



> SMALL / SHARE.

Toasted garlic ciabatta ^V	\$12
Marinated local manzanillo olives ^{VG / GF}	\$10
Street corn: charcoal grilled sweet corn, smoky paprika butter, manchego ^{GF / V}	\$12
Bruschetta of heirloom tomatoes, basil pesto & whipped ricotta (2) ^{V / VGA}	\$18
Turkish bread, wood roasted carrot & walnut dip, cumin oil, pomegranate ^{VGA}	\$16
Burrata, eggplant caponata, pickled cherries, hazelnuts, soft herbs, black lime ^{V / GF} - add Turkish bread	\$24 +\$5
Bang bang tofu: Korean hot sauce, bean shoots, chilli, spring onions, sesame seeds, vegan yuzu mayo ^{VG / V}	\$16
Fried squid, lemon pepper salt, garlic aioli ^{GFA} (main size served with chips & salad)	\$16 / \$32
Crispy fried tiger prawns, chilli, fennel salt, New England cocktail sauce, lemon cheek	\$18
Snapper po'boy: fried snapper, baby capers, slaw, watercress, creole hot sauce, hoagie roll (2) - extra po'boy	\$16 +\$8
Smoky chilli beef tacos, barbecued corn, crushed avocado, fennel, adobo sauce, soft flour tortillas (2) - extra taco	\$16 +\$8
Empanada: Traditional Argentine fried pastry filled with beef, egg & olives served with pickled chillies, chimichurri (2) - extra empanada	\$16 +\$8
Chorizo sausage, fennel, guindilla peppers, chimichurri ^{GF}	\$16
Charred chermoula spiced lamb ribs, sesame yoghurt, lemon ^{GF}	\$18
Hawker style BBQ chicken, cucumber, mint, nahm jim, chilli jam & charred roti	\$16
Chicken wings in a sticky maple & chipotle glaze, green goddess dipping sauce	\$18
Mac & cheese croquettes, truffe aioli (5) ^V	\$16
Wedges, sour cream, sweet chilli ^V	\$16
Fries ^V	\$12

> ORDER USING MR YUM:

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> 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, celeriac puree, asparagus, champagne beurre blanc, pomegranate salsa, fennel & orange salad ^{GF}	\$38
Barramundi, freekeh tabouli, smoked labneh, green beans, harissa sauce, almonds	\$36
Lamb yiros, smoky eggplant puree, tomato & herb salad, garlic sauce, charred pitta, with fetta & oregano fries - vegetarian option available with haloumi (upon request)	\$35
BBQ spiced ½ chicken, cauliflower & currant salad, whipped macadamia puree, heirloom carrots, saffron & lemon yoghurt ^{GF}	\$36
Parrilla Tasting Plate: Atlantic salmon, BBQ chicken, chermoula lamb ribs, chorizo sausage, street corn, herb potatoes & house salad (perfect to share) ^{GF}	\$95
300gm Porterhouse MBS 4+, grass fed 1000 Guineas shorthorn	\$47
250gm Wagyu Rump MBS 7+, 300 day grain fed Westholme Wagyu	\$48
220gm Eye Fillet MBS 4+, grass fed O'Connor black angus	\$55
400gm Scotch fillet MBS 3+, grass fed O'Connor black angus	\$68

SELECTED CUTS:
We also have chef selected cuts that we dry aged in-house for up to 21 days (please see today's specials)

- All steaks served with chips & a bitter leaf salad & your choice of sauce^{GFA}
- All gluten friendly will be served with herbed potatoes & a bitter leaf salad

SAUCES:
Mushroom^{GF} / Pepper^{GF} / Gravy^{GF} / Chimichurri^{GF}

BUTTERS & MUSTARDS:
Garlic butter^{GF} / Hot English / Dijon / Wholegrain

SURF & TURF:
Grilled tiger prawns, lemon garlic sauce^{GF} +\$16
Change to seasonal greens & chips^{GFA} +\$3

