

# Dining Menu

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## Small/Share

Toasted garlic ciabatta (V)	10
Carrot and almond hummus, pumpkin seed dukkah, Turkish bread (V)	16
Bruschetta, stracciatella, semi dry tomato tapenade, basil (V)	10
Cured Atlantic salmon, creme fraiche, black lime, horseradish, pomegranate, lemon balm (GF)	16
Coffin Bay oysters ½ dozen Natural with dipping sauce or Kilpatrick	28
Salt and pepper squid, pickled cucumber, wasabi mayo (GFA)	15
Crispy fried tiger prawn, chilli, garlic salt, aioli, lemon (GFA)	18
Smoked pork belly, spiced honey rub, beetroot and gin jam, radish salad, citrus vinaigrette (GF)	18
Char grilled lamb kofta, bubba ghanoush, sumac onions, green tahini yoghurt, herbs, roti	18
Beef empañada, pickled guindilla peppers, chimichurri (2)	18
Southern fried chicken ribs, mesquite salt, chipotle aioli	16
Beef sliders, braised adobo spiced beef brisket, fennel slaw, pico de gallo, coriander (2)	19
Potato wedges, sour cream, sweet chilli sauce (V)	16
Chips (V)	12

## Pizza

Margarita, buffalo mozzarella, Napoli, basil oil, sea salt (V, GFA)	20
Pizza Bianco, char grilled zucchini, stracciatella, preserved lemon, ricotta salata, mint (V, GFA)	24
Prosciutto, San Daniele prosciutto, buffalo mozzarella, Napoli, rocket, basil oil (GFA)	26
Fiery prawn, prawns, chilli, garlic, nduja, roasted pepper, garden herbs, Napoli, mozzarella (GFA)	26

@barwonheadshotel

Please advise our staff of any food allergy requirements.

(GF) Gluten Friendly (GFA) Gluten Friendly Available (V) Vegetarian (VA) Vegetarian Available (VG) Vegan (VGA) Vegan Available

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

A 15% surcharge applies to all public holidays 1.5% surcharge applies to all card transactions

# Dining Menu

## Mains

<b>Seafood spaghetti</b> , prawns, sea fish, mussels, clams, scallops, chilli, garlic, tomato, garden herbs, extra virgin olive oil	36	<b>Black Angus beef burger</b> , cheese, lettuce, tomato, secret sauce, bread & butter pickles, chips + Add bacon	24 +3
<b>Spaghetti puttanesca</b> , baby capers, roasted capsicum, kalamata olives, chilli, garlic, fresh herbs, passata, olive oil	24	<b>Southern fried buttermilk chicken burger</b> , tangy slaw, chipotle aioli, chips + Add bacon	22 +3
<b>Salt and pepper squid</b> , wasabi mayo, cucumber salad, toasted sesame dressing, chips, lemon (GFA)	28	<b>250gm Porterhouse</b> , grass-fed Black Angus, chips, bitter leaf salad & choice of sauce (GFA)	45
<b>Grilled barramundi</b> , cauliflower puree, green beans, pickled fennel and orange salad, pomegranate and caper salsa (GF)	36	<b>300gm Scotch fillet</b> , grass-fed Black Angus, chips, bitter leaf salad & choice of sauce (GFA)	50
<b>Crispy beer battered fish</b> , tartare, slaw, chips, lemon	28	<b>220gm Eye fillet</b> , grain-fed Black Angus, chips, bitter leaf salad & choice of sauce (GFA)	55
<b>Texan plate</b> , bourbon BBQ pork ribs, fried southern style chicken ribs, radish salad, chips	42	<b>SAUCES</b> Mushroom, Pepper, Gravy, Chimichurri (All GF)	+3
<b>Butter chicken</b> , Indian spiced chicken thigh, butter sauce, jasmine rice, coriander, roti, cucumber raita	34	<b>MUSTARDS + BUTTERS</b> Garlic Butter (GF), Hot English, Dijon, Wholegrain	+3
<b>Nasi goreng</b> , chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots (GFA, VGA)	28	<b>Surf &amp; Turf</b> , tiger prawns, lemon garlic sauce (GF)	14
<b>Quinoa and green lentil salad</b> , heirloom beetroot, kale, goats fetta, macerated cranberries, spiced almonds, pumpkin seed granola (V, GF, VGA) + Add lamb koftas	24 +10	Change to seasonal vegetables & chips (GFA) (All gluten friendly will be served with herbed potatoes and bitter leaf salad)	+3
<b>Chicken parmigiana</b> , chicken breast schnitzel, Napoli sauce, leg ham, mozzarella, chips, slaw	29		
<b>Eggplant schnitzel</b> , tomato sugo, buffalo mozzarella, ricotta salata, basil pesto, rocket and heirloom tomato salad, chips	28		

## Sides

House salad (VG, GF)	9
Seasonal vegetables (VG, GF)	9
Rosemary potatoes (VG, GF)	9

## Desserts

<b>Cannoli with ricotta mousse</b> , candied orange, pistachio praline	16
<b>Tiramisù</b> , mascarpone cream, Savoiardi biscuits, coffee liquor, dark chocolate	16
<b>Sticky date pudding</b> , butterscotch sauce, double cream	14

### 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!

### KITCHEN HOURS

Lunch: (Mon—Sun) 11:30am — 2:30pm Dinner: (Mon—Sun) From 5:00pm



**BARWON  
HEADS  
HOTEL**