



Menu

**BRIDGE BAR &
COCKTAIL LOUNGE**

**BARWON
HEADS
HOTEL**

shared plates.

Seafood plate: ^{GF}	\$38
— Sugar cured Tasmanian ocean trout with salsa Verde	
— Bellarine hot smoked salmon	
— Tiger prawns in a Spanish escabech marinade	
— Salt and pepper squid with sriracha mayo	
— Chilled vongole	
— Lemon soused Portarlington mussels	
Turf plate: ^{GF}	\$32
— Mayura station wagyu bresaola	
— Prosciutto	
— Local marinated manzanillo olives	
— House marinated goats cheese	
— Mushrooms a la grecque	
— Barwon heads butcher smoked meats	
— Grissini	



pizza.

Benno's smoked ham with, roasted field mushrooms, fresh thyme, taleggio and sticky balsamic	\$18
Greek lamb with slow cooked lamb shoulder, marinated artichokes, oregano, fetta, fresh rocket and tzatziki	\$19
Margherita with blistered cherry tomatoes, fresh buffalo mozzarella, torn basil and sea salt ^V	\$16
Pizza Savoyarde (French provincial) with roasted potato, smoked streaky bacon, camembert, sea salt, truffle oil, tarragon and parsley	\$18
Texan Pulled pork with apple slaw and a smokey bourbon BBQ sauce	\$18
Chilli, garlic prawns with chorizo, capers, Spanish onion, dill, baby spinach and roasted capsicum couli	\$20
Apple strudel pizza with chocolate cherry sauce and vanilla bean ice cream ^V	\$16

something light.

Garlic and herb ciabatta ^V	\$8
Bruschetta with hummus, marinated eggplant and basil oil ^V	\$10
Oysters Kilpatrick or natural (minimum 4) ^{GF}	\$4 each
Prawn and ginger dumplings (4) with pickled ginger, bean shoot salad and a soy dipping sauce	\$12
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
Seafood platter with sugar cured ocean trout, Bellarine hot smoked salmon, marinated tiger prawns, chilled vongole, harissa spiced squid, lemon soused Portarlington mussels ^{GF}	\$38

dietary key.

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

functions.

Ask our friendly staff about our function options within our venue, or, contact Susie Robinson (Manager) on (03) 5254 2201 or email her at susie@barwonheadshotel.com.au