



BAR MENU

> SHARE.

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|--|-------------------------|
| Street corn: Charcoal grilled sweet corn drizzled with a lemon thyme butter & crumbled feta ^{GF/V} | \$10 |
| Bull horn peppers over coals, manchego, Pedro Ximenez ^{GF/V} | \$12 |
| Flat bread, dukkha, hummus ^{VG} | \$12 |
| Grilled chorizo, white bean puree, chimichurri ^{GF} | \$14 |
| Toasted garlic ciabatta ^V | \$10 |
| Bruschetta of heirloom tomato, basil, buffalo mozzarella ^V | \$14 |
| Spiced cauliflower, goats curd, pomegranate, smoked almonds ^{GF/V} | \$16 |
| Wood fired mesquite chicken taco with an adobo sauce, tangy slaw, avocado & coriander (2) ^{GF/VGA} | \$16 |
| Korean fried chicken wings, cucumber kimchi, chilli yum yum sauce ^{GF} | 500gm: \$15 / 1kg: \$29 |
| Salt & pepper squid, lime aioli ^{GF} | \$13 / \$26 |
| Grilled W.A sardines, charred cos, chilli gremolata ^{GF} | \$18 |
| Portarlinton mussels, chilli, garlic, fresh tomato, chardonnay, garden herbs ^{GFA} | \$17 / \$30 |
| Mezze platter: Manzanillo olives, organic smoked ham, prosciutto San Daniele, dips, buffalo mozzarella, flat bread | \$32 |
| Wedges with sour cream, sweet chilli ^V | \$14 |
| Fries ^V | \$9 |

> 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.

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|--|----------------------------|
| Atlantic salmon over coals, bush spices, mojo verde, paella rice, grilled asparagus ^{GF} | \$36 |
| Cyprian BBQ chicken, Greek salad, lemon potatoes, tzatziki ^{GF} | \$34 |
| Paprika scented pork sausage, white beans, parsley, roasted capsicum, fennel salad, chimichurri | \$34 |
| Asado beef ribs served with a salsa picante, street corn & fat chips with oregano salt | \$34 |
| 300gm Porterhouse MBS 3+, Hopkins River pasture fed black angus | \$39 |
| 270gm Sher Wagyu rump MBS 8+, 400-day grain fed | \$38 |
| Eye fillet MBS 3+, Thousand Guineas pasture fed shorthorn | 180gm: \$39 300gm: \$64 |
| 600gm T-bone, pasture fed black angus | \$52 |
| 500gm Ribeye MBS 4, O'Connor pasture fed black angus | \$68 |
| Slow cooked 12 hour lamb shoulder, lemon potatoes, summer vegetable salad, salmoriglio (to share for 2) ^{GF} | \$75 |
| Parrilla tasting plate: Asado ribs, wagyu rump, char grilled chicken, chorizo sausage, street corn & sides (min of 2 people) | \$58pp |

SELECTED CUTS:

We also have chef selected cuts that we in-house dry age for up to 21 days (please ask our wait staff for today's selection)

SAUCES & SIDES:

Mushroom ^{GF} / Pepper ^{GF} / Red wine jus ^{GF} / Gravy ^{GF}
Garlic butter ^{GF} / Chimichurri ^{GF}

BUTTERS:

Blue cheese butter ^{GF} / Garlic butter ^{GF}

MUSTARDS:

Hot English / Dijon / Wholegrain

SURF & TURF?

Prawns in a creamy garlic sauce ^{GF} +\$10

Change to chips & seasonal greens ^{GF} +\$2

— All gluten free will be served with herbed potatoes & salad

> CLASSICS.

| | |
|---|-------|
| Seafood linguini: Prawns, sea fish, mussels, clams with mild chilli, garlic, fresh tomato, garden herbs, lemon extra virgin olive oil | \$32 |
| Chicken & prawn Bengali curry, fried okra, roasted tomato coconut chutney, jasmine rice ^{VGA/GF} | \$28 |
| Middle eastern ancient grain salad with kohlrabi, chickpeas, spiced dates, toasted pistachios, pomegranate & a tahini dressing ^{VG/GF} | \$18 |
| — add slow cooked lamb shoulder +\$8 | |
| Shroom burger: Thyme scented portobello mushroom with gruyere cheese, butter lettuce, tomato, garlic truffle mayo, brioche bun, fries ^V | \$18 |
| Southern fried buttermilk chicken burger with lettuce, tomato, tangy ranch sauce, brioche bun, fries | \$22 |
| — add bacon +\$2 — add avocado +\$3 | |
| 200gm Wagyu beef burger, American cheese, lettuce, tomato, sriracha mayo, brioche bun, pickle & fries | \$23 |
| — add bacon +\$2 | |
| Chicken parmigiana: Chicken breast schnitzel, Napoli sauce, leg ham, mozzarella cheese, chips & salad | \$28 |
| 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 | \$32 |
| Seafood platter: Salt & pepper squid, beer battered rockling, prawns, Portarlinton mussels, hot smoked salmon, coffin bay oysters, chips & salad (for 2 people) | \$140 |

