



> SMALL / SHARE.

Toasted garlic ciabatta ^V	\$11
Bruschetta of vine ripened tomatoes, goat's cheese mousse, lemon thyme pesto ^V	\$9
Street corn: Charcoal grilled sweet corn, truffle butter, manchego ^{GF/V}	\$10
Flat bread, harissa spiced hummus, toasted chickpeas, fennel seeds, olive oil ^{VG}	\$15
Salted cod croquettes, guindillas peppers, chilli saffron aioli (3)	\$15
Cauliflower cooked over red gum, pumpkin seed & pistachio granola, Moroccan chilli rose oil, beetroot ^{GF/VG}	\$16
Salt & pepper squid, lime aioli (main size served with chips & salad) ^{GFA}	\$13 / \$26
Beef skewers with black lime marinade, charred carrot hummus, sumac onions, fresh herbs, handmade roti canai – vegan available with house made falafel's (upon request)	\$18
Nashville fried chicken tenders, pickles, chipotle mayo	\$18
Sticky Korean BBQ chicken wings, kimchi, yangnyeom sauce [🔥]	500gm: \$16 / 1kg: \$32
Gunpowder lamb ribs cooked over charcoal, minted yoghurt ^{GF}	\$19
Wood fired Skull Island prawns with chilli, tamarind & lime, toasted coconut, green papaya, nahm jim, betel leaves ^{GF} [🔥]	\$22
Carne asada tacos: slow cooked beef brisket, slaw, charred jalapeno pica de gallo, adobo sauce, pickled radish, corn tortillas ^{GF} ^{🔥🔥}	\$18 + \$9 each
– add extra tacos – vegan available with Mesquite cauliflower (upon request)	
French style charcuterie with duck liver pâté, saucisson sausage, comté cheese, cornichons, crusty bread, & house cultured butter	\$28
Wedges, sour cream, sweet chilli ^V	\$15
Fries ^V	\$10

> 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)



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

> 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, with a kale, fennel & broccolini slaw, jerusalem artichokes, cavolo nero puree, caper beurre blanc ^{GF}	\$36
Za'atar spiced spatchcock, roasted heirloom turnips, almond, bitter leaf salad, pickled grape salsa, celery yoghurt ^{GF}	\$40
Chorizo pork sausage, spanish style cassoulet of lima beans, saffron, morcilla, chimichurri with a country style baguette ^{GFA}	\$34
Asado beef ribs, salsa picante, watercress, radish salad, fries ^{GFA}	\$38
200gm Rump, grain fed black angus	\$32
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, BBQ spatchcock, chorizo sausage, street corn with a kale, fennel & broccolini slaw ^{GFA}	\$74 ^{PP}
SELECTED CUTS:	
We also have chef selected cuts that we dry aged in-house for up to 21 days (please ask our wait staff for today's selection)	
SAUCES:	
Mushroom ^{GF} / Pepper ^{GF} / Gravy ^{GF} / Chimichurri ^{GF}	
BUTTERS & MUSTARDS:	
Garlic butter ^{GF} / Hot English / Dijon / Wholegrain	
SURF & TURF:	
Skull Island prawns, chimichurri ^{GF}	+ \$16
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

LET'S GET SOCIAL?

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



KITCHEN HOURS:

Lunch: (Mon–Sun) 11:30am – 2:30pm

Dinner: (Mon–Sun) From 5:00pm

A 15% surcharge applies to all public holidays

> FAVOURITES.

Seafood linguini: Prawns, sea fish, mussels, clams, mild chilli, garlic, fresh tomato, garden herbs, lemon extra virgin olive oil	\$36
Potato gnocchi, braised beef and madeira ragoût, oven roasted eschalots, baked ricotta, tarragon gremolata	\$32
Nasi Goreng: Chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots ^{GFA/VGA/VA} [🔥]	\$26
Thai beef red curry, globe eggplant, baby corn, holy basil, vietnamese mint, red eshalots, fragrant jasmine rice & a fiery coconut & tamarind sambal ^{🔥🔥}	\$28
Portarlington mussels, chilli, garlic, fresh tomato, chardonnay, garden herbs, charred bread ^{GFA}	\$17 / \$30
New England clam chowder with Goolwa pipis, speck, lovage, fried bread	\$24
Beer battered local flathead tails, citrus aioli, garden salad, chips	\$28
Chicken parmigiana: Chicken breast schnitzel, Napoli sauce, leg ham, mozzarella cheese, chips, salad	\$26
Southern fried buttermilk chicken burger, lettuce, tomato, tangy ranch sauce, brioche bun, fries	\$22
– add bacon	+ \$2
– add avocado	+ \$3
Wagyu beef burger, American cheese, lettuce, tomato, sriracha mayo, brioche bun, pickle, fries	\$24
– add bacon	+ \$2
Grilled haloumi burger, roasted pumpkin, baby spinach, pesto mayo, brioche bun, fries ^V	\$20
Roast pumpkin and lentil salad with mung beans, chickpeas, sprouts, snow pea tendrils, pomegranate, seeds, coconut curry leaf dressing ^{VG/GF}	\$18
– add slow cooked lamb shoulder	+ \$9
Falafel bowl: House made falafel, quinoa & cucumber tabouli, heirloom tomatoes, hummus, frisée, pickled red onion, green tahini sauce ^{VG}	\$22

> DESSERTS.

Chocolate fondant, espresso ganache, caramelized popcorn dust, vanilla bean ice cream	\$16
Almond milk mousse, chai poached pear, malt crumb, freeze dried blood orange ^{VG/GFA}	\$14
Sticky date pudding, butterscotch sauce, double cream	\$12

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



DRINKS MENUS

> SPARKLING.

