

small & share.

Toasted Garlic ciabatta ^V	\$11
Bruschetta of vine ripened tomatoes, goat's cheese mousse, lemon thyme pesto, balsamic reduction ^V	\$9
Pumpkin, fetta and thyme arancini, roasted capsicum coulis (4) ^V	\$16
JFC: Japanese fried chicken tenders, lime aioli, sesame seed salt	\$18
Char grilled Cauliflower, beetroot, tahini yoghurt, wattle seed dukkha ^{VG/GF}	\$16
Salt and pepper squid, lime aioli (main size served with chips and salad)	\$13 / \$26
Prawn Gyoza, chilli bean dipping sauce, Japanese pickles ^{🌶️}	\$16
Sticky Korean BBQ chicken wings, kimchi, yangnyeom sauce 500gm: \$16 / 1kg: \$32	
Chinese red braised pork shoulder, sticky black vinegar caramel, peanuts, green mango salad, lotus root ^{🌶️} — vegan available with sesame king oyster mushroom (upon request)	\$18
Seared scallops, wasabi green pea puree, crispy seaweed, ginger soy (4) ^{GF}	\$20
Soft shell crab bao: Crispy fried soft-shell crab, watercress, radish, chilli salt, pickled red onion, spring onion, szechuan pepper sauce ^{🌶️} — add extra bao +\$9 each — vegan available with charred five spice cauliflower (upon request)	\$18
French style charcuterie with duck liver pâté, saucisson sausage, comté cheese, cornichons, crusty baguette, house cultured butter	\$28

pizza. ^{GFA: add \$4}

Margarita: Tomato passata, buffalo mozzarella, garden herbs, sea salt ^V	\$18
Potato, rosemary, confit garlic, sea salt, chorizo, rocket, vincotto ^{V/VGA}	\$19
Prosciutto: Prosciutto, buffalo mozzarella, heirloom tomatoes, basil, balsamic reduction	\$20
Thyme roasted butternut pumpkin, mozzarella, spinach, goat's cheese, sage, olives ^V	\$19
Fiery Prawn: Tiger prawns, chilli, garlic, nduja, roasted peppers, sundried tomatoes, mizuna, mozzarella ^{🌶️🌶️}	\$24

mains.

Seafood linguini, prawns, fresh fish, mussels, clams, scallops, chilli, garlic, tomato, garden herbs and lemon in an extra virgin olive oil	\$36
Wok seared seafood in a Malaysian sambal with soft shell crab, prawns, fish pieces, scallops, mussels, clams, squid, sticky coconut rice, pickled winter melon salad, burnt lime, handmade roti canai ^{GF} ^{🌶️}	\$46
Nasi Goreng: chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots ^{GFA/VGA} ^{🌶️}	\$28
Butter chicken, fermented chilli and brinjal moju, jasmine rice, naan bread, cucumber raita ^{GFA} ^{🌶️}	\$32
New England clam chowder, Goolwa pipis, speck, lovage, fried bread	\$26
Braised beef and madeira ragoût, oven roasted eschalots, char grilled witlof, soft polenta, pangritata	\$34
Baked semolina, wild mushroom ragoût, organic stilton, truffle oil, waldorf salad ^V	\$28
Atlantic salmon, fennel jam, winter greens, toasted almonds, turmeric parsnip puree, lemon caper sauce ^{GF}	\$36
King George Whiting fillets in a crispy beer batter, citrus aioli, garden salad, chips	\$40
Chicken parmigiana: chicken breast schnitzel, napoli sauce, leg ham, mozzarella cheese, garden salad, chips	\$28
Southern fried buttermilk chicken burger, lettuce, tomato, tangy ranch sauce, brioche bun, fries — add bacon +\$2 — add avocado +\$3	\$22
220gm Wagyu beef burger, American cheese, lettuce, tomato, sriracha mayo, brioche bun, pickle, fries — add bacon +\$2	\$24

char-grill.

200gm Rump, grain fed black angus	\$32
250gm Wagyu Rump MBS 7+, 400-day grain fed	\$40
280gm Porterhouse MBS 4+, Hopkins River grass fed black angus	\$45
220gm Eye Fillet MBS 3+, Hopkins River grass fed black angus	\$55
300gm Scotch MBS 4+, Hopkins River grass fed black angus	\$60
— All steaks served with chips, salad, and your choice of sauce: Sauces: Mushroom ^{GF} Pepper ^{GF} Gravy ^{GF} Garlic ^{GF} Chimichurri ^{GF} Butters: Garlic butter ^{GF} Mustards: Hot English Dijon Wholegrain	
— Surf and turf: Prawns in a creamy garlic sauce ^{GF}	+\$12
— Change to chips and seasonal greens	+\$2
— All gluten free will be served with herbed potatoes and salad	

sides & salads.