> DESSERTS.

| | |
|---|------|
| Tropical Eton mess, passionfruit, kiwi, meringue, sponge cake | \$14 |
| Strawberries & cream, white chocolate, strawberry gel, short crust crumbs | \$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

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

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: (Mon–Sun) 12:00pm – 2:30pm
Dinner: (Mon–Sun) From 5:00pm

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 MENUS



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

> SPARKLING.

| | 150 | 250 | BTL |
|--|-------|-----|-------|
| Wolf Blass Bilyara – Multiregional, Aus | \$7.5 | - | \$35 |
| Sunnycliff Brut – South East, Vic | - | - | \$45 |
| Jack Rabbit Fizzante 375ml – Bellarine, Geelong | - | - | \$35 |
| Aurelia Prosecco – South East, Aus | \$10 | - | \$45 |
| Seppelt Salinger Select Cuvee NV – South-West, Vic | - | - | \$55 |
| Louis Roederer Brut Premier Champagne – France | - | - | \$135 |

> WHITES.

| | 150 | 250 | BTL |
|--|--------|--------|-------|
| CHARDONNAY: Wolf Blass Bilyara Chardonnay – Multiregional, Aus | \$7.5 | \$12.5 | \$35 |
| Seppelt Jaluka Chardonnay – Hentley Region South-West, Vic | \$11.5 | \$19 | \$55 |
| Harvest Moon Chardonnay – Yarra Valley, Vic | \$9.5 | \$16 | \$45 |
| Coldstream Hills Chardonnay – Coldstream, Vic | - | - | \$88 |
| 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 | \$9.5 | \$16 | \$45 |
| Squealing Pig Sauvignon Blanc on tap – Marlborough, NZ 150: \$9.5 / 250: \$16 / 500: \$30 / Ltr: \$60 | | | |
| Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA | \$13 | \$22 | \$60 |
| Shaw & Smith Sauvignon Blanc Magnum 1.5lt | - | - | \$115 |
| Baie Estate Grown Sauvignon Blanc – Bellarine Peninsula, Vic | - | - | \$60 |
| Coldstream Hills Sauvignon Blanc – Coldstream, Vic | - | - | \$80 |
| RIESLING: Michelton Blackwood Park Riesling – Michelton, Vic | \$9.5 | \$16 | \$45 |
| Leo Buring Riesling – Clare Valley, SA | - | - | \$45 |
| Shaw & Smith Riesling – Adelaide Hills, SA | - | - | \$60 |
| PINOT GRIS / GRIGIO: Argento Pinot Grigio – Adelaide Hills, SA | \$9 | \$15 | \$40 |
| Tar & Rose Pinot Grigio – Strathbogie Ranges, Vic | - | - | \$50 |
| Harvest Moon Pinot Grigio – King Valley, Vic | \$9.5 | \$16 | \$45 |
| The Pass Pinot Gris – Marlborough, NZ | - | - | \$45 |
| Latta Pinot Gris Ex Nihilo – Ballarat, Vic | - | - | \$75 |

> ROSÉ & MOSCATO.

| | 150 | 250 | BTL |
|--|--------|------|-------|
| Debussy Reverie Rose – Provence, France | \$9.5 | \$16 | \$45 |
| Rogers & Rufus Grenache Rose – Barossa Valley, SA | \$11.5 | \$19 | \$55 |
| Mandala Rose – Yarra Valley, Vic | - | - | \$45 |
| Port Phillip Estate Salasso Rose – Mornington, Vic | - | - | \$60 |
| AIX Rose – Provence, France | - | - | \$80 |
| AIX Rose Magnum 1.5lt | - | - | \$150 |
| Squealing Pig Rose on tap – Central, Vic 150: \$9.5 / 250: \$16 / 500: \$30 / Ltr: \$60 | | | |
| Rockford Alicante Bouchet – Barossa, SA | - | - | \$70 |
| Bend Moscato – Mitchelton, Vic | \$9.5 | \$16 | \$45 |

