



Menu

PUBLIC BAR

**BARWON
HEADS
HOTEL**

all day.

Garlic and herb ciabatta ^V	\$8
Bruschetta with hummus, marinated eggplant and basil oil ^V	\$10
Soup of the day with crusty bread ^{GFA}	\$8
Prawn and ginger dumplings (4) with pickled ginger, bean shoot salad and a soy dipping sauce	\$12
Harissa spiced squid with preserved lemon aioli	\$10
Panko crumbed prawns with lemon dill mayo	\$10
Hot and spicy chicken ribs with a smoky jalapeno and coriander sauce	\$12
Turf plate: Mayura station bresaola (9+), prosciutto, local manzanillo olives, marinated goats cheese, mushrooms a la grecque, bennos smoked meats, grissini ^{GFA}	\$32

favourites.

Beef burger with 180gm angus beef pattie, Swiss cheese, bacon, coz lettuce, tomato on a butter milk bun with tomato relish and fries	\$20
Slow braised lamb ribs with a rosemary and fig BBQ sauce served with a leafy salad and fries	\$24
Gnocchi with a wild mushroom ragout, tarragon and truffle oil ^V	\$24
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
Nasi Goreng; Indonesian fried rice with shrimp, chicken, bacon and Asian greens topped with a fried egg and bean shoots ^{GF}	\$24
Chicken parmigiana topped with Napoli sauce, ham and fresh mozzarella served with chips and salad	\$20
Roast of the day served with roasted vegetables, green beans and gravy ^{GF}	\$20
Beer battered fish served with lemon dill aioli, garden salad and crispy fries	\$19

char-grill.

Hanger steak served with coleslaw and fries	
— 200gms	\$20
— 400gms	\$38
250gm porterhouse served with chips and salad	\$30
Served with your choice of sauce ^{GFA}	
— mushroom ^{GF} pepper ^{GF} gravy ^{GF} red wine jus ^{GF} garlic and herb butter ^{GF} dijon mustard	

pizza.

Bennos 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 roquette and tzatziki	\$19
Margherita with blistered cherry tomatoes, fresh buffalo mozzarella, torn basil and sea salt ^V	\$16
Pizza Savoyarde (French provencial) 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

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):

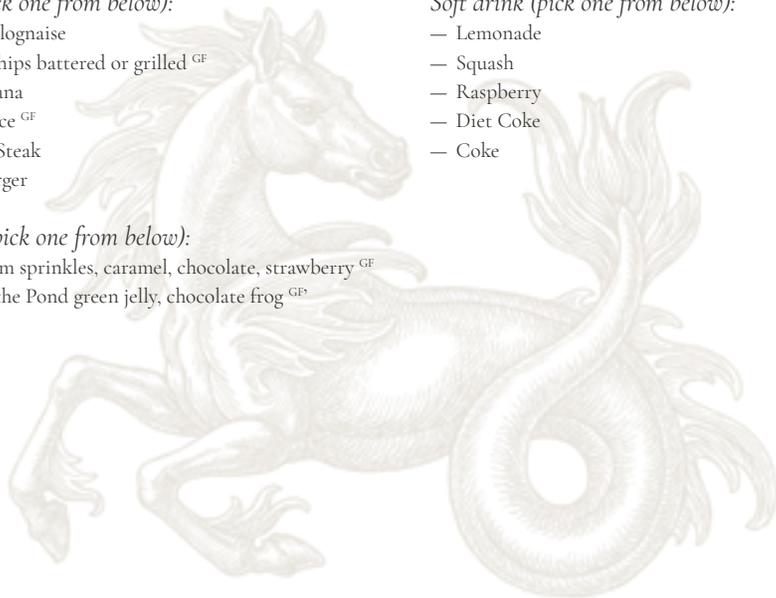
- Pasta Bolognese
- Fish + Chips battered or grilled ^{GF}
- Parmigiana
- Fried Rice ^{GF}
- Minute Steak
- Kids Burger

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