Roast pumpkin and lentil salad, mung beans, chickpeas, sprouts, snow pea tendrils, pomegranate, seeds, coconut curry leaf dressing ^{VG/GF} — add slow cooked lamb shoulder	\$18 +\$9
Wok tossed Gai lan, water chestnut, chilli, black garlic dressing ^{VG/GF}	\$12
Crispy fried brussel sprouts, roasted spiced cauliflower, garlic mousse, candied orange, roasted almonds ^{VG/GF}	\$15
Seasonal greens ^{GF}	\$10
Herbed potatoes ^{GF}	\$9
Wedges, sour cream, sweet chilli ^V	\$15
Fries with tomato sauce ^V	\$10

desserts.

Chocolate fondant, espresso ganache, caramelized popcorn dust, vanilla bean ice cream	\$16
Almond milk mousse, chai poached pear, malt crumb, freeze dried blood orange ^{VG}	\$14
Sticky date pudding, butterscotch sauce, double cream	\$12

dietary key.

V = Vegetarian VA = Vegetarian Available (upon request) VG = Vegan
GF = Gluten Free GFA = Gluten Free Available (upon request)
🌶️ = Mild spice 🌶️🌶️ = Medium spice
Please advise our wait staff of any food allergy requirements

functions.

Ask our friendly staff about our function options within our venue, or, contact our functions manager on (03) 5254 2201 or email us at info@barwonheadshotel.com.au

kitchen hours.

Lunch: 12:00pm — 2:30pm | Dinner: From 5:00pm
A 15% surcharge applies to all public holidays

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sparkling.

	150	250	BTL
Sunnycliff Brut Cuvee – Red Cliffs, Vic	\$12	-	\$45
Aurelia Prosecco – South East, Aust	\$12	-	\$45
Piper Heidsieck Cuvee Brut – Reims, France	-	-	\$120
Louis Roederer – Reims, France	-	-	\$170
La Grande Cote Brut – Burgundy, France	-	-	\$76

whites.

Chardonnay:

	150	250	BTL
Harvest Moon Chardonnay – Yarra Valley, Vic	\$9.5	\$16	\$45
Yering Station Chardonnay – Yarra Valley, Vic	-	-	\$63
Coldstream Hills Chardonnay – Yarra Valley, Vic	-	-	\$88
Seppelt Jaluka Chardonnay – Hently Region, Vic	\$11.5	\$19	\$55
Shaw & Smith M3 Chardonnay – Adelaide Hills, SA	-	-	\$130
Fringe Society Chardonnay - France	\$10.5	\$17.5	\$50

Sauvignon Blanc:

Hill & Hotel Sauvignon Blanc – Bellarine, Geelong <i>(A collaboration by Barwon Heads Hotel & Scotchmans Hill Wines)</i>	\$9.5	\$16	\$45
Coldstream Hill Sauvignon Blanc – Coldstream, Vic	-	-	\$80
Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA	\$14	\$23	\$69
Squealing Pig Sauvignon Blanc on tap – Marlborough, NZ <i>150: \$9.5 / 250: \$16 / 500: \$30 / Ltr: \$60</i>	-	-	\$47
821 South Sauvignon Blanc – Marlborough, NZ	-	-	\$47
Amisfield Sauvignon Blanc – Central Otago, NZ	\$11.5	\$19	\$56

Riesling:

Michelton Blackwood Park Riesling – Mitchelton, Vic	\$9.5	\$16	\$45
Best's Great Western Riesling – Great Western, Vic	-	-	\$59
Leo Buring Clare Valley Riesling – Clare Valley, SA	-	-	\$45

Pinot Grigio / Fiano:

Harvest Moon Pinot Grigio – King Valley, Vic	\$9.5	\$16	\$45
Bella Riva Fiano – King Valley, Vic	-	-	\$45
Tar & Roses Pinot Grigio – Strathbogie Ranges, Vic	-	-	\$50
Argento Pinot Grigio – Adelaide Hills, SA	\$9	\$15	\$43
Ca di Alte Pinot Grigio – Veneto, Italy	\$9.5	\$16	\$45

rosé & moscato

	150	250	BTL
Kalleske Rosina – Barossa Valley, SA	\$11.5	\$19	\$55
Rockford Alicante Bouchet – Barossa, SA	-	-	\$70
Squealing Pig Rose on tap – South East Aust <i>150: \$9.5 / 250: \$16 / 500: \$30 / Ltr: \$60</i>	-	-	\$75
Bend Moscato – Mitchelton, Vic	\$9.5	\$16	\$45
Debussy Reverie Rose – Provence, France	\$11	\$18	\$50
AIX Rose – Provence, France	-	-	\$75

reds.