> REDS.

| | 150 | 250 | BTL |
|---|--------|--------|------|
| SHIRAZ: Covert Shiraz – McLaren Vale, SA | \$9.5 | \$15.5 | \$45 |
| Cat out of the Bag Shiraz – Bellarine, Geelong, Vic | - | - | \$50 |
| Harvest Moon Shiraz – Nagambie, Vic | \$9.5 | \$16 | \$45 |
| Wolf Blass Bilyara Shiraz – Multiregional, Aus | \$7.5 | \$12.5 | \$35 |
| A.T. Richardson Chockstone Shiraz – Grampians, Vic | \$11.5 | \$19 | \$55 |
| Sons of Eden Marschall Shiraz – Barossa, SA | - | - | \$60 |
| Baie Estate Grown Shiraz – Bellarine Peninsula, Vic | - | - | \$70 |
| Coldstream Hills Shiraz – Coldstream, Vic | - | - | \$85 |
| Penfolds Bin 28 Kalimna Shiraz 2009: \$85 / 2010: \$80 / 2012: \$90 / 2013: \$90 | | | |
| Penfolds Bin 128 Shiraz – Coonawarra, SA 2010: \$85 / 2012: \$90 / 2014: \$99 | | | |
| Rockford Basket Press Shiraz – Tanunda, SA 2015: \$150 | | | |
| Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA 2015: \$80 | | | |
| Shaw & Smith Shiraz – Adelaide Hills, SA 2016: \$130 | | | |
| 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 | \$9.5 | \$16 | \$45 |
| Cat out of the Bag Pinot Noir – Bellarine, Geelong, Vic | \$10 | \$16.5 | \$47 |
| Coldstream Hills Pinot Noir – Coldstream, Vic | - | - | \$85 |
| Jones Road Pinot Noir – Mornington Peninsula, Vic | - | - | \$70 |
| True Colours Pinot Noir – Yarra Valley, Vic | \$10.5 | \$17.5 | \$50 |
| Catalina Sounds Pinot Noir – Marlborough, NZ | - | - | \$65 |
| MERLOT: Coldstream Hills Merlot – Coldstream, Vic | - | - | \$85 |
| Smokin Barrels Merlot – Barossa Valley, SA | - | - | \$48 |
| La Puttanesca Sangiovese Merlot – McLaren Vale, SA | \$9.5 | \$16 | \$45 |

| | 150 | 250 | BTL |
|---|-------|------|------|
| CABERNET, SANGIOVESE & OTHER BLENDS: Smokin Barrels Cabernet Sauvignon – Barossa Valley, SA | - | - | \$48 |
| Argento Cabernet Merlot – McLaren Vale, SA | \$9.5 | \$16 | \$45 |
| Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA | \$9.5 | \$16 | \$45 |
| Pikes Sangiovese – Clare Valley, SA | - | - | \$49 |
| Latta Revolution Sangiovese – Ballarat, Vic | - | - | \$75 |
| Penfolds Bin 389 Cabernet Shiraz 2010: \$150 / 2011: \$150 2012: \$160 / 2013: \$160 | | | |
| Penfolds Bin 407 Cabernet Sauvignon 2010: \$140 / 2011: \$150 | | | |
| Penfolds Bin 707 Cabernet Sauvignon 2002: \$830 / 2008: \$830 | | | |

> COCKTAILS.

| | GLS | JUG |
|--|------|------|
| SUMMER BREEZE: Whitewash – A Bellarine sour using local Teddy & the Fox gin, lemon, Cointreau, orange bitters, egg white. | \$20 | - |
| Watermelon High – Verano watermelon gin, Monin strawberry pure, lemon juice, Aperol | \$19 | \$60 |
| Amalfi Spritz – Limoncello, prosecco, soda, fresh lemon, rosemary. A classic on the famous Italian coastline, perfect for sunny days looking at the water | \$16 | \$60 |
| Ernest – A version of Ernest Hemingway’s favorite – white rum, grapefruit juice, maraschino liqueur, sugar cane syrup | \$20 | \$60 |
| Passionfruit Martini – Vodka, lemon juice, passionfruit puree, egg whites | \$17 | - |
| Bourbon Twist – A strong but refreshing blend of Wild Turkey Longbranch, Aperol, Lemon, Cynar | \$20 | - |
| Blush – Pama pomegranate liqueur, Queenscliff Small Batch gin, pomegranate seeds, mint, Fever Tree Mediterranean tonic water | \$18 | \$60 |
| 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 |

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