



> SHARE.

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
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

> CLASSICS.

Seafood linguini: Prawns, sea 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	\$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

> 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.

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

> SALADS & SIDES.

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
Insalata primavera: Chilled salad of asparagus, zucchini, summer peas, snow pea tendrils, mint dressing ^{GF/VG}	\$13
Brussels sprout salad with pancetta, apple & buttermilk dressing ^{GF/VGA}	\$13
House salad, French vinaigrette ^{VG/GF}	\$10
Herbed potatoes ^{GF/VG}	\$9
Seasonal greens ^{GF/VG}	\$9
Fries ^V	\$9

> 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

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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 (advise staff of food allergy requirements):

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



D R I N K S M E N U



A BIT HUNGRY?
Flip this menu over to peruse
our extensive dining 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 Nihil Organic – 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: Harvest Moon Shiraz – Nagambie, Vic	\$9.5	\$16	\$45
Covert Shiraz – McLaren Vale, SA	\$9.5	\$15.5	\$45
Cat out of the Bag Shiraz – Bellarine, Geelong, Vic	-	-	\$50
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
Praise of Shadows Shiraz – McLaren Vale, SA	-	-	\$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
True Colours Pinot Noir – Yarra Valley, Vic	\$10.5	\$17.5	\$50
Spring Vale Melrose Pinot Noir – Freycinet, Tas	\$11.5	\$19	\$55
Catalina Sounds Pinot Noir – Marlborough, NZ	-	-	\$65
MERLOT: Smokin Barrels Merlot – Barossa Valley, SA	150 -	250 -	BTL \$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 Organic – 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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