



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

> SMALL / SHARE.

Toasted garlic ciabatta ^V	\$10
Bruschetta cubana, manchego, pico de gallo, oregano, pedro Ximanez ^V	\$18
Flat bread, taramasalata, bottarga	\$14
Street corn: Charcoal grilled sweet corn, truffle butter, San Simon cheese ^{GF / V}	\$10
Burrata, heirloom tomato escabeche, herb oil, toast ^{GFA / V}	\$20
Cauliflower cooked over red gum, pumpkin seed & sumac granola, rose harissa, beetroot ^{GF / VG}	\$16
Salt & pepper squid, lime aioli (main size served with chips & salad) ^{GFA}	\$13 / \$26
Sugar & spice cured kingfish, torched jalapenos, citrus ceviche, creme fraiche, shiso ^{GF}	\$18
Gunpowder lamb ribs cooked over charcoal, minted yoghurt ^{GF}	\$18
Wood fired Gulf prawns, charred little gem lettuce, sofrito salsa, burnt lemon ^{GF}	\$22
– add extra prawns	+\$7 each
Pork tacos (2), salted cabbage, corn crema, wood roasted pineapple, adobo sauce, corn tortillas ^{GF} 🔥	\$18
– add extra tacos	+\$7 each
– vegan available with Mesquite cauliflower (upon request)	
Tapas plate: Smokey chorizo, stuffed piquillo peppers, jamon, sardines escabeche, manzanillo olives & ciabatta ^{GFA}	\$36

> FAVOURITES.

Portarlington mussels, chilli, garlic, fresh tomato, chardonnay, garden herbs, charred bread ^{GFA} 🔥	\$17 / \$30
Seafood linguini: Prawns, sea fish, mussels, clams with mild chilli, garlic, fresh tomato, garden herbs, lemon extra virgin olive oil 🔥	\$34
Chimichurri heirloom carrots, hazelnuts, smoked carrot hummus, whipped fetta, charred eggplant, tarragon & burnt chilli oil ^{GF / V / VGA}	\$18
Apple cider pork belly, confit russet potatoes, green beans, dressed witlof, celeriac remoulade ^{GF}	\$34
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, citrus aioli, garden salad, chips	\$32

> 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 ^{GF}	\$36
Spatchcock cooked over red gum, potato, horseradish & nduja salad, charred hispi cabbage, currants, toasted almonds, and salsa verde ^{GF}	\$38
Chorizo pork sausage, white bean skordalia, apple fennel slaw, chimichurri ^{GF}	\$32
Asado beef ribs, salsa picante, radicchio salad & fries ^{GFA}	\$34
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 tasting plate: Asado beef ribs, Gulf prawns, BBQ spatchcock, chorizo sausage, street corn, radicchio salad ^{GFA}	\$68pp

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} / Gravy ^{GF} / Chimichurri ^{GF}

BUTTERS & MUSTARDS:

Garlic butter ^{GF} / Hot English / Dijon / Wholegrain

SURF & TURF:

Gulf prawns with sofrito salsa ^{GF} +\$14

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

– All gluten free will be served with potatoes & salad

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

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

> SALADS & SIDES.

Middle eastern ancient grain salad, spiced pumpkin, kale, chickpeas, toasted pistachios, pomegranate & a smoked coconut yoghurt ^{VG / GF}	\$18
– add slow cooked lamb shoulder	+\$8
Potato, shaved brussel sprout & nduja salad with a crème fraiche horseradish dressing ^{GF / VA}	\$14
Radicchio, fig, pickled pepper & San Simon cheese salad, vincotto dressing ^{GF / VGA}	\$16
House salad, French vinaigrette ^{VG / GF}	\$10
Seasonal greens ^{GF / VG}	\$9
Herbed potatoes ^{VG}	\$9
Fries ^V	\$9

> DESSERTS.

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

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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)



LET'S GET SOCIAL?

Follow us at: [TorquayHotel](https://www.torquayhotel.com.au)



KITCHEN HOURS:

Lunch: (Mon–Sun) 11:30am – 2:30pm

Dinner: (Mon–Sun) From 5:00pm

A 15% surcharge applies to all public holidays



DRINKS MENUS



A BIT HUNGRY?
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> SPARKLING.

	150	250	BTL
Sunnycliff Brut – Red Cliffs, Vic	\$10	-	\$45
Aurelia Prosecco – South East, Aust	\$10	-	\$45
Seppelt Salinger Select Cuvee – Great Westen, Vic	-	-	\$55
Ca di Alte Prosecco DOC – Veneto, Italy	-	-	\$55
Spring Vale ‘Salute’ Sparkling – Cranbrook, Tas	-	-	\$83
La Grande Cote Brut – Burgundy, France	\$15.5	-	\$76
Louis Roederer – Reims, France	-	-	\$145

> WHITES.

