



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

> SHARE.

AVAILABLE ALL DAY: 12:00PM – LATE

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
Flatbread, baba ghanoush, dukkah ^{VG}	\$10
Grilled chorizo, white bean puree ^{GF}	\$12
Spiced cauliflower pakora, eggplant kasundi, spiced chickpeas, coconut yoghurt (3) ^{VG / 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
Portarlington mussels, chilli, garlic, fresh tomato, chardonnay, garden herbs, flat bread ^{GFA}	\$16 / \$28
Mezze platter with Manzanillo olives, organic smoked ham, prosciutto di San Daniele, dips, buffalo mozzarella, flat bread	\$29

> CLASSICS.

AVAILABLE LUNCH & DINNER ONLY

Thai Beef Jungle curry with Thai eggplant, holy basil, choy sum, fragrant rice, tomato sambal ^{GF / VA}	\$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	\$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.

AVAILABLE LUNCH & DINNER ONLY

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.

Atlantic Salmon cooked over coals, salsa verde, Italian tomato & herb salad, fat chips	\$32
Portuguese style chicken, saffron pilaf, radicchio salad, romesco, flat bread	\$32
Spanish pork & 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
220gm Scotch Fillet pasture fed Angus	\$24
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

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



> SALADS & SIDES.

Ancient grain salad, spiced pumpkin, kale, LSA dukkha, pomegranate, smoked yoghurt ^{VGA / 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 ^{VG}	\$9
Seasonal greens ^{GF / VG}	\$9
Fries, sweet chilli mayo ^{VGA}	\$9
Seasoned wedges, sour cream & sweet chilli sauce ^{VGA}	\$14

> 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



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

KITCHEN HOURS:

Lunch: (Mon–Sun) 12:00pm – 2:30pm
Dinner: (Thurs–Sun) 5:00pm – 8:30pm
(Fri–Sat) 5:00pm – 9:00pm

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	-	-	\$43
Louis Roederer Brut Premier Champagne – France	-	-	\$135

> WHITES.

	150	250	BTL
CHARDONNAY: 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	-	-	\$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: “Hill & Hotel” Sauvignon Blanc – Bellarine Geelong SPECIAL OFFER: The Torquay Hotel collaborates with Scotchmans Hill to create a limited release Geelong Sauvignon Blanc	\$9	\$15	\$45
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	-	-	\$60
Shaw & Smith Sauvignon Blanc – Adelaide Hills SA	-	-	\$60
Shaw & Smith Sauvignon Blanc Magnum 1.5lt	-	-	\$115
Catalina Sounds Sauvignon Blanc – Marlborough NZ	-	-	\$53
Coldstream Hills Sauvignon Blanc – Coldstream Vic	-	-	\$65
RIESLING: 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: 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	-	-	\$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	-	-	\$55
Rockford Alicante Bouchet – Barossa SA	-	-	\$55
T’Gallant Juliet Moscato – Mornington Peninsula Vic	\$7.5	\$12.5	\$38

> REDS.

	150	250	BTL
SHIRAZ: 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	-	-	\$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	-	-	\$79
Penfolds Bin 128 Shiraz – Coonawarra SA 2010: \$75 / 2012: \$79 / 2014: \$90	-	-	\$90
Rockford Basket Press Shiraz – Barossa SA 2015: \$150	-	-	\$150
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa SA 2015: \$75	-	-	\$75
Shaw & Smith Shiraz – Adelaide Hills SA 2016: \$94	-	-	\$94
PINOT NOIR: “Hill & Hotel” Pinot Noir – Bellarine Geelong Vic SPECIAL OFFER: The Torquay Hotel collaborates with Scotchmans Hill to create a limited release Geelong Pinot Noir	\$9	\$15	\$45
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: Coldstream Hills Merlot – Coldstream Vic	\$150	\$250	\$65
La Puttanesca Sangiovese Merlot – McLaren Vale SA	\$9	\$15	\$45

	150	250	BTL
CABERNET BLENDS: 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	-	-	\$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.

	GLS	JUG
SUMMER BREEZE: Bell Street Sour – A delicious take on Whiskey Sour, with Wild Turkey Rye, egg whites, hints of honey and Frangelico memories.	\$16	-
Watermelon High – Verano watermelon gin, Monin strawberry pure, lemon juice, Aperol	\$19	-
Grand Fizz – Grey goose vodka, St Germain, lime juice, prosecco, topped with soda	\$21	-
Bloody Sunday – Four pillars bloody shiraz, Campari, Cointreau, lemon juice, orange bitters	\$20	-
Passion fruit Martini – Vodka, lemon juice, passion fruit puree, egg whites	\$17	-
EXOTIC PUNCHES: Dazed & Confused – In the Heads, it doesn’t get dark & stormy, but Longbranch Bourbon, Coruba Jamaican Rum and ginger Beer, will not leave you dry.	\$20	\$55
Peach Pit – Did you say floral Bellini Spritz, with Aperol, Cinzano Bianco and Remedy Peach Kombucha? Who’s in?	\$14	-
CLASSICS: Tommy’s Margarita – Reposado tequila, Cointreau, lime juice, Agave nectar	\$20	-
Aperol Spritz – Prosecco, Aperol, splash of soda, orange wedge.	\$16	-
Lexington Hill Espresso Martini – On tap	\$17	-
Lexington Hill Sangria – On tap	\$12	\$42

> 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