	150	250	BTL
Sunnycliff Brut Cuvee – Red Cliffs, Vic	\$12	-	\$45
Aurelia Prosecco – South East, Aust	\$12	-	\$45
Piper Heidsieck Cuvee Brut – Reims, France	-	-	\$120
Louis Roederer – Reims, France	-	-	\$170
La Grande Cote Brut – Burgundy, France	-	-	\$76

> WHITES.

	150	250	BTL
CHARDONNAY:			
Harvest Moon Chardonnay – Yarra Valley, Vic	\$9.5	\$16	\$45
Yering Station Chardonnay – Yarra Valley, Vic	-	-	\$63
Coldstream Hills Chardonnay – Yarra Valley, Vic	-	-	\$88
Seppelt Jaluka Chardonnay – Hently Region, Vic	\$11.5	\$19	\$55
Shaw & Smith M3 Chardonnay – Adelaide Hills, SA	-	-	\$130
Fringe Society Chardonnay - France	\$10.5	\$17.5	\$50
SAUVIGNON BLANC:			
Hill & Hotel Sauvignon Blanc – Bellarine, Geelong (A collaboration by Torquay Hotel & Scotchmans Hill Wines)	\$9.5	\$16	\$45
Coldstream Hill Sauvignon Blanc – Coldstream, Vic	-	-	\$80
Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA	\$14	\$23	\$69
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
RIESLING:			
Michelton Blackwood Park Riesling – Mitchelton, Vic	\$9.5	\$16	\$45
Best's Great Western Riesling – Great Western, Vic	-	-	\$59
Leo Buring Clare Valley Riesling – Clare Valley, SA	-	-	\$45
PINOT GRIGIO / FIANO:			
Harvest Moon Pinot Grigio – King Valley, Vic	\$9.5	\$16	\$45
Bella Riva Fiano – King Valley, Vic	-	-	\$45
Tar & Roses Pinot Grigio – Strathbogie Ranges, Vic	-	-	\$50
Argento Pinot Grigio – Adelaide Hills, SA	\$9	\$15	\$43
Ca di Alte Pinot Grigio – Veneto, Italy	\$9.5	\$16	\$45

> ROSÉ & MOSCATO.

	150	250	BTL
Kalleske Rosina – Barossa Valley, SA	\$11.5	\$19	\$55
Rockford Alicante Bouchet – Barossa, SA	-	-	\$70
Squealing Pig Rose on tap – South East Aust	150: \$9.5 / 250: \$16 / 500: \$30 / Ltr: \$60		
Bend Moscato – Mitchelton, Vic	\$9.5	\$16	\$45
Debussy Reverie Rose – Provence, France	\$11	\$18	\$50
AIX Rose – Provence, France	-	-	\$75

> REDS.

	150	250	BTL
SHIRAZ:			
Harvest Moon Shiraz – Nagamble, Vic	\$9.5	\$16	\$45
Rochford Syrah – Coldstream, Vic	-	-	\$64
Coldstream Hills Reserve Shiraz 2018 – Coldstream, Vic	-	-	\$94
Seppelt Mount Ida Shiraz 2017 – Heathcote, Vic	-	-	\$135
Flower Pot Organic Shiraz – South East Aust	-	-	\$45
Wynns V&A Lane Shiraz 2019 – Coonawarra, SA	-	-	\$115
Wolf Blass Grey Lable Shiraz – McLaren Vale, SA	\$15	\$24	\$70
Covert Shiraz – McLaren Vale, SA	\$10.5	\$17	\$49
Shaw & Smith Shiraz 2019 – Adelaide Hills, SA	-	-	\$130
Rockford Basket Press Shiraz 2018 – Tanunda, SA	-	-	\$180
Kalleske Moppa Shiraz – Barossa, SA	-	-	\$69
Sons of Eden Marchall Shiraz – Barossa, SA	\$13	\$22	\$60
Saltram No 1 Shiraz 2016 – Barossa, SA	-	-	\$180
Wolf Blass Platinum Lable Shiraz 2016 – Barossa Valley, SA	-	-	\$320
PINOT NOIR:			
Hill & Hotel Pinot Noir – Bellarine, Geelong (A collaboration by Torquay Hotel & Scotchmans Hill Wines)	\$9.5	\$16	\$45
Spence Pinot Noir – Geelong, Vic	-	-	\$80
Coldstream Hills Pinot Noir – Coldstream, Vic	\$15	\$24	\$70
Rochford Estate Pinot Noir – Yarra Valley, Vic	-	-	\$76
Yering Station Villages Pinot Noir – Yarra Valley, Vic	-	-	\$63
Spring Vale Melrose Pinot Noir – Freycient, Tas	\$11.5	\$19	\$55
42 Degrees South Pinot Noir – Coal River, Tas	-	-	\$60

	150	250	BTL
CABERNET AND OTHER BLENDS:			
Bella Riva Sangiovese – King Valley, Vic	\$9.5	\$16	\$45
Vinoque Same Same Meunier Pinot Noir – Yarra Valley, Vic	-	-	\$55
Argento Cabernet Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$10	\$16.5	\$47
La Puttanesca Sangiovese Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA	-	-	\$80
Smokin Barrels Cabernet Sauvignon – Barossa, SA	\$11	\$18	\$50
Pikes Sangiovese – Clare Valley, SA	-	-	\$49
Penfolds Bin 389 Cabernet Sauvignon – Multi Regional, SA	2010: \$180 / 2013: \$180		
Penfolds Bin 407 Cabernet Sauvignon – Multi Regional, SA	2010: \$180 / 2011: \$190		
Monte Guelfo Chianti – Chianti, Italy	-	-	\$47

> 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	🍹 -

A 15% surcharge applies to all public holidays

> CHECK-OUT OUR WEBSITE!

Make a reservation, buy tickets, book accommodation - scan here >



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