



Menu

BISTRO

**BARWON
HEADS
HOTEL**

entrées.

Soup of the day served with crusty bread ^{GFA}	\$9.5
Garlic and herb ciabatta ^V	\$9
Bruschetta with hummus, marinated eggplant and basil oil ^{V/VG}	\$11
Harissa spiced squid with preserved lemon aioli ^{GF}	\$12
Steamed ginger and prawn dumplings (5) with soy dipping sauce, pickled ginger and a bean shoot salad	\$14
Garlic tiger prawns with roasted capsicum, confit garlic, olive oil, white wine and parsley served with crusty bread ^{GFA}	
— entrée	\$17
— main	\$32
Turf plate; Mayura station bresaola (9+), prosciutto, local marinated Manzanillo olives, house marinated goats cheese, mushrooms a la grecque, Benno's smoked meats, grissini ^{GFA}	\$32
Oysters Kilpatrick or natural (minimum 4) ^{GF}	\$4 each

mains.

Gnocchi with a wild mushroom ragout, tarragon and truffle oil ^V	\$24
Korean BBQ plate with spare ribs and a fried chicken slider, kimchi slaw and fries	\$28
Chermoula marinated chicken tenderloins with a warm kale and wild rice salad of roasted pumpkin, Persian fetta, spiced carrots, cranberries, walnuts and dried apple finished with lemon tahini ^{GF/V/VGA}	\$26
Slow cooked Western Plains Otway pork belly with a white bean puree, baby carrots, smoked tomatoes and pumpkin jam ^{GF}	\$28
Seafood linguini with tiger prawns, scallops, fresh fish and squid in a chilli and garlic Napoli sauce	\$28
Nasi Goreng; Indonesian fried rice with shrimp, chicken, bacon and Asian greens topped with a fried egg and bean shoots ^{GF}	\$26
Local catch of the day served with saffron braised fennel, winter greens, celeriac and lemon beurre blanc ^{GF}	\$MP
Seafood platter with sugar cured ocean trout, Bellarine hot smoked salmon, marinated tiger prawns, chilled vongole, harissa spiced squid, lemon soused Portarlinton mussels ^{GF}	\$38
Slow cooked Chinese half duck served platter style with Chinese pancakes, hoisin, pickled cucumber, fragrant herbs and bean shoot salad	\$39
Beer battered local King George whiting served with lemon dill aioli, garden salad and crispy fries	\$35
Chicken parmigiana topped with Napoli sauce, ham and fresh mozzarella served with chips and salad	\$26
Roast of the day served with roasted vegetables, green beans and gravy ^{GF}	\$26
Marinated lamb back strap with chickpea tagine, almond and apricot couscous and minted yoghurt (served medium-rare)	\$34

sides for two.



Crispy fries ^{V/VG}	\$8
Roasted Dutch carrots ^{GF/V/VG}	\$9
Winter greens ^{GF/V}	\$9
Garden salad ^{GF/V/VG}	\$8
Garlic rosemary chats ^{V/VG/GF}	\$8

char-grill.

Hopkins River 300gm Scotch MB 3+	\$38
Hopkins River 300gm porterhouse MB 3+	\$36
350gm rib eye	\$42
250gm eye fillet	\$39

All steaks are served with coleslaw and fries, and your choice of sauce ^{GFA}
— mushroom ^{GF} | pepper ^{GF} | gravy ^{GF} | red wine jus ^{GF} | garlic and herb butter ^{GF} | dijon mustard

desserts.

Golden syrup and lemon verbena dumplings with triple cream and pecan brittle	\$12
Coffee and donuts: espresso semifreddo, vanilla foam and churros with whiskey chocolate sauce	\$12
Pear, almond and bitter chocolate crumble with vanilla bean ice-cream ^{GF}	\$12
Sticky date pudding with butterscotch sauce and double cream — add ice cream	\$12 \$2

kids.

Includes a main, dessert, a small drink + kids pack: \$14

Mains (pick one from below):

- Pasta Bolognese
- Fish + Chips battered or grilled ^{GF}
- Parmigiana
- Fried Rice ^{GF}
- Minute Steak
- Kids Burger

Soft drink (pick one from below):

- Lemonade
- Squash
- Raspberry
- Diet Coke
- Coke

Desserts (pick one from below):

- Ice Cream sprinkles, caramel, chocolate, strawberry ^{GF}
- Frog in the Pond green jelly, chocolate frog ^{GF*}

dietary key.

V = Vegetarian
VGA = Vegan (on request)
GF = Gluten Free
GFA = Gluten Free (on request)

kitchen hours.

Lunch. 11:30am — 2:30pm
Dinner. 5:30pm — 8:30pm
A 10% surcharge applies
to all public holidays