DIETARY KEY (advise staff of food allergy requirements):
GF = Gluten Friendly* | V = Vegetarian | VG = Vegan | VA = Vegetarian Available (upon request) | VGA = Vegan Available (upon request) | GFA = Gluten Friendly Available (upon request)* | 🌶️ = Mild spice | 🌶️🌶️ = Medium spice

* Our chips are gluten free, however gluten may be present in the cooking process

LET'S GET SOCIAL:
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KITCHEN HOURS:
Lunch: (Mon-Sun) 11:30am – 2:30pm
Dinner: (Mon-Sun) From 5:00pm
A 15% surcharge applies to all public holidays
15% surcharge applies to all card transactions

> PUB CLASSICS.

Seafood linguini: Tiger prawns, sea fish, local mussels, clams, scallops, chilli, garlic, fresh tomato, garden herbs, white wine, lemon, extra virgin olive oil 🌶️	\$38
Portarlington mussels, nduja salami, garlic, roasted peppers, smoky paprika, rich napoli, salmoriglio, crusty bread ^{GFA} 🌶️	\$36
Beer battered local flathead tails, citrus aioli, garden salad, chips	\$36
Texan ribs & wings, smoky pork ribs cooked in a bourbon BBQ sauce, sticky chicken wings, green goddess dipping sauce, street corn, fennel slaw, fries	\$44
Nasi Goreng: chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots ^{GFA / VGA / VA} 🌶️	\$28
Lentil & freekeh salad, heirloom carrots, roasted baby beetroot, frisée, vegan fetta, pomegranate, toasted almonds, herb vinaigrette ^{VG / V} - add lamb	\$20 +\$12
Chicken Parmigiana: chicken breast schnitzel, napoli sauce, leg ham, mozzarella cheese, chips, salad	\$29
Vegan burger: broad bean & pea pattie, vegan fetta, lettuce, tomato, beetroot relish, fries ^{VG / V}	\$24
Korean fried chicken burger, kimchi slaw, gochujang hot sauce, kewpie mayo, fries 🌶️ - add bacon	\$24 +\$3
Black angus beef burger, cheese, lettuce, tomato, secret sauce, bread & butter pickles, fries - add bacon	\$24 +\$3

> SIDES & SALADS.

Goat's curd, radicchio, heirloom tomatoes, tarragon, witlof, smoky tomato vinegarette ^{V / VGA}	\$18
House salad, French vinaigrette ^{VG / GF}	\$10
Seasonal greens ^{VG / GF}	\$12
Herbed potatoes ^{VG}	\$12

> DESSERTS.

Dark chocolate tart, orange blossom cream, pistachio praline	\$16
Coconut panna cotta, papaya, lime & vanilla compote, toasted coconut ^{GF}	\$16
Sticky date pudding, butterscotch sauce, double cream	\$14

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



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SPARKLING.

	150	250	BTL
Sunnycliff Brut Cuvée – Red Cliffs, Vic	\$13.5	-	\$50
Oneday Estate Sparkling Reisling – Curlewis, Vic	-	-	\$75
Aurelia Prosecco – South East, Aust	\$13.5	-	\$50
Ca di Alte Prosecco Rosé – Maggiore Italy	\$15.5	-	\$57
Piper Heidsieck Cuvée Brut – Reims, France	-	-	\$135
Louis Roederer – Reims, France	-	-	\$185
La Grande Côte Brut – Burgundy, France	-	-	\$85

WHITES.

