



> SHARE.

Street corn: charcoal grilled sweet corn drizzled with a lemon thyme butter & crumbled feta ^{GF/V}	\$8
Hot smoked salmon, horseradish, flat bread	\$14
Drysdale Manzanillo olives ^{GF/VG}	\$8
Flat bread, dukkha, baba ghanoush ^{VG}	\$10
Grilled chorizo, white bean puree ^{GF}	\$12
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 & coriander (2) ^{GF}	\$16
Salt & pepper squid, lime aioli ^{GF}	\$13 / \$26
Portarlinton mussels, chilli, garlic, fresh tomato, chardonnay, garden herbs ^{GFA}	\$16 / \$28
Mezze platter with Manzanillo olives, organic smoked ham, prosciutto di San Daniele, dips, buffalo mozzarella, flat bread	\$29

> CLASSICS.

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	\$27
Nasi Goreng; chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots ^{GFA/VGA/VA}	\$26
Beer battered local Rockling, dill aioli, garden salad, chips	\$30

> 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.

Fish of the day cooked over coals, salsa verde, Italian tomato & herb salad, fat chips	\$MP
Portuguese style chicken, saffron pilaf, radicchio salad, romesco, flat bread	\$32
Spanish pork & smoky paprika sausage, white beans, parsley, roasted capsicum, braised fennel & chimichurri	\$28
Asado beef rib served with a salsa picante, street corn & fat chips with oregano salt ^{GF}	\$34
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 & 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

> SALADS & SIDES.

Ancient grain salad, spiced pumpkin, kale, LSA dukkha, pomegranate, smoked yoghurt ^{VG/GF}	\$18
– add slow cooked lamb shoulder +\$8	
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

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

> 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)

LET'S GET SOCIAL?

Follow us at:
TorquayHotel



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



DRINKS



A BIT HUNGRY?
Flip this menu over to peruse our extensive dining menu

> SPARKLING.

	150	250	BTL
Wolf Blass Bilyara – Multiregional Aus	\$7	-	\$30
Aurelia Prosecco – South East Aus	\$9	-	\$43
Seppelt Salinger Select Cuvee NV – South-West Vic	-	-	\$50
Squealing Pig Sparkling Rose – South East Aus	\$9	-	\$43
Louis Roederer Brut Premier Champagne – France	-	-	\$135

> WHITES.

CHARDONNAY:	150	250	BTL
Wolf Blass Bilyara Chardonnay – Multiregional Aus	\$7	\$10	\$30
Seppelt Jaluka Chardonnay – Henty Region South-West Vic	\$11	\$18.5	\$54
Round 2 Chardonnay – Barossa Valley SA	\$8.5	\$14	\$42
Coldstream Hills Chardonnay – Coldstream Vic	-	-	\$65
Shaw & Smith M3 Chardonnay – Adelaide Hills SA	-	-	\$130
Leeuwin Estate Art Series Chardonnay – Margaret River WA	-	-	\$155

SAUVIGNON BLANC:	150	250	BTL
“Hill & Hotel” Sauvignon Blanc – Bellarine Geelong	\$9	\$15	\$45
SPECIAL OFFER: The Torquay Hotel collaborates with Scotchmans Hill to create a limited release Geelong Sauvignon Blanc			

Pike & Joyce Sauvignon Blanc – Adelaide Hills SA	\$8	\$13.5	\$40
Squealing Pig Sauvignon Blanc on tap – Marlborough NZ	150: \$9 / 250: \$14.5 / 500: \$28 / LTR: \$56		
Shaw & Smith Sauvignon Blanc – Adelaide Hills SA	-	-	\$60
Shaw & Smith Sauvignon Blanc Magnum 1.5lt	-	-	\$115
Catalina Sounds Sauvignon Blanc – Marlborough NZ	\$11	\$18	\$53
Coldstream Hills Sauvignon Blanc – Coldstream Vic	-	-	\$65

RIESLING:	150	250	BTL
Block 50 Riesling – Central Ranges Aus	\$9	\$14.5	\$43
Leo Buring Riesling – Clare Valley SA	-	-	\$43
Shaw & Smith Riesling – Adelaide Hills SA	-	-	\$60

PINOT GRIS / GRIGIO:	150	250	BTL
Argento Pinot Grigio – Adelaide Hills SA	\$8	\$13	\$39
Tar and Rose Pinot Grigio – Strathbogie Ranges Vic	\$9	\$14.5	\$43
Wild Flower Pinot Grigio – Pemberton WA	-	-	\$43

The Other Wine Co (by Shaw and Smith) Pinot Gris Adelaide Hills	\$10	\$16.5	\$49
Pocketwatch Pinot Gris – Central Ranges Vic	\$8	\$13.5	\$40

> ROSÉ & MOSCATO.

	150	250	BTL
Debussy Reverie Rose – Provence France	\$9	\$14.5	\$43
AIX Rose – Provence France	\$11.5	\$19	\$59
AIX Rose Magnum 1.5lt	-	-	\$110
Triplette Rose – Provence France	-	-	\$40
Squealing Pig Rose on tap – Central Vic	150: \$9 / 250: \$14.5 / 500: \$28 / LTR: \$56		
Rockford Alicante Bouchet – Barossa SA	-	-	\$55
T’Gallant Juliet Moscato – Mornington Peninsula Vic	\$7.5	\$12.5	\$38

> REDS.

