

# BARWON HEADS HOTEL

## smalls.

<b>Garlic Bread:</b> — oven baked zeally bay ciabatta, homemade garlic butter	\$9
<b>Bruschetta:</b> — zeally bay ciabatta, roasted cherry tomato, buffalo mozzarella, basil, balsamic glaze	\$11
<b>Tasting Plate:</b> — wagyu bresaola (9+), prosciutto, pork terrine, marinated chargrilled zucchini, olives, red peppers, king island surprise bay cheddar, marinated mushrooms	\$30
<b>Oysters Natural:</b> — minimum of four <sup>GF</sup>	\$4 each
<b>Oysters Kilpatrick:</b> — minimum of four <sup>GF</sup>	\$4 each
<b>Mussel Pot:</b> — Portarlington mussels cooked in white wine, fresh chilli + garlic, served with zeally bay ciabatta toast <sup>GF / DF</sup>	\$18
<b>Sticky Pork Belly Salad:</b> — crispy sticky soy pork belly, bean shoots, green papaya, mint, lemongrass salad <sup>DF</sup>	\$19

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## mains.

<b>Cumin Spiced Lamb Loin:</b> — chunky babaganoush, roasted cauliflower, red onion, parsley tabouli <sup>GF</sup>	\$33
<b>Salt + Pepper Calamari:</b> — blood orange segments, toasted hazelnuts, red onion, roquette, lightly dressed balsamic <sup>GF / DF</sup>	\$27
<b>Chargrilled Vegetable + Polenta Chips:</b> — zucchini, eggplant, capsicum, harissa mayo <sup>V</sup>	\$27
<b>Marinated Prawn Salad:</b> — prawn cutlets, roquette, avocado, homemade pickled onions, fresh chilli, mint, nahm jim <sup>GF / DF</sup>	\$27
<b>Nasi Goreng:</b> — classic Indonesian fried rice, tiger prawns, chicken, bacon, greens, fried egg, fried shallots <sup>GF</sup>	\$26
<b>Prawn Pappardelle Pasta:</b> — prawn cutlets, fresh pappardelle pasta, preserved lemon, spinach, olive oil <sup>DF</sup>	\$27
<b>Creamy Coconut Vegetable Laksa:</b> — tofu, bean shoots, fresh chilli, snow peas, onion <sup>VG</sup> + chicken: \$4   + prawn: \$4	\$25
<b>Crispy Skin Salmon:</b> — fennel, apple salad, roquette, lemon aioli <sup>GF / DF</sup>	\$28
<b>Beef Burger:</b> — bacon, caramalised onion, cheese, cos lettuce, tomato, chipotle mayo, chips	\$25
<b>Fish of the Day:</b> — see daily specials	\$MP
<b>Roast of the Day:</b> — see daily specials <sup>GF</sup>	\$24
<b>Chicken Parmigiana:</b> — vegetables or salad with chips	\$25
<b>Chargrilled Rib Eye 300g:</b> — roasted chat potatoes, buttered broccolini, honey roasted dutch carrots, red wine jus <sup>GF</sup>	\$36
<b>Chargrilled Porterhouse 250g:</b> — <i>sauces:</i> your choice of mushroom sauce, pepper sauce, gravy or garlic butter <i>mustards:</i> your choice of English or Dijon + vegetables or salad with chips <sup>GF</sup>	\$32

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## sides.

Chips:	\$8
Wedges with sweet chilli + sour cream:	\$11
Seasonal Greens:	\$9
— green beans, broccolini, garlic seasoned butter <sup>GF</sup>	
Roasted Chat Potatoes + Rosemary: <sup>GF</sup>	\$9
Roasted Baby Beetroot + Basil: <sup>GF / DF</sup>	\$9
Garden Salad: <sup>GF / DF / V</sup>	\$7

## kids.

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

*Mains (pick one from below):*

- Pasta Bolognese
- Fish + Chips battered or grilled <sup>GF</sup>
- Parmigiana
- Fried Rice <sup>GF</sup>
- Minute Steak
- Kids Burger

*Desserts (pick one from below):*

- Ice Cream sprinkles, caramel, chocolate, strawberry
- Frog in the Pond green jelly, chocolate frog
- See selection of cakes on display

*Soft drink (pick one from below):*

- Lemonade
- Squash
- Raspberry
- Diet Coke
- Coke

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## desserts.

<b>Citrus Cheesecake:</b> — cream, berries	\$9
<b>Chocolate Fudge Brownie:</b> — hazelnut chocolate dirt	\$9
<b>Berry Parfait:</b> — sweetened mixed berries, granola, Chantilly cream	\$9
<b>Sticky Date Pudding:</b> — vanilla cream, butterscotch sauce	\$9
<b>Apple + Rhubarb Crumble:</b> — vanilla custard	\$9
<b>Locally made desserts by Cakesmith Geelong:</b> — see our display	\$8.5