	150	250	BTL
CHARDONNAY:			
Harvest Moon Chardonnay – Yarra Valley, Vic	\$10	\$16.5	\$49
Rob Dolan True Colours Chardonnay – Yarra Valley, Vic	-	-	\$54
Shadowfax Chardonnay – Geelong, Vic	-	-	\$80
Calm Before the Storm – Clare Valley, SA	\$9.5	\$16	\$47
Margan Chardonnay – Hunter Valley, NSW	-	-	\$58
Devil(ish) Chardonnay – Tas	\$12	\$20	\$58
Penfolds Bin 311 Chardonnay 2018 – Tumberumba, SA	-	-	\$130
Tolpuddle Chardonnay – Richmond, Tas	-	-	\$180
SAUVIGNON BLANC:			
Hill & Hotel Sauvignon Blanc – Bellarine, Geelong (A collaboration by Torquay Hotel & Scotchmans Hill Wines)	\$10	\$16.5	\$49
Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA	\$15	\$25	\$75
Devil's Lair Cheeky Devil Sauvignon Blanc – Margaret River, WA	-	-	\$47
Squealing Pig Sauvignon Blanc on tap – Marlborough, NZ 150: \$10.5 / 250: \$17 / 500: \$34 / Ltr: \$68	-	-	\$61
Amisfield Sauvignon Blanc – Central Otago, NZ	-	-	\$61
RIESLING:			
Michelton Blackwood Park Riesling – Mitchelton, Vic	\$10.5	\$17	\$50
Valentine Riesling – Yarra Valley, Vic	\$13	\$22	\$65
PINOT GRIGIO / PINOT GRIS:			
Harvest Moon Pinot Grigio – King Valley, Vic	\$10	\$16.5	\$49
Tar & Rose Pinot Grigio – Central, Vic	-	-	\$55
Shadowfax Pinot Gris – Geelong, Vic	-	-	\$70
Caution to the Wind Pinot Gris – Adelaide Hills, SA	\$9.5	\$16	\$47
Argento Pinot Grigio – Adelaide Hills, SA	\$10	\$16.5	\$49
Fattori Pinot Grigio DOC – Ronca, Italy	\$11	\$18.5	\$55

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ROSÉ & MOSCATO

	150	250	BTL
Cloak & Dagger Rosé – Vic	\$12	\$20	\$59
Oneday Estate Rosé – Curlewis, Vic	-	-	\$67
Squealing Pig Rosé on tap – South East Aust 150: \$10.5 / 250: \$17 / 500: \$34 / Ltr: \$68	-	-	\$68
Bend Moscato – Mitchelton, Vic	\$10	\$16.5	\$49
Mesta Tempranillo Rosé – Cuenca, Spain	-	-	\$49
Debussy Reverie Rosé – Provence, France	\$13	\$21.5	\$62
AIX Rosé – Provence, France	\$15	\$25	\$75

REDS.

	150	250	BTL
SHIRAZ:			
Harvest Moon Shiraz – Nagambie, Vic	\$10	\$16.5	\$49
Weathercraft Shiraz – Beechworth, Vic	-	-	\$66
Seppelt Mount Ida Shiraz – Heathcote, Vic	-	-	\$135
Margan Shiraz – Hunter Valley, NSW	-	-	\$65
Taylor's Heritage Shiraz – Clare Valley, SA	\$14	\$23.5	\$70
Longhop Old Vine Shiraz – Adelaide Plains, SA	\$12	\$20	\$60
Wolf Blass Grey Label Shiraz – McLaren Vale, SA	-	-	\$70
Covert Shiraz – McLaren Vale, SA	\$11.5	\$19	\$55
Wynns V&A Lane Shiraz – Coonawarra, SA	-	-	\$115
Penfolds Bin 128 Coonawarra Shiraz – Coonawarra, SA	-	-	\$130
Shaw & Smith Shiraz – Adelaide Hills, SA	-	-	\$130
Rockford Basket Press Shiraz – Tanunda, SA	-	-	\$180
Kalleske Moppa Shiraz – Barossa, SA	-	-	\$76
Penfolds Bin 28 Kalimna Shiraz – Barossa, SA	-	-	\$120
Saltram No 1 Shiraz – Barossa, SA	-	-	\$180
Wolf Blass Platinum Lable Shiraz – Barossa Valley, SA	-	-	\$320
PINOT:			
Harvest Moon Pinot Noir – Alpine Valley, Vic	\$10.5	\$17.5	\$52
Oneday Estate Pinot Noir – Curlewis, Vic	-	-	\$79
Shadowfax Pinot Noir – Geelong, Vic	-	-	\$80
Spence Pinot Noir – Geelong, Vic	-	-	\$88
Flint & Velvet Pinot Noir – Tasmania	\$10.5	\$17	\$50
Spring Vale Melrose Pinot Noir – Freycient, Tas	-	-	\$61
Devil(ish) Pinot Noir – Tas	\$12	\$20	\$58
Tolpuddle Pinot Noir – Coal River, Tas	-	-	\$180
Craggy Range Pinot Noir – Havelock, NZ	-	-	\$79

