

small & share.

Toasted garlic ciabatta ^V	\$10
Warmed olives tossed in chilli flakes & celery seed dukkah ^{V/VG}	\$10
Flat bread, roast pumpkin hummus, dukkah, toasted pepitas, pumpkin oil ^{V/VGA}	\$16
Bruschetta of grilled haloumi, smoky eggplant puree, pomegranate, basil (2) ^{V/VGA}	\$18
Popcorn cauliflower, lemon garlic mousse, dried porcini mushroom, tarragon, pecorino, truffle oil ^{VG/GF}	\$16
Spiced butternut pumpkin, coconut red lentil dahl, goat's curd, fried curry leaves ^{V/VGA}	\$16
Lemon pepper squid, lime aioli (main size served with chips & salad)	\$16 / \$32
Seared scallops with celeriac puree, pine nuts, currants & capers ^{GF}	\$20
Crispy fried tiger prawns, chilli, fennel salt, with a New England cocktail sauce, lemon cheek ^{🌶️}	\$18
Southern fried chicken ribs with a smoky maple caramel glaze & jalapeño mayo ^{🌶️}	\$18
Gunpowder beef skewers, eggplant puree, sumac onions, minted yoghurt, roti canai	\$18
Grilled chorizo sliders with guindilla peppers, chimichurri, saffron aioli	\$22
Bridge shared plate: — Bruschetta of grilled haloumi, smoky eggplant puree, pomegranate, basil ^V — Flat bread, roast pumpkin hummus, dukkah, toasted pepitas, pumpkin oil ^V — Crispy fried prawns, chilli fennel salt, New England cocktail sauce ^{🌶️} — Southern fried chicken ribs, smoky maple caramel glaze & jalapeño mayo ^{🌶️} — Gunpowder beef skewers, minted yoghurt	\$45

pizza.

Garlic & cheese — Garlic, mozzarella & garden herbs	\$16
Margarita — Tomato passata, buffalo mozzarella, garden herbs, sea salt ^{V/GFA}	\$18
Potato & white prosciutto — Potatoes, anchovies, rosemary, pecorino, white prosciutto, confit garlic, mozzarella, olive oil, sea salt ^{VA/GFA}	\$23
Sopressa — Roasted peperonata, mild sopressa, gorgonzola, passata, mozzarella, shaved fennel, torn parsley ^{🌶️/GFA}	\$22
Fiery Prawn — Tiger prawns, chilli, garlic, nduja, roasted peppers, sun-dried tomatoes, mozzarella, passata, fresh roquette ^{🌶️/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 oil ^{🌶️}	\$38
Portarlinton mussels, nduja, garlic, spanish onion, smoky paprika, rich napoli, salmoriglio, crusty bread ^{GFA} ^{🌶️}	\$34
Kingfish aqua pazza — Kingfish poached with pipis, cherry tomatoes, peppers, confit garlic & basil served with soft polenta, char-grilled asparagus ^{GF}	\$38
Beer battered local flathead tails, citrus aioli, garden salad, fries	\$36
Braised beef cheek, kale & potato mash, green beans, bone marrow jus, gremolata ^{GF}	\$36
Pork cutlet, charred butternut pumpkin, roasted beetroot, spiced granny smith apple, pomegranate, dijon sauce ^{GF}	\$38
Adobo spiced lamb rump char grilled, parsnip puree, heirloom carrots, blistered cherry tomatoes, mojo yoghurt sauce ^{GF}	\$38
Nasi Goreng: chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots ^{GFA/VGA} ^{🌶️}	\$28
Butter chicken: Tandoori spiced chicken thigh in a traditional butter sauce, jasmine rice, coriander, roti, cucumber raita ^{GFA}	\$28
Eggplant melanzane, tomato sugo, vegan feta, cauliflower tabbouleh, broad beans, salsa verde ^{V/VG/GF}	\$24
Warm salad of moroccan spiced carrots, du puy lentils, cauliflower, crispy chickpeas, cavolo nero, rocket & macadamia pesto, labneh, celery seeds ^{V/VGA} — add lamb ^{GF}	\$18 +\$10
Chicken parmigiana — Chicken breast schnitzel, napoli sauce, leg ham, mozzarella cheese, garden salad, fries	\$29
Fried chicken burger, sesame salt, slaw, tamarind glaze, american cheese, fries — add bacon — add avocado	\$24 +\$3 +\$3
Black angus beef burger, american cheese, lettuce, tomato, mustard aioli, secret sauce, bread & butter pickles, fries — add bacon	\$24 +\$3

salads & sides.

Caprese salad — Heirloom tomatoes, fresh buffalo mozzarella, basil & extra virgin olive oil ^{V/GF}	\$18
Garden salad ^{V/GF}	\$14
Seasonal greens ^{V/GF}	\$14
Herbed potatoes ^{V/GF}	\$10
Wedges, sour cream, sweet chilli ^V	\$16
Fries, tomato sauce ^V	\$12

char-grill.

200 ^{gm} Rump, grain fed black angus	\$30
300 ^{gm} Porterhouse MBS 4+, grass fed black angus	\$45
220 ^{gm} Eye Fillet MBS 3+, grass fed black angus	\$50
All steaks served with a garden salad, fries & your choice of sauce:	
Sauces: Mushroom ^{GF} Pepper ^{GF} Gravy ^{GF} Garlic	
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 garden salad	

desserts.

Hazelnut, coffee panna cotta, freeze dried raspberries, mint crisp chocolate shard ^{V/GF}	\$14
Apple & rhubarb crumble, almond crumb, vanilla bean ice cream	\$16
Sticky date pudding, butterscotch sauce, double cream ^V	\$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

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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 <small>150: \$10.5 / 250: \$17 / 500: \$34 / Ltr: \$68</small>	-	-	\$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 <small>150: \$10.5 / 250: \$17 / 500: \$34 / Ltr: \$68</small>	-	-	\$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 – Freycinet, Tas	\$12.5	\$21	\$61
Devil(ish) Pinot Noir - Tas	\$12	\$20	\$58
Tolpudde 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 <small>2011: \$220 / 2013: \$220 / 2020: \$200</small>	-	-	\$200
Penfolds Bin 407 Cabernet Sauvignon – Multi Regional, SA <small>2010: \$260 / 2011: \$250 / 2020: \$240</small>	-	-	\$240
Poggio Anima Chianti DOCG – Siena, Italy	-	-	\$59

cocktails.

Summer Breeze:

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

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	-
Mojito* – Bacardi Carta Blanca, crushed lime, mint, soda water	\$21	\$63
Negroni – Teddy & the Fox gin, Campari, Cinzano Rosso	\$23	-
Aperol Spritz – Aperol, Prosecco, soda water	\$18	\$54
Rhubi Spritz – Rhubi Mistelle, Prosecco, soda water	\$20	\$60
Limoncello Spritz – Limoncello, Prosecco, soda water	\$21	\$60
Lexington Hill – Espresso Martini (on tap)	\$20	-

* Non-Alcoholic version available

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Drinks

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