Shiraz:

	150	250	BTL
Harvest Moon Shiraz – Nagamble, Vic	\$9.5	\$16	\$45
Rochford Syrah – Coldstream, Vic	-	-	\$64
Coldstream Hills Reserve Shiraz – Coldstream, Vic	-	-	\$94
Seppelt Mount Ida Shiraz – Heathcote, Vic	-	-	\$135
Flower Pot Organic Shiraz – South East Aust	-	-	\$45
Wynns V&A Lane Shiraz – Coonawarra, SA	-	-	\$115
Wolf Blass Grey Lable Shiraz – McLaren Vale, SA	\$15	\$24	\$70
Covert Shiraz – McLaren Vale, SA	\$10.5	\$17	\$49
Shaw & Smith Shiraz – Adelaide Hills, SA	-	-	\$130
Rockford Basket Press Shiraz – Tanunda, SA	-	-	\$180
Kalleske Moppa Shiraz – Barossa, SA	-	-	\$69
Sons of Eden Marchall Shiraz – Barossa, SA	\$13	\$22	\$60
Saltram No 1 Shiraz – Barossa, SA	-	-	\$180
Wolf Blass Platinum Lable Shiraz – Barossa Valley, SA	-	-	\$320

Pinot:

Hill & Hotel Pinot Noir – Bellarine, Geelong <i>(A collaboration by Barwon Heads Hotel & Scotchmans Hill Wines)</i>	\$9.5	\$16	\$45
Spence Pinot Noir – Geelong, Vic	-	-	\$80
Coldstream Hills Pinot Noir – Coldstream, Vic	\$15	\$24	\$70
Rochford Estate Pinot Noir – Yarra Valley, Vic	-	-	\$76
Yering Station Villages Pinot Noir – Yarra Valley, Vic	-	-	\$63
Spring Vale Melrose Pinot Noir – Freycient, Tas	\$11.5	\$19	\$55
42 Degrees South Pinot Noir – Coal River, Tas	-	-	\$60

Cabernet and other blends:

Bella Riva Sangiovese – King Valley, Vic	\$9.5	\$16	\$45
Vinoque Same Same Meunier Pinot Noir – Yarra Valley, Vic	-	-	\$55
Argento Cabernet Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$10	\$16.5	\$47
La Puttanesca Sangiovese Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA	-	-	\$80

Smokin Barrels Cabernet Sauvignon – Barossa, SA	\$11	\$18	\$50
Pikes Sangiovese – Clare Valley, SA	-	-	\$49
Penfolds Bin 389 Cabernet Sauvignon – Multi Regional, SA <i>2010: \$180 / 2013: \$180</i>	-	-	\$47
Penfolds Bin 407 Cabernet Sauvignon – Multi Regional, SA <i>2010: \$180 / 2011: \$190</i>	-	-	\$47
Monte Guelfo Chianti – Chianti, Italy	-	-	\$47

cocktails.

Summer Breeze:

	GLS	JUG
Passionfruit Martini 2.0 – Absolut Vanilla Vodka, Aperol, lemon juice, passionfruit puree, egg whites	\$20	-
OG Passionfruit Martini – Vodka O, lemon juice, passionfruit puree, egg whites	\$19	-
Made At Midnight – Pama Pomegranate liquor, Aperol, lime, lemon, crushed ice and pomegranate seeds	\$20	\$60
Black Rose – Hendricks gin, Campari, blackberry liqueur, lemon, rosemary and a touch of sugar	\$20	-
Starry Night – Melbourne-made Starward Two-Fold Whisky, Lillet Blanc, grapefruit soda, rosemary and a grapefruit slice	\$20	\$60
Hugo Spritz – St Germain Elderflower liqueur, prosecco, soda and fresh cucumber	\$18	\$54

Classics:

Bourbon Sour – Longbranch Bourbon, lemon juice, egg white and a maraschino cherry	\$18	-
Tommy's Margarita – El Jimador Reposado Tequila, Cointreau, lime juice and agave syrup – Spice it up with a little Cholula hot sauce and chilli flake rim (ask for a Spicy Margarita)	\$21	-
Mojito – Bacardi Carta Blanca, fresh mint, lime, crushed ice and soda	\$20	\$60
Aperol Spritz – Aperol, Prosecco, soda and fresh orange	\$17	-
Lexington Hill – Espresso Martini (on tap)	\$18	-

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Drinks