CABERNET & OTHER BLENDS:

Devil's Lair Cheeky Devil Cabernet Sauvignon – Margaret River, WA	\$9.5	\$16	\$47
Argento Cabernet Merlot – McLaren Vale, SA	\$10	\$16.5	\$49
Gemtree GSM Grenache, Shiraz, Mataro – McLaren Vale, SA	\$10.5	\$17	\$50
Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$11	\$18	\$54
La Puttanesca Sangiovese Merlot – McLaren Vale, SA	-	-	\$49
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA	-	-	\$88
Smokin' Barrels Cabernet Sauvignon – Barossa, SA	\$13	\$21.5	\$62
Pikes Sangiovese – Clare Valley, SA	\$11.5	\$19	\$55
Penfolds Bin 389 Cabernet Shiraz – Multi Regional, SA 2011: \$220 / 2013: \$220 / 2020: \$200	-	-	\$200
Penfolds Bin 407 Cabernet Sauvignon – Multi Regional, SA 2010: \$260 / 2011: \$250 / 2020: \$240	-	-	\$240
Poggio Anima Chianti DOCG – Siena, Italy	-	-	\$59

► COCKTAILS.

	GLS	JUG
Passionfruit Martini – Absolut vanilla vodka, Aperol, lemon juice, passionfruit puree, egg whites	\$21	🍸 -
Smooth Operator* – Thai basil infused Four Pillars Yuzu gin, Italicus bergamot liqueur, peach syrup, lime juice	\$22	🍷 \$66 🍷
Pretty Young Thing* – Vodka, Steinbok lychee liqueur, rose syrup, simple syrup, fresh mint leaves, lime juice	\$22	🍸 -
Pink Skies – Four Pillars rare dry gin, rose vermouth, fresh strawberry, lime juice, simple syrup, basil oil	\$22	🍸 -
Boogie Man* – Suntory Toki Japanese whisky, Massenez cantaloupe melon liqueur, cucumber syrup, lime juice, ginger beer, bitters	\$22	🍷 \$66 🍷
Sweet Escape – Sloe gin, Pavan, pineapple juice, lemon juice, sour plum	\$22	🍸 -
CLASSICS:		
Tommy's Margarita* – El Jimador Reposado Tequila, Cointreau, lime juice & agave syrup	\$23	🍷 -
Spicy Margarita* – El Jimador Reposado Tequila, Cointreau, Cholula sauce, lime juice, agave syrup, chilli flake rim	\$23	🍷 -
Mojito* – Bacardi Carta Blanca, crushed lime, mint, soda water	\$21	🍷 \$63 🍷
Negroni – Four Pillars rare dry gin, Campari, Cinzano Rosso	\$23	🍷 -
Aperol Spritz – Aperol, Prosecco, soda water	\$18	🍸 \$54 🍷
Limoncello Spritz – Limoncello, Prosecco, soda water	\$23	🍸 \$69 🍷
Hausmix – Espresso Martini (on tap)	\$22	🍸 -

*** Non-Alcoholic version available**

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1.5% surcharge applies to all card transactions



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