

Dining Menu

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Small/Share

Garlic Ciabatta, toasted ciabatta, garlic herb butter (V)	12
Bruschetta, heirloom tomatoes, crumbled feta, pesto oil (V)	14
Pumpkin & goats cheese arancini, basil aioli, shaved parmesan (V)	18
Coffin Bay oysters ½ dozen (GF)	
Natural with lemon	32
Champagne mignonette	34
Traditional kilpatrick	34
Lemon pepper squid, garlic aioli, lemon	16
Cajun spiced crispy fried prawns, fermented chilli, aioli, lemon	22
Pork, beef & fennel meatballs, tomato sugo, parsley, buffalo mozzarella	22
Southern fried popcorn chicken, maple & chipotle glaze, aioli	18
Chilli beef slider, pickled white cabbage, Guindilla peppers, burnt chive mayo (2)	22
Shared plate, pumpkin & goats cheese arancini, lemon pepper squid, southern fried popcorn chicken, tomato and fetta bruschetta	64
Potato wedges, sour cream, sweet chili sauce (V)	18
Chips (V)	12

Pizza

Margherita, San Marzano tomato sauce, fior di latte, grana padano, basil oil, sea salt (V) (GFA)	24
Pepperoni, San Marzano tomato sauce, fior di latte, mild pepperoni, pecorino, salmoriglio (GFA)	28
Di Parma, San Marzano tomato sauce, fior di latte, prosciutto, buffalo mozzarella, basil (GFA)	34
Fiery prawn, San Marzano tomato sauce, fior di latte, tiger prawns, chilli, garlic, nduja, roasted peppers, dill (GFA)	36

Weekly Specials

Tuesday

Curry Night \$24

Wednesday

Trivia Night & Parmi Night \$24

Thursday

Steak Night \$28

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 20% surcharge applies to all public holidays 1.5% surcharge applies to all card transactions

Dining Menu

Mains

Seafood spaghetti , prawns, sea fish, mussels, clams, scallops, chilli, garlic, tomato's, garden herbs, tomato sugo	42	Pork cutlet , sage mash, green beans, kohlrabi, apple and herb slaw, pink peppercorn sauce.(GF)	38
Potato gnocchi , wild mushroom ragout, spinach, lemon thyme, pine nuts, crumbled stilton (V)	34	Lamb rump , charred pumpkin, lemon roasted fennel, macerated currants, romesco, Maderia jus (GF)	42
Nasi Goreng , chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots (GFA, VGA)	32	250g Porterhouse , grass-fed Black Angus, chips, salad & choice of sauce (GFA)	48
Caesar salad , baby coz lettuce, crispy pancetta, parmesan, croutons, poached egg, caesar dressing + Add chicken	26 +8	250g Eye fillet , Black Angus, chips, salad & choice of sauce (GFA)	58
Sweet potato Massaman curry , pickled thai eggplant, fried okra, toasted peanuts, fresh coriander, turmeric pilaf (VG) (GF)	30	300g Scotch fillet , grass-fed Black Angus, chips, salad & choice of sauce (GFA)	60
Lemon pepper squid , snow pea tendril salad, chips, garlic aioli, lemon	32	Sauces mushroom (GF), pepper (GF), gravy (GF), madeira jus, chimichurri (GF)	+3
Oven baked Barramundi , smokey eggplant puree, heirloom carrots, freekeh and kale tabouleh, herbed lemon yoghurt sauce (GF)	38	Mustards & butters garlic butter (GF), hot english, dijon, wholegrain	+3
Crispy beer battered fish & chips , snow pea tendril salad, tartare, lemon	34	Surf & turf , tiger prawns, lemon garlic sauce (GF)	+16
Chicken parmigiana , chicken breast schnitzel, tomato sugo, smoked leg ham, mozzarella, salad & chips	32	Change to seasonal vegetables & chips (GFA) <small>(All gluten-friendly dishes will be served with herbed potatoes and salad)</small>	+4
Beef burger , house made Black Angus patty, cheese, lettuce, tomato, secret sauce, bronx pickles, chips + Add bacon	29 +3		
Chicken burger , southern fried buttermilk chicken, lettuce, tomato, chipotle aioli, chips + Add bacon	28 +3		

Sides

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

Desserts

Rum and cinnamon poached pear , bitter chocolate sauce, canelé, chantilly cream	18
White chocolate panna cotta , coffee caramel, almond crumb	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



BARWON HEADS HOTEL