



Dining Menu

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Small/Share

Toasted garlic ciabatta (V)	10
Italian white bean dip, toasted walnuts, sumac, pita crisps (V)	16
Bruschetta, buffalo mozzarella, confit cherry tomatoes, thyme, lemon zest, extra virgin olive oil (V)	12
Arancini, provolone cheese, thyme and preserved lemon, burnt chive aioli (V)	16
Prawns, tiger prawns baked in a tomato sugo, garlic, feta, oregano, smoked chili oil, charred ciabatta (GFA)	19
Coffin Bay oysters ½ dozen Natural with dipping sauce or Kilpatrick (GF)	28
Lemon pepper squid, pickled bull horn peppers, black lime aioli	16
Baked scallops, oven baked scallops in the shell, tarragon & vermouth butter, sourdough crumb, lemon	19
Sticky soy braised beef, papaya, tomato, herb nahm jim (GF)	18
Fried chicken ribs, mesquite salt, chipotle aioli	16
Potato wedges, sour cream, sweet chili sauce (V)	16
Chips (V)	12

Pizza

Margherita, buffalo mozzarella, Napoli, basil oil, sea salt (V, GFA)	20
Fungi, spinach, taleggio, confit garlic, roasted field mushrooms, truffle oil, chives (V, GFA)	24
Prosciutto, San Daniele prosciutto, buffalo mozzarella, Napoli, rocket, basil oil (GFA)	26
Spicy sopressa, hot sopressa salami, artichokes, feta, cherry tomato, pesto oil (GFA)	26

Weekly Specials

Tuesday

Curry Night \$22

Wednesday

Trivia Night & Parmi Night \$22

Thursday

Steak Night \$25

Sunday

Traditional Sunday Roast
with all the trimmings



SCAN HERE FOR UPCOMING GIGS AT THE BHP!

@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

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Mains

Seafood spaghetti , prawns, sea fish, mussels, clams, scallops, chilli, garlic, tomato, garden herbs, extra virgin olive oil, sugo	36	Black Angus beef burger , cheese, lettuce, tomato, secret sauce, bread & butter pickles, chips + Add bacon	28 +3
Gnocchi , burnt butter, pine nuts, sage, butternut pumpkin, baby spinach, manchego, parsley oil (V)	26	Fried chicken burger , lettuce, tomato, pickles, hot sauce, chips + Add bacon	26 +3
Lemon pepper squid , frisée & pickled bull horn pepper salad, chips, black lime aioli	28	250g Porterhouse , grass-fed Black Angus, chips, bitter leaf salad & choice of sauce (GFA)	45
Atlantic salmon , slow roasted roma tomatoes, Jerusalem artichokes, fioretto, lemon parmesan cream sauce (GF)	38	300g Scotch fillet , grass-fed Black Angus, chips, bitter leaf salad & choice of sauce (GFA)	53
Crispy beer battered fish , tartare, slaw, chips, lemon	29	220g Eye fillet , grain-fed Black Angus, chips, bitter leaf salad & choice of sauce (GFA)	55
Pork cutlet , Sicilian caponata, green beans, fennel remoulade, cider jus (GF)	34	Sauces	+3
Confit duck , cassoulet of pancetta, Italian sausage, cannellini beans with bitter leaves & charred bread (GF)	34	Mushroom (GF), Pepper (GF), Gravy (GF), Chimichurri (GF)	
BBQ lamb ribs , char grilled mesquite lamb ribs, chimichurri, charred corn, chorizo & jalapeño salsa, chips (GFA)	36	Mustards & Butters	+3
Osso buco , slow cooked veal osso buco, creamy polenta mash, Dutch carrots, date and Madeira jus, gremolata (GF)	36	Garlic Butter (GF), Hot English, Dijon, Wholegrain	
Nasi goreng , chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots (GFA, VGA)	28	Surf & Turf , tiger prawns, lemon garlic sauce (GF)	+14
Brussel sprouts , roasted Brussels sprouts, ras el hanout, du puy lentils, currants, pine nuts, mint, almond mousse (VG, GF)	18	Change to seasonal vegetables & chips (GFA)	+3
Chicken parmigiana , chicken breast schnitzel, Napoli sauce, leg ham, mozzarella, chips, slaw	29	(All gluten-friendly dishes will be served with herbed potatoes and bitter leaf salad)	

Sides

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

Desserts

Chocolate semifreddo , caramelized pear, espresso caramel sauce, chocolate sable crumb (GFA)	18
Rhubarb and apple frangipane , Greek semolina custard, lemon honey syrup	16
Sticky date pudding , butterscotch sauce, double cream	16

Order Using QR Code

Order food & cocktails from your table by scanning the 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

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**BARWON
HEADS
HOTEL**

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