SHIRAZ:	150	250	BTL
Covert Shiraz – McLaren Vale SA	\$9.5	\$15.5	\$45
Cat out of the Bag Shiraz – Bellarine Geelong Vic	\$9.5	\$16	\$47
Mountadam Shiraz – Barossa SA	\$9	\$15	\$45
Wolf Blass Bilyara Shiraz – Multiregional Aus	\$7	\$10	\$30
Coldstream Hills Shiraz – Coldstream Vic	-	-	\$85
Wise Shiraz – Margaret River WA	\$9	\$15	\$45
Torzi Mystic Park Shiraz – Barossa SA	-	-	\$45

The Other Wine Co (by Shaw and Smith) Shiraz Pinot Noir – Adelaide Hills SA	\$10	\$16.5	\$49
Penfolds Bin 28 Kalimna Shiraz 2009: \$85 / 2010: \$70 / 2012: \$79 / 2013: \$79			
Penfolds Bin 128 Shiraz – Coonawarra SA 2010: \$75 / 2012: \$79 / 2014: \$90			
Rockford Basket Press Shiraz – Barossa SA		2015: \$150	
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa SA		2015: \$75	
Shaw & Smith Shiraz – Adelaide Hills SA		2016: \$94	

PINOT NOIR:	150	250	BTL
“Hill & Hotel” Pinot Noir – Bellarine Geelong Vic	\$9	\$15	\$45
SPECIAL OFFER: The Torquay Hotel collaborates with Scotchmans Hill to create a limited release Geelong Pinot Noir			

Cat out of the Bag Pinot Noir – Bellarine Geelong Vic	\$9.5	\$16	\$47
Coldstream Hills Pinot Noir – Coldstream Vic	-	-	\$63
Jones Road Pinot Noir – Mornington Peninsula Vic	-	-	\$70
True Colours Pinot Noir – Yarra Valley Vic	-	-	\$46
Catalina Sounds Pinot Noir – Marlborough NZ	\$11	\$18	\$53
Pennon Hill Montalto Pinot Noir – Mornington Peninsula Vic	-	-	\$70

MERLOT:	150	250	BTL
Coldstream Hills Merlot – Coldstream Vic	-	-	\$65
La Puttanesca Sangiovese Merlot – McLaren Vale SA	\$9	\$15	\$45

CABERNET BLENDS:	150	250	BTL
Penny’s Hill Cabernet Sauvignon – McLaren Vale SA	-	-	\$49
Argento Cabernet Merlot – McLaren Vale SA	\$8	\$13	\$39
Quarterback Shiraz Cabernet Merlot – McLaren Vale SA	\$8.5	\$14.5	\$43
Esquinas De Argento Malbec – Mendoza Argentina	\$9	\$14.5	\$43
Pikes Sangiovese – Clare Valley SA	-	-	\$45
Devils Lair Hidden Cave Cabernet Shiraz – Margaret River WA	-	-	\$47
Penfolds Bin 389 Cabernet Shiraz	2010: \$140 / 2011: \$149 / 2012: \$150 / 2013: \$150		
Penfolds Bin 407 Cabernet Sauvignon	2010: \$135 / 2011: \$140		
Penfolds Bin 707 Cabernet Sauvignon	2002: \$830 / 2008: \$830		

> COCKTAILS.

SUMMER BREEZE:	GLS	JUG
Long and fresh, to enjoy in sunshine and moonlight		
Ginger Rogers: Zesty ginger beer, mint and Bulldog London Dry Gin, freshened up with citrus.	\$20	\$55

Unconventional G&T: Your favourite long drink, in a bittersweet attire, with Bulldog London Dry Gin, Cynar Amaro and tonic H2O.	\$14	-
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Paloma Sunrise: A one-way ticket to Mexico, with Espolon Tequila, raspberries, citrus and grapefruit soda. Fruity, with a tang.	\$20	\$55
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Bell Street Sour: A delicious take on Whiskey Sour, with Wild Turkey Rye, hints of honey and Frangelico memories. Bright and wild!	\$16	-
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EXOTIC PUNCHES:	GLS	JUG
Tropical drinks and obscure potions, with a touch of Caribbean magic		
Hurricane: If passionfruit and Coruba Dark Jamaican Rum are your thing, look no further. Hold on tight.	\$18	-

Penis Enlarger (AKA Jamaican Pina Colada): (Vegan) Baron Samedi Spiced Rum, fresh pineapple and coconut water for the best Pina Colada you ever had. P.S. don’t get fooled by the name.	\$18	-
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CLASSICS:	GLS	JUG
There must be a reason these beauties have been around for decades...		

Aperol Spritz: Prosecco, Aperol, splash of soda, orange wedge.	\$15	-
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Negroni Sbagliato: Born “by mistake”, using Prosecco sparkling wine, Campari and Cinzano Vermouth Rosso.	\$15	-
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Lexington Hill Espresso Martini: On tap	\$17	-
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Lexington Hill Sangria: On tap	\$12	\$42
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