

small & share.

Toasted garlic ciabatta ^V	\$10
Warmed marinated olives tossed in chilli flakes & celery seed dukkah ^{V / VG / GF}	\$10
Street corn: char grilled sweet corn, corn truffle butter, manchego, oregano ^{V / GF}	\$10
Turkish flat bread, green olive tapenade, roasted cashews, harissa oil ^V	\$16
Bruschetta of heirloom tomatoes, basil pesto & whipped ricotta (2) ^V	\$18
Curried cauliflower, currants, roasted almonds, pecorino mousse, tomato vinaigrette ^{V / GF}	\$16
Bang bang tofu, marinated crispy fried tofu tossed in a Korean hot sauce, spring onions, sesame seeds and a vegan yuzu mayo ^{VG / V} 🌶️	\$16
Prawn & ginger gyoza, chilli bean dipping sauce, seaweed salad, lime 🌶️	\$18
Lemon pepper squid, lime aioli (main size served with chips & salad)	\$16 / \$32
Crispy fried tiger prawns, chilli, fennel salt, with a New England cocktail sauce, lemon cheek 🌶️	\$18
Chicken wings in a sticky maple & chipotle glaze, green goddess dipping sauce ^{GF} 🌶️	\$18
Pulled pork taco: adobo braised pork shoulder, soft flour tortilla, white cabbage slaw, charred jalapeño & corn salsa, avocado crema, coriander (2) 🌶️ — extra taco	\$18 \$9
Grilled chorizo sliders with guindilla peppers, chimichurri, saffron aioli	\$22
Tandoori spiced chicken, minted yoghurt. pickled kohlrabi, nigella, coriander, roti canai	\$18
Bridge shared plate: — Turkish flat bread, green olive tapenade, roasted cashews, extra virgin olive oil ^V — Bruschetta of heirloom tomatoes, basil pesto & whipped ricotta ^V — Crispy fried tiger prawns, chilli, fennel salt, with a New England cocktail sauce, lemon cheek 🌶️ — Chicken wings in a sticky maple & chipotle glaze, green goddess dipping sauce 🌶️ — Warmed olives tossed in chilli flakes & celery seed dukkah ^{V / VG}	\$47
pizza.	
Garlic & cheese — Garlic, mozzarella & garden herbs ^{V / GFA}	\$16
Margarita — Tomato passata, buffalo mozzarella, garden herbs, sea salt ^{V / GFA}	\$18
Fungi — Roasted field mushrooms, passata, mozzarella, thyme, confit garlic, truffle oil, goats cheese, fresh chives ^{V / GFA}	\$22
Pepperoni — Pepperoni, passata, mozzarella, basil pesto, fior di latte, marinated eggplant ^{GFA}	\$23
Fiery Prawn — Tiger prawns, chilli, garlic, nduja, roasted peppers, sun-dried tomatoes, mozzarella, passata, garden herbs ^{GFA} 🌶️	\$26

mains.

Seafood linguini: tiger prawns, sea fish, local mussels, clams, scallops, chilli, garlic, fresh tomato, garden herbs, white wine, lemon, extra virgin olive 🌶️	\$38
Portarlington mussels, nduja, garlic, spanish onion, smoky paprika, rich napoli, gremolata, crusty bread ^{GFA} 🌶️	\$34
Atlantic salmon oven baked, peperonata cous cous, grilled asparagus, olive, tarragon & semidry tomato butter, chorizo crumb	\$36
Beer battered local flathead tails, citrus aioli, garden salad, fries	\$36
Texan plate: slow cooked pork ribs in a bourbon BBQ sauce, chicken wings in a sticky maple & chipotle glaze, charred corn, slaw, fries 🌶️	\$42
Harissa marinated lamb rump, whipped macadamia puree, roasted beetroot, braised fennel, frisée salad, sunflower seeds, herb vinaigrette ^{GF}	\$38
Nasi Goreng: chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots ^{GFA / VGA} 🌶️	\$28
Butter chicken: Indian spiced chicken thigh in a traditional butter sauce, jasmine rice, coriander, roti, cucumber raita	\$34
Lentil & freekeh salad with caddied butternut squash, roasted pecans, heirloom cherry tomatoes, vegan fetta, mint, parsley, pomegranate, pink grapefruit dressing ^{VG / V} — add lamb	\$20 +\$12
Chicken parmigiana: chicken breast schnitzel, napoli sauce, leg ham, mozzarella cheese, garden salad, fries	\$29
Vegan burger: broad bean & pea vegan pattie, vegan fetta, lettuce, tomato, beetroot relish ^{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

salads & sides.

