



# BAR MENU

## > SMALL / SHARE.

Toasted garlic ciabatta <sup>V</sup>	\$10
Bruschetta cubana, manchego, pico de gallo, oregano, pedro Ximanez <sup>V</sup>	\$18
Flat bread, taramasalata, bottarga	\$14
Street corn: Charcoal grilled sweet corn, truffle butter, San Simon cheese <sup>GF / V</sup>	\$10
Burrata, heirloom tomato escabeche, herb oil, toast <sup>GFA / V</sup>	\$20
Cauliflower cooked over red gum, pumpkin seed & sumac granola, rose harissa, beetroot <sup>GF / VG</sup>	\$16
Salt & pepper squid, lime aioli (main size served with chips & salad) <sup>GFA</sup>	\$13 / \$26
Sugar & spice cured kingfish, torched jalapenos, citrus ceviche, creme fraiche, shiso <sup>GF</sup>	\$18
Gunpowder lamb ribs cooked over charcoal, minted yoghurt <sup>GF</sup>	\$18
Nashville fried chicken tenders, pickles & a chipotle mayo	\$18
Pork carnitas, salted cabbage, corn crema, wood roasted pineapple, adobo sauce, corn tortillas <sup>GF</sup> – Vegan available with Mesquite cauliflower (upon request)	\$18
Sticky chicken wings, cucumber, lime & coconut dipping sauce <sup>V</sup>	500gm: \$16 / 1kg: \$32
Tapas plate: Smokey chorizo, stuffed piquillo peppers, jamon, sardines escabeche, manzanillo olives <sup>GFA</sup>	\$36
Wedges with sour cream, sweet chilli <sup>V</sup>	\$14
Fries <sup>V</sup>	\$10

## > 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, heirloom beetroot & orange salad, potato gallette, basque sauce <sup>GF</sup>	\$36
BBQ Spatchcock, potato, horseradish, shaved brussel sprout & nduja salad, dressed iceberg, salsa verde <sup>GF</sup>	\$38
Chorizo pork sausage, white bean skordalia, apple fennel slaw, chimichurri <sup>GF</sup>	\$32
Asado beef ribs, salsa picante, radicchio salad & fries <sup>GF</sup>	\$34
Rump 250gm O'Connor grain fed black angus	\$30
Porterhouse 250gm MBS 3+, O'Connor pasture fed black angus	\$40
Scotch fillet 300gm MBS 3+ Cape Grim pasture fed black angus	\$68
Eye fillet MBS 3+, Thousand Guineas pasture fed shorthorn	180gm: \$49 / 300gm: \$74
Ribeye 500gm MBS 4, O'Connor pasture fed black angus	\$78
Parrilla BBQ plate: Asado beef ribs, chicken wings, chorizo sausage, street corn, chips & salad <sup>GF</sup>	\$46pp

**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 <sup>GF</sup> / Pepper <sup>GF</sup> / Gravy <sup>GF</sup> / Chimichurri <sup>GF</sup>

**BUTTERS & MUSTARDS:**  
Garlic butter <sup>GF</sup> / Hot English / Dijon / Wholegrain

**SURF & TURF:**  
Gulf prawns with sofrito salsa <sup>GF</sup> +\$14  
Change to chips & seasonal greens <sup>GF</sup> +\$2

– All gluten free will be served with potatoes & salad

## > FAVOURITES.

Portarlington mussels, chilli, garlic, fresh tomato, chardonnay, garden herbs, charred bread <sup>GFA</sup>	\$17 / \$30
Seafood linguini: Prawns, sea fish, mussels, clams with mild chilli, garlic, fresh tomato, garden herbs, lemon extra virgin olive oil <sup>V</sup>	\$34
Charred summer squash, carrot & almond hummus, freekeh tabouli, spiced fried tofu, coconut labneh, goji berries <sup>VG</sup>	\$26
Middle eastern ancient grain salad, spiced pumpkin, kale, chickpeas, toasted pistachios, pomegranate & a coconut yoghurt <sup>VG / GF</sup> – add slow cooked lamb shoulder	\$18 +\$8
Southern fried buttermilk chicken burger with lettuce, tomato, tangy ranch sauce, brioche bun, fries – add bacon – add avocado	\$22 +\$2 +\$3
Wagyu beef burger, American cheese, lettuce, tomato, sriracha mayo, brioche bun, pickle & fries – add bacon	\$23 +\$2
Grilled Haloumi burger with roasted pumpkin, baby spinach, basil pesto, brioche bun & fries <sup>V</sup>	\$18
Chicken parmigiana: Chicken breast schnitzel, Napoli sauce, leg ham, mozzarella cheese, chips & salad	\$26
Nasi Goreng: Chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots <sup>GFA / VGA / VA</sup>	\$26
Beer battered local rockling, citrus aioli, garden salad, chips	\$28

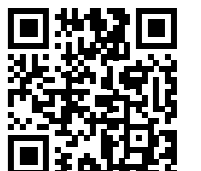
## > DESSERTS.

