sum, fragrant rice, tomato sambal ^{GF}	\$26
Southern fried buttermilk chicken burger with lettuce, tomato, tangy ranch sauce, brioche bun and fries – add bacon +\$2 / add avocado +\$3	\$22
180g Wagyu beef burger with American cheese, lettuce, tomato, sriracha mayo, brioche bun, pickle and fries – add bacon +\$2	\$22
Seafood linguini, prawns, fresh fish, mussels, clams with mild chilli, garlic, fresh tomato, garden herbs, lemon extra virgin olive oil	\$32
Chicken parmigiana: chicken breast schnitzel, Napoli sauce, leg ham, mozzarella cheese, chips & salad	\$24
Nasi Goreng; chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots ^{GFA / VGA / VA}	\$24
Beer battered local Rockling, dill aioli, garden salad, chips	\$24

> THE PARRILLA GRILL.


Parrilla Wood-Fired Cooking: Imported from South America our Argentinian parrilla harnesses the power of fire, searing hot coals & wood smoke from red-gum hardwood. By working with our suppliers to select the best quality steaks & an in-house dry ageing cabinet enables us to offer you a unique dining experience.

Spanish pork and smoky paprika sausage, white beans, parsley, roasted capsicum, braised fennel & chimichurri ^{GF}	\$28
Asado beef rib served with a salsa picante, street corn and fat chips with oregano salt ^{GF}	\$34
220gm Scotch Fillet pasture fed Angus	\$24
Eye fillet Thousand Guineas MBS 3+ pasture/ grain fed shorthorn	180gm: \$37 / 300gm: \$56
270gm Rump Sher Wagyu MBS 8+, 400-day grain fed	\$36
300gm Porterhouse Hopkins River MBS 2+, pasture fed black Angus	\$38
500gm Ribeye MBS 2+ Gippsland pasture fed black Angus	\$62
Parrilla tasting plate, asado ribs, wagyu Rump, Portuguese chicken, chorizo sausage and sides (min of 2 people)	\$58pp
SELECTED CUTS: We also hand pick & house dry age selected cuts for up to 21 days (please ask your wait staff for today's offering)	
SAUCES & SIDES: Mushroom ^{GF} / Pepper ^{GF} / Red wine jus ^{GF} / Gravy ^{GF} Garlic butter ^{GF} / Chimichurri ^{GF}	
SURF & TURF? Prawns with garlic sauce ^{GF}	+\$10
Change to chips & seasonal greens ^{GF}	+\$2

– All steaks are served with chips, salad & sauces
– All gluten free will be served with herb potatoes & salad

> WANT MORE INFO? CHECK-OUT OUR WEBSITE: TORQUAYHOTEL.COM.AU

DIETARY KEY:
GF = Gluten Free | V = Vegetarian | VG = Vegan
VA = Vegetarian Available (upon request)
VGA = Vegan Available (upon request)
GFA = Gluten Free Available (upon request)

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> SALADS & SIDES.

Ancient grain salad, spiced pumpkin, kale, LSA dukkha, pomegranate, smoked yoghurt ^{VG / GF} – add slow cooked lamb shoulder +\$8	\$18
Crispy fried brussel sprouts, roasted spiced cauliflower, garlic mousse, candied orange, roasted almonds ^{VG / GF}	\$14
House salad, tomatoes, cucumber, lettuce, radish, French vinaigrette ^{V / VG / GF}	\$10
Herbed potatoes ^V	\$9
Seasonal greens ^{GF / VG}	\$9
Fries, sweet chilli mayo ^V	\$9

> DESSERTS.

Saffron poached pear, orange blossom cream, gingerbread, limoncello	\$14
Yoghurt panna cotta, Turkish delight, lemon soil, meringue	\$14
Sticky date pudding, butterscotch sauce, double cream	\$12

> SCAN ME!

COVID-19 CONTACT TRACING FORM

Let's keep things safe – please fill out your contact tracing details by scanning the QR code with the camera on your smart phone



KITCHEN HOURS:
Lunch: (Wed–Sun) 12:00pm – 2:30pm
Dinner: (Wed–Sun) 5:00pm – 8:30pm

A 15% surcharge applies to all public holidays

FUNCTIONS: Ask our staff about our function options or contact our functions manager Rylea Adams on (03)52612001 or rylea@torquayhotel.com.au