Caprese salad: heirloom tomatoes, fresh buffalo mozzarella, herb vinaigrette ^{V / GF}	\$18
Garden salad ^{V / GF}	\$14
Seasonal vegetables ^{V / GF}	\$14
Herbed potatoes ^{V / GF}	\$10
Wedges, sour cream, sweet chilli ^V	\$16
Fries, tomato sauce ^V	\$12

order using Mr Yum:

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char-grill.

250 ^{gm} Rump, grass fed black angus	\$38
300 ^{gm} Porterhouse MBS 4+, grass fed black angus	\$47
220 ^{gm} Eye Fillet MBS 3+, grass fed black angus	\$55

All steaks served with a bitter leaf salad in a french vinaigrette, fries & your choice of sauce:

Sauces: Mushroom ^{GF} | Pepper ^{GF} | Gravy ^{GF} | Chimichurri
Butters: Garlic butter ^{GF} **Mustards:** Hot English | Dijon | Wholegrain

- Surf & turf: Grilled tiger prawns with a lemon, garlic & herb sauce ^{GF} +\$16
- Change to fries & seasonal greens +\$3
- All gluten free will be served with herbed potatoes & a bitter leaf salad in a french vinaigrette

desserts.

Raspberry & vanilla panna cotta with candy crackle & biscotti	\$14
Lemon & passionfruit curd tart, orange blossom crème & pistachio crumb	\$16
Sticky date pudding, butterscotch sauce, double cream	\$14

dietary key.

V = Vegetarian VA = Vegetarian Available (upon request) VG = Vegan
GF = Gluten Free GFA = Gluten Free Available (upon request)
🌶️ = Mild spice 🌶️🌶️ = Medium spice
Please advise our wait staff of any food allergy requirements

functions.

Ask our friendly staff about our function options within our venue, or, contact our functions manager on (03) 5254 2201 or email us at info@barwonheadshotel.com.au

kitchen hours.

Lunch: 12:00pm — 2:30pm | Dinner: From 5:00pm

- 15% surcharge applies to all public holidays
- 1.55% surcharge applies to all card transactions

buy e-gift cards now!

SCAN THE QR CODE TO PURCHASE ONLINE:

Our cards can be used in any of our venues (except in the TAB) & can be used across our 3 hotels (Barwon Heads Hotel / Torquay Hotel / Grovedale Hotel)



Menu
BISTRO & BEER GARDEN

sparkling.

	150	250	BTL
Sunnycliff Brut Cuvée – Red Cliffs, Vic	\$13.5	-	\$50
Aurelia Prosecco – South East, Aust	\$13.5	-	\$50
Ca di Alte Prosecco Rosé – Maggiore Italy	\$15.5	-	\$56
Piper Heidsieck Cuvée Brut – Reims, France	-	-	\$135
Louis Roederer – Reims, France	-	-	\$180
La Grande Côte Brut – Burgundy, France	-	-	\$85

whites.

Chardonnay:

	150	250	BTL
Harvest Moon Chardonnay – Yarra Valley, Vic	\$10	\$16.5	\$49
Rob Dolan True Colours Chardonnay – Yarra Valley, Vic	-	-	\$64
Coldstream Hills Chardonnay – Yarra Valley, Vic	-	-	\$96
Shaw & Smith M3 Chardonnay – Adelaide Hills, SA	-	-	\$130
Margan Chardonnay – Hunter Valley, NSW	\$10.5	\$17.5	\$52
Devil(ish) Chardonnay – Tas	\$12	\$20	\$58
Penfolds Bin 311 Chardonnay 2018 – Tumbarumba, SA	-	-	\$130

Sauvignon Blanc:

Hill & Hotel Sauvignon Blanc – Bellarine, Geelong <i>(A collaboration by Barwon Heads Hotel & Scotchmans Hill Wines)</i>	\$10	\$16.5	\$49
Coldstream Hill Sauvignon Blanc – Coldstream, Vic	-	-	\$88
Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA	\$15	\$25	\$71
Devil’s Lair Cheeky Devil Sauvignon Blanc – Margaret River, WA	\$9.5	\$16	\$47
Squealing Pig Sauvignon Blanc on tap – Marlborough, NZ	150: \$10.5 / 250: \$17 / 500: \$34 / Ltr: \$68		
Amisfield Sauvignon Blanc – Central Otago, NZ	-	-	\$61

Riesling:

Michelton Blackwood Park Riesling – Mitchelton, Vic	\$10	\$16.5	\$49
Valentine Riesling – Yarra Valley, Vic	-	-	\$65
Wynns Riesling – Coonawarra, SA	-	-	\$49

