



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

## > SMALL / SHARE.

Toasted garlic ciabatta <sup>V</sup>	\$11
Bruschetta cubana, manchego, pico de gallo, oregano, pedro Ximanez <sup>V</sup>	\$18
Flat bread, taramasalata, bottarga	\$15
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>	\$19
Wood fired Gulf prawns, charred little gem lettuce, sofrito salsa, burnt lemon <sup>GF</sup>	\$24
– add extra prawns	+\$8 each
Pork tacos (2), salted cabbage, corn crema, wood roasted pineapple, adobo sauce, corn tortillas <sup>GF</sup>	\$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 <sup>GFA</sup>	\$38

## > 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	\$36
Apple cider pork belly, confit russet potatoes, green beans, dressed witlof, celeriac remoulade <sup>GF</sup>	\$36
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 <sup>GFA / VGA / VA</sup>	\$26
Beer battered local rockling, citrus aioli, garden salad, chips	\$35

## > 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 galette, basque sauce <sup>GF</sup>	\$36
Spatchcock cooked over red gum, potato, horseradish & nduja salad, charred hispi cabbage, currants, toasted almonds, and salsa verde <sup>GF</sup>	\$40
Chorizo pork sausage, white bean skordalia, apple fennel slaw, chimichurri <sup>GF</sup>	\$32
Asado beef ribs, salsa picante, radicchio salad & fries <sup>GFA</sup>	\$38
250gm Wagyu Rump MBS 7+, 400 day grain fed	\$40
280gm Porterhouse MBS 4+, Hopkins River grass fed black angus	\$45
220gm Eye Fillet MBS 3+, Hopkins River grass fed black angus	\$55
300gm Scotch MBS 4+, Hopkins River grass fed black angus	\$60
Parrilla tasting plate: Asado beef ribs, Gulf prawns, BBQ spatchcock, chorizo sausage, street corn, radicchio salad <sup>GFA</sup>	\$74pp

### 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> +\$16

Change to chips & seasonal greens <sup>GF</sup> +\$2

– All gluten free will be served with potatoes & salad

> WANT MORE INFO? CHECK-OUT OUR WEBSITE: [TORQUAYHOTEL.COM.AU](http://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 <sup>VG / GF</sup>	\$20
– add slow cooked lamb shoulder	+\$9
Chimichurri heirloom carrots, hazelnuts, smoked carrot hummus, whipped fetta, charred eggplant, tarragon & burnt chilli oil <sup>GF / V / VGA</sup>	\$18
Potato, shaved brussel sprout & nduja salad with a crème fraiche horseradish dressing <sup>GF / VA</sup>	\$14
Radicchio, fig, pickled pepper & San Simon cheese salad, vincotto dressing <sup>GF / VGA</sup>	\$16
House salad, French vinaigrette <sup>VG / GF</sup>	\$10
Seasonal greens <sup>GF / VG</sup>	\$10
Herbed potatoes <sup>VG</sup>	\$9
Fries <sup>V</sup>	\$10

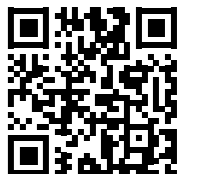
## > DESSERTS.

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!

### SCAN THE QR CODE TO PURCHASE ONLINE:

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



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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
<b>CHARDONNAY:</b>			
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
<b>SAUVIGNON BLANC:</b>			
“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		
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
<b>RIESLING:</b>			
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
<b>PINOT GRIGIO / FIANO:</b>			
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
Bella Riva Fiano – King Valley, Vic	-	-	\$43

## > 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		
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	\$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
<b>PINOT NOIR:</b>			
“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
<b>CABERNET AND OTHER BLENDS:</b>			
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
<b>SUMMER BREEZE:</b>		
<b>Passionfruit Martini 2.0</b> – Absolut Vanilla Vodka, Aperol, lemon juice, passionfruit puree, egg whites	\$20	-
<b>OG Passionfruit Martini</b> – Vodka O, lemon juice, passionfruit puree, egg whites	\$19	-
<b>Made At Midnight</b> – Pama Pomegranate liquor, Aperol, lime, lemon, crushed ice and pomegranate seeds	\$20	\$60
<b>Black Rose</b> – Hendricks gin, Campari, blackberry liqueur, lemon, rosemary and a touch of sugar	\$20	-
<b>Starry Night</b> – Melbourne-made Starward Two-Fold Whisky, Lillet Blanc, grapefruit soda, rosemary and a grapefruit slice	\$20	\$60
<b>Hugo Spritz</b> – St Germain Elderflower liqueur, prosecco, soda and fresh cucumber	\$18	\$54
<b>CLASSICS:</b>		
<b>Bourbon Sour</b> Longbranch Bourbon, lemon juice, egg white and a maraschino cherry	\$18	-
<b>Tommy’s Margarita</b> – 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	-
<b>Mojito</b> – Bacardi Carta Blanca, fresh mint, lime, crushed ice and soda	\$20	\$60
<b>Aperol Spritz</b> – Aperol, Prosecco, soda and fresh orange	\$17	-
<b>Lexington Hill</b> – Espresso Martini (on tap)	\$18	-
<b>Lexington Hill</b> – Sangria (on tap)	\$12	\$45

A 15% surcharge applies to all public holidays