



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

> 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
Burrata, basil, tomato & olive salsa, salmoriglio, toast ^{GFA/V}	\$20
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
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} 🌶️🌶️ – add extra tacos +\$9 each – vegan available with Mesquite cauliflower (upon request)	\$18
French style charcuterie with duck liver pâté, saucisson sausage, comté cheese, cornichons, crusty bread, & house cultured butter	\$28

> 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
Portarlinton 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	\$34
Baked semolina, wild mushroom ragoût, organic stilton, truffle oil, waldorf salad ^V	\$28
Chicken parmigiana: Chicken breast schnitzel, Napoli sauce, leg ham, mozzarella cheese, chips, salad	\$28

> 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
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 ^{DP}

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

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.

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
Wok tossed Gai lan, water chestnut, chilli, black garlic dressing ^{VG/ GF}	\$12
Bitter leaf salad, toasted pine nuts, pecorino, eschalots, madeira dressing ^{VGA}	\$16
House salad, French vinaigrette ^{VG/ GF}	\$10
Seasonal greens ^{VG/ GF}	\$10
Herbed potatoes ^{VG}	\$9
Fries ^V	\$10

> 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

> 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 MENU

> 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.

CHARDONNAY:

	150	250	BTL
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:

	150	250	BTL
Hill & Hotel Sauvignon Blanc – Bellarine, Geelong <small>(A collaboration by Torquay Hotel & Scotchmans Hill Wines)</small>	\$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 <small>150: \$9.5 / 250: \$16 / 500: \$30 / Ltr: \$60</small>	-	-	\$60
821 South Sauvignon Blanc – Marlborough, NZ	-	-	\$47
Amisfield Sauvignon Blanc – Central Otago, NZ	\$11.5	\$19	\$56

RIESLING:

	150	250	BTL
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:

	150	250	BTL
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 <small>150: \$9.5 / 250: \$16 / 500: \$30 / Ltr: \$60</small>	-	-	\$60
Bend Moscato – Mitchelton, Vic	\$9.5	\$16	\$45
Debussy Reverie Rose – Provence, France	\$11	\$18	\$50
AIX Rose – Provence, France	-	-	\$75

> REDS.

SHIRAZ:

	150	250	BTL
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:

	150	250	BTL
Hill & Hotel Pinot Noir – Bellarine, Geelong <small>(A collaboration by Torquay Hotel & Scotchmans Hill Wines)</small>	\$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

CABERNET AND OTHER BLENDS:

	150	250	BTL
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