

## small & share.

Toasted garlic ciabatta <sup>V</sup>	\$10
Warmed marinated olives tossed in chilli flakes & celery seed dukkah <sup>V/VG/GF</sup>	\$10
Street corn: char grilled sweet corn, corn truffle butter, manchego, oregano <sup>V/GF</sup>	\$10
Turkish bread, green olive tapenade, roasted cashews, harissa oil <sup>V</sup>	\$16
Bruschetta of heirloom tomatoes, basil pesto & whipped ricotta (2) <sup>V</sup>	\$18
Curried cauliflower, currants, roasted almonds, pecorino mousse, tomato vinaigrette <sup>V/GF</sup>	\$16
Pumpkin & fetta arancini, roquette salad, semi dry tomato tapenade, sticky balsamic (4)	\$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 <sup>GF</sup> 🌶️	\$18
Pulled pork taco: adobo braised pork shoulder, soft flour tortilla, white cabbage slaw, charred jalapeño & corn salsa, avocado crema, coriander (2) 🌶️	\$18
— extra taco	\$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:	\$47
— Turkish bread, green olive tapenade, roasted cashews, extra virgin olive oil <sup>V</sup>	
— Bruschetta of heirloom tomatoes, basil pesto & whipped ricotta <sup>V</sup>	
— 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 <sup>V/VG</sup>	

## pizza.

Garlic & cheese —	
Garlic, mozzarella & garden herbs <sup>V/GFA</sup>	\$16
Margarita —	
Tomato passata, buffalo mozzarella, garden herbs, sea salt <sup>V/GFA</sup>	\$18
Fungi —	
Roasted field mushrooms, passata, mozzarella, thyme, confit garlic, truffle oil, goats cheese, fresh chives <sup>V/GFA</sup>	\$22
Pepperoni —	
Pepperoni, passata, mozzarella, basil pesto, fior di latte, marinated eggplant <sup>GFA</sup>	\$23
Fiery Prawn —	
Tiger prawns, chilli, garlic, nduja, roasted peppers, sun-dried tomatoes, mozzarella, passata, garden herbs <sup>GFA</sup> 🌶️	\$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 <sup>GFA</sup> 🌶️	\$34
Atlantic salmon oven baked, peperonata cous cous, grilled asparagus, olive, tarragon & semidry tomato butter, chorizo crumb	\$38
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 <sup>GF</sup>	\$38
Char grilled za'atar spiced ½ chicken, cauliflower & currant salad, smoked labneh, heirloom carrots, saffron & lemon yoghurt <sup>GF</sup>	\$36
Nasi Goreng: chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots <sup>GFA/VGA</sup> 🌶️	\$28
Butter chicken: Indian spiced chicken thigh in a traditional butter sauce, jasmine rice, coriander, roti, cucumber raita	\$34
Lentil & freekeh salad, heirloom carrots, roasted baby beetroot, frisée, vegan fetta, pomegranate, toasted almonds, herb vinaigrette <sup>VG/V</sup>	\$20
— add lamb	+\$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 <sup>VG/V</sup>	\$24
Korean fried chicken burger, kimchi slaw, gochujang hot sauce, kewpie mayo, fries 🌶️	\$24
— add bacon	+\$3
Black angus beef burger, cheese, lettuce, tomato, secret sauce, bread & butter pickles, fries	\$24
— add bacon	+\$3

## salads & sides.

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

## order using Mr Yum:

Order food & cocktails from your table by scanning the Mr Yum QR code. Or, see our staff to order — don't forget your table number!



## char-grill.

250 <sup>gm</sup> Rump, grass fed black angus	\$38
300 <sup>gm</sup> Porterhouse MBS 4+, grass fed black angus	\$47
220 <sup>gm</sup> 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<sup>GF</sup> | Pepper<sup>GF</sup> | Gravy<sup>GF</sup> | Chimichurri  
Butters: Garlic butter<sup>GF</sup> | Mustards: Hot English | Dijon | Wholegrain

- Surf & turf: Grilled tiger prawns with a lemon, garlic & herb sauce<sup>GF</sup> +\$16
- Change to fries & seasonal greens +\$3
- All gluten friendly 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. Please advise our wait staff of any 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

### 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 functions@barwonheadshotel.com.au

### kitchen hours.

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

- 15% surcharge applies to all public holidays
- 1.5% 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)



## 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.

### Chardonnay:

	150	250	BTL
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 – Tumbarumba, SA	-	-	\$130
Tolpuddle Chardonnay – Richmond, Tas	-	-	\$180

### Sauvignon Blanc:

Hill & Hotel Sauvignon Blanc – Bellarine, Geelong (A collaboration by Barwon Heads 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

### 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

## 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.

### Shiraz:

	150	250	BTL
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 Label 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	-
<b>Classics:</b>		
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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# Drinks

BISTRO & BEER GARDEN

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