Pinot Grigio / Pinot Gris:

Harvest Moon Pinot Grigio – King Valley, Vic	\$10	\$16.5	\$49
Spring Vale Pinot Gris – Freycinet Coast, Tas	-	-	\$62
The Other Wine Co Pinot Gris – Adelaide Hills, SA	-	-	\$56
Argento Pinot Grigio – Adelaide Hills, SA	\$10	\$16.5	\$49
Fattori Pinot Grigio DOC – Ronca, Italy	\$10.5	\$17	\$50

rosé & moscato

	150	250	BTL
Cloak & Dagger Rosé – Vic	\$12	\$20	\$59
Squealing Pig Rosé on tap – South East Aust	150: \$10.5 / 250: \$17 / 500: \$34 / Ltr: \$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	-	-	\$87

reds.

Shiraz:

	150	250	BTL
Harvest Moon Shiraz – Nagambie, Vic	\$10	\$16.5	\$49
Weathercraft Shiraz – Beechworth, Vic	\$14	\$23	\$66
Coldstream Hills Reserve Shiraz – Coldstream, Vic	-	-	\$94
Seppelt Mount Ida Shiraz – Heathcote, Vic	-	-	\$135
Margan Shiraz – Hunter Valley, NSW	\$11.5	\$19	\$55
Wolf Blass Grey Label Shiraz – McLaren Vale, SA	\$15	\$24	\$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
Spence Pinot Noir – Geelong, Vic	-	-	\$88
Spring Vale Melrose Pinot Noir – Freycient, Tas	\$12.5	\$21	\$61
Devil(ish) Pinot Noir - Tas	\$12	\$20	\$58
Tolpuddle Pinot Noir – Coal River, Tas	-	-	\$155
Craggy Range Pinot Noir – Havelock, NZ	-	-	\$71

Cabernet & other blends:

Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$11	\$18	\$54
Gemtree GSM Grenache, Shiraz, Mataro – McLaren Vale, SA	\$10.5	\$17	\$50
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

Devil’s Lair Cheeky Devil Cabernet Sauvignon – Margaret River, WA	\$9.5	\$16	\$47
Penfolds Bin 389 Cabernet Shiraz – Multi Regional, SA	2011: \$220 / 2013: \$220 / 2020: \$200		
Penfolds Bin 407 Cabernet Sauvignon – Multi Regional, SA	2010: \$260 / 2011: \$250 / 2020: \$240		
Poggio Anima Chianti DOCG – Siena, Italy	-	-	\$59

cocktails.

Summer Breeze:

Passionfruit Martini — Absolut Vanilla Vodka, Aperol, lemon juice, passionfruit puree, egg whites	\$21	🍸	-
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Rhubi Tuesday* — Bacardi Carta Blanca, Rhubi Mistelle, lime juice, strawberries	\$22	🍹	\$66 🍷
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The Green Room* — Four Pillars Yuzu gin, St Germain elderflower, lime juice, green tea, cucumber, basil, Fever-Tree lime & yuzu soda	\$24	🍷	\$72 🍷
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Sandstorm — Casamigos Mezcal Tequila, El Jimador Reposado Tequila, angostura bitters, orange bitters, agave syrup	\$24	🍹	-
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Seasonal G&T* — Four Pillars rare dry gin, jalapeno syrup, fresh raspberries, juniper berries, Fever-Tree Mediterranean tonic	\$24	🍷	-
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Watermelon Paloma* — El Jimador Reposado Tequila, agave syrup, lime juice, watermelon juice, Fever-Tree grapefruit soda	\$23	🍷	\$69 🍷
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Classics:

Tommy’s Margarita* — El Jimador Reposado Tequila, Cointreau, lime juice & agave syrup — Spice it up with a little Cholula hot sauce & chilli flake rim (ask for a Spicy Margarita) — Upgrade to a premium Margarita with Patron Reposado \$32	\$23	🍹	-
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Mojito* — Bacardi Carta Blanca, crushed lime, mint, soda water	\$21	🍷	\$63 🍷
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Negroni — Teddy & the Fox gin, Campari, Cinzano Rosso	\$23	🍹	-
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Aperol Spritz — Aperol, Prosecco, soda water	\$18	🍷	\$54 🍷
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Rhubi Spritz — Rhubi Mistelle, Prosecco, soda water	\$20	🍷	\$60 🍷
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Limoncello Spritz — Limoncello, Prosecco, soda water	\$21	🍷	\$60 🍷
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Lexington Hill — Espresso Martini (on tap)	\$20	🍷	-
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* Non-Alcoholic version available

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