Chocolate & rhubarb parfait, summer berries, cracked pepper meringue <sup>GF</sup>	\$14
Saffron & yoghurt panna cotta, candied fennel seed, turkish delight, lemon balm <sup>GF</sup>	\$14
Sticky date pudding, butterscotch sauce, double cream	\$12

## > BUY E-GIFT CARDS NOW!

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Our cards can be used in any of our venues (except in gaming areas or the TAB) & can be used across our 3 hotels (Barwon Heads Hotel / Torquay Hotel / Grovedale Hotel)





> WANT MORE INFO? CHECK-OUT OUR WEBSITE: [TORQUAYHOTEL.COM.AU](http://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)  
🔥 = Mild spice | 🔥🔥 = Medium spice

**LET'S GET SOCIAL?**  
Follow us at:  
**TorquayHotel**

**KITCHEN HOURS:**  
**Lunch:** (Mon–Sun) 11:30am – 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
<b>CHARDONNAY:</b> 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
<b>SAUVIGNON BLANC:</b> “Hill & Hotel” Sauvignon Blanc – Bellarine Geelong <b>SPECIAL OFFER:</b> 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
<b>RIESLING:</b> Michelton Blackwood Park Riesling – Michelton, Vic	\$9.5	\$16	\$45
Leo Buring Riesling – Clare Valley, SA	-	-	\$45
Shaw & Smith Riesling – Adelaide Hills, SA	-	-	\$60
<b>PINOT GRIS / GRIGIO:</b> 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
<b>SHIRAZ:</b> 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			2017: \$150
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA			2017: \$80
Shaw & Smith Shiraz – Adelaide Hills, SA			2016: \$130
<b>PINOT NOIR:</b> “Hill & Hotel” Pinot Noir – Bellarine Geelong Vic <b>SPECIAL OFFER:</b> 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
<b>MERLOT:</b> Smokin Barrels Merlot – Barossa Valley, SA	-	-	\$48
La Puttanesca Sangiovese Merlot – McLaren Vale, SA	\$9.5	\$16	\$45

	150	250	BTL
<b>CABERNET, SANGIOVESE &amp; OTHER BLENDS:</b> 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
<b>SUMMER BREEZE:</b> <b>Whitewash –</b> A Bellarine sour using local Teddy & the Fox gin, lemon, Cointreau, orange bitters, egg white.	\$20	-
<b>Watermelon High –</b> Verano watermelon gin, Monin strawberry pure, lemon juice, Aperol	\$19	\$60
<b>Amalfi Spritz –</b> Limoncello, prosecco, soda, fresh lemon, rosemary. A classic on the famous Italian coastline, perfect for sunny days looking at the water	\$16	\$60
<b>Ernest –</b> A version of Ernest Hemingway’s favorite – white rum, grapefruit juice, maraschino liqueur, sugar cane syrup	\$20	\$60
<b>Passionfruit Martini –</b> Vodka, lemon juice, passionfruit puree, egg whites	\$17	-
<b>Bourbon Twist –</b> A strong but refreshing blend of Wild Turkey Longbranch, Aperol, Lemon, Cynar	\$20	-
<b>Blush –</b> Pama pomegranate liqueur, Queenscliff Small Batch gin, pomegranate seeds, mint, Fever Tree Mediterranean tonic water	\$18	\$60
<b>CLASSICS:</b> <b>Tommy’s Margarita –</b> Reposado tequila, Cointreau, lime juice, Agave nectar	\$20	-
<b>Aperol Spritz –</b> Prosecco, Aperol, splash of soda, orange wedge.	\$16	-
<b>Lexington Hill Espresso Martini –</b> On tap	\$17	-
<b>Lexington Hill Sangria –</b> On tap	\$12	\$42

A 15% surcharge applies to all public holidays