

Dining Menu

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Small/Share

Toasted garlic ciabatta (V)	12
Hummus , walnut dukkah, pomegranate molasses, Pita crisps (VG)	16
Bruschetta of charred ciabatta, whipped ricotta, heirloom tomatoes, basil, red wine glaze (V)	12
Turmeric cauliflower , macadamia puree, mint, coriander, currants, almonds, green goddess dressing (V, VG, GF)	16
Champagne cured NZ king salmon , crème fraiche, chives, citrus, pomegranate (GF)	19
Coffin Bay oysters ½ dozen	
Natural with lemon	28
Champagne mignonette	30
Traditional kilpatrick	30
Lemon pepper squid , guindilla peppers, garlic aioli, lemon	16
Lamb ribs , Marrakesh Spices, tahini yoghurt, macerated apricots (GF)	19
Korean fried chicken ribs , sesame salt, sticky Korean BBQ sauce	18
Potato wedges , sour cream, sweet chili sauce (V)	16
Chips (V)	12

Pizza

Margherita , San Marzano tomato sauce , fior di latte, grana padano, basil oil, sea salt (V)	24
Fromage-pizza de bianco , fior di latte, confit garlic, smoked mozzarella, grana padano, gorgonzola, lemon pesto (V)	26
Pizza di Parma , San Marzano tomato sauce, fior di latte, prosciutto, buffalo mozzarella, rocket, balsamic reduction	29
Fiery prawn , San Marzano tomato sauce, fior di latte, tiger prawns, chilli, garlic, nduja, roasted peppers, sun-dried tomatoes, dill	33



SCAN HERE FOR UPCOMING GIGS AT THE BHP!



@barwonheadshotel

Please advise our staff of any food allergy requirements.

(GF) Gluten Friendly (GEA) 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

Seafood spaghetti, prawns, sea fish, mussels, 36
clams, scallops, chilli, garlic, tomato, garden herbs,

Pappardelle alla norma, eggplant, basil, 28
chilli, garlic, thyme, tomato sugo, pangrattato (V)

Nasi Goreng, chicken, shrimp, peas, capsicum, 30
chilli, fried egg, bean shoots, crispy shallots (GFA, VGA)

Lemon pepper squid, guindilla peppers, 31
pea tendril salad, chips, garlic aioli, lemon

Humpty Doo barramundi, celeriac puree, 36
broccolini, slow roasted beetroot, finger lime &
pomegranate salsa (GF)

Crispy beer battered fish & chips, fennel slaw, 33
chips, citrus aioli, lemon

Pork belly, black sesame salt, green mango salad, 34
chilli sesame noodles, nam prik dressing, chilli jam,
fried lotus root, chips

Za'atar spiced ½ Chicken, pumpkin hummus, 36
apple & fennel salad, heirloom carrots,
lemon tahini yoghurt (GF)

Wagyu flank, 400 day grain fed, slow cooked & 45
char grilled, cauliflower puree, remoulade, green beans,
madeira reduction (GF)

Coconut & lentil dhal, charred pumpkin, 28
spiced chickpeas, cucumber yoghurt, beetroot chips,
curry leaf oil (V, VG, GF)

Chicken parmigiana, chicken breast schnitzel, 29
Napoli sauce, leg ham, mozzarella, chips, slaw

Beef burger, house made Black Angus patty, cheese, 29
lettuce, tomato, secret sauce, bronx pickles, chips
+ Add bacon +3

Chicken burger, southern fried buttermilk chicken, 27
lettuce, tomato, chipotle aioli, chips
+ Add bacon +3

250g Porterhouse, grass-fed Black Angus, chips, 47
bitter leaf salad & choice of sauce (GFA)

220g Eye fillet, grain-fed Black Angus, chips, 55
bitter leaf salad & choice of sauce (GFA)

300g Scotch fillet, grass-fed Black Angus, chips, 57
bitter leaf salad & choice of sauce (GFA)

Sauces +3
Mushroom (GF), Pepper (GF), Gravy (GF),
Chimichurri (GF)

Mustards & butters +3
Garlic Butter (GF), Hot English, Dijon, Wholegrain

Surf & turf, tiger prawns, lemon garlic sauce (GF) +15

Change to seasonal vegetables & chips (GFA) +3
(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

Herb potatoes (VG, GF) 9

Desserts

Chocolate & hazelnut cannoli, salted caramel, 16
popcorn crumb

Prosecco sabayon, seasonal berries, lemon curd, 16
meringue, pistachio praline (GF)

Sticky date pudding, butterscotch sauce, 16
double cream

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