	150	250	BTL
CHARDONNAY:			
Harvest Moon Chardonnay – Yarra Valley, Vic	\$9.5	\$16	\$45
Fringe Society Chardonnay – France	\$10	\$17	\$50
Seppelt Jaluka Chardonnay – Hently Region, Vic	\$11.5	\$19	\$55
Kumeu Village Chardonnay – Hawkes Bay, NZ	-	-	\$57
Yering Station Chardonnay – Yarra Valley, Vic	-	-	\$63
Coldstream Hills Chardonnay – Coldstream, Vic	-	-	\$88
Shaw & Smith M3 Chardonnay – Adelaide Hills, SA	-	-	\$130
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	-	-	\$47
821 South Sauvignon Blanc – Marlborough, NZ	-	-	\$47
Amisfield Sauvignon Blanc – Central Otago, NZ	\$11.5	\$19	\$56
Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA	\$13	\$22	\$60
Baie Estate Sauvignon Blanc – Bellarine Peninsula, Vic	-	-	\$60
Coldstream Hill Sauvignon Blanc – Coldstream, Vic	-	-	\$80
RIESLING:			
Michelton Blackwood Park Riesling – Mitchelton, Vic	\$9.5	\$16	\$45
Leo Buring Clare Valley Riesling – Clare Valley, SA	-	-	\$45
Tar & Rose Riesling – Strathbogie Ranges, Vic	-	-	\$50
PINOT GRIS / GRIGIO:			
Argento Pinot Grigio – Adelaide Hills, SA	\$9	\$15	\$43
Harvest Moon Pinot Grigio – King Valley, Vic	\$9.5	\$16	\$45
Ca di Alte Pinot Grigio – Veneto, Italy	\$9.5	\$16	\$45
Tar & Rose Pinot Grigio – Strathbogie Ranges, Vic	-	-	\$50
Gapsted Pinot Gris – Alpine Valleys, Vic	-	-	\$52

> ROSÉ & MOSCATO.

	150	250	BTL
Debussy Reverie Rose – Provence, France	\$9.5	\$16	\$45
Kalleske Rosina – Barossa Valley, SA	\$11	\$18	\$54
Rockford Alicante Bouchet – Barossa, SA	-	-	\$70
AIX Rose – Provence, France	-	-	\$75
Squealing Pig Rose on tap – Central, Vic 150: \$9.5 / 250: \$16 / 500: \$30 / Ltr: \$60	\$9.5	\$16	\$45
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	\$16	\$45
Cat out of the Bag Shiraz – Bellarine Peninsula, Vic	\$10	\$16.5	\$47
A.T. Richardson Chockstone Shiraz – Grampians, Vic	-	-	\$60
Sons of Eden Marchall Shiraz – Barossa, SA	\$13	\$22	\$60
Rochford Estate Syrah – Coldstream, Vic	-	-	\$64
Kalleske Moppa Shiraz – Barossa, SA	-	-	\$69
Baie Estate Grown Shiraz – Bellarine Peninsula, Vic	-	-	\$70
Coldstream Hills Shiraz – Coldstream, Vic	-	-	\$85
Shaw & Smith Shiraz – Adelaide Hills, SA	-	-	\$130
Rockford Basket Press Shiraz – Tanunda, SA	-	-	\$150
Penfolds Bin 28 Kalimna Shiraz, Barossa, SA	-	-	2012: \$99
Penfolds Bin 128 Shiraz – Coonawarra, SA	-	-	2010: \$95
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
Cloud Street Pinot Noir - Reginal, Vic	\$10	\$17	\$50
Cat out of the Bag Pinot Noir – Bellarine Peninsula, Vic	-	-	\$47
Fringe Societe Pinot Noir – Cebazan, France	-	-	\$49
Spring Vale Melrose Pinot Noir – Freycinet, Tas	\$11.5	\$19	\$55
Yering Station Pinot Noir – Yarra Valley, Vic	-	-	\$63
Rochford Estate Pinot Noir – Yarra Valley, Vic	-	-	\$76
Coldstream Hilla Pinot Noir – Coldstream, Vic	-	-	\$85

	150	250	BTL
CABERNET AND OTHER BLENDS:			
Argento Cabernet Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
La Puttanesca Sangiovese Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Mojo Cabernet Sauvignon – Limestone Coast, SA	-	-	\$45
Smokin Barrels Cabernet Sauvignon – Barossa, SA	\$10	\$17	\$50
The Pawn Sangiovese – Adelaide Hills, SA	\$10.5	\$17.5	\$52
Monte Guelfo Chianti – Chianti, Italy	-	-	\$47
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA	-	-	\$80
Penfolds Bin 389 Cabernet Sauvignon	2010: \$170 / 2013: \$180		
Penfolds Bin 407 Cabernet Sauvignon	2010: \$160 / 2011: \$170		

> COCKTAILS.

	GLS	JUG
SUMMER BREEZE:		
Passionfruit Martini 2.0 – Absolut Vanilla Vodka, Aperol, lemon juice, passionfruit puree, egg whites	\$20	-
OG Passionfruit Martini – Vodka O, lemon juice, passionfruit puree, egg whites	\$19	-
Made At Midnight – Pama Pomegranate liquor, Aperol, lime, lemon, crushed ice and pomegranate seeds	\$20	\$60
Black Rose – Hendricks gin, Campari, blackberry liqueur, lemon, rosemary and a touch of sugar	\$20	-
Starry Night – Melbourne-made Starward Two-Fold Whisky, Lillet Blanc, grapefruit soda, rosemary and a grapefruit slice	\$20	\$60
Hugo Spritz – St Germain Elderflower liqueur, prosecco, soda and fresh cucumber	\$18	\$54
CLASSICS:		
Bourbon Sour Longbranch Bourbon, lemon juice, egg white and a maraschino cherry	\$18	-
Tommy’s Margarita – El Jimador Reposado Tequila, Cointreau, lime juice and agave syrup – Spice it up with a little Cholula hot sauce and chilli flake rim (ask for a Spicy Margarita)	\$21	-
Mojito – Bacardi Carta Blanca, fresh mint, lime, crushed ice and soda	\$20	\$60
Aperol Spritz – Aperol, Prosecco, soda and fresh orange	\$17	-
Lexington Hill – Espresso Martini (on tap)	\$18	-
Lexington Hill – Sangria (on tap)	\$12	\$45

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