

small & share.

Available lunch and dinner only

Toasted Garlic ciabatta ^V	\$10
Bruschetta of heirloom tomatoes, buffalo mozzarella, vincotto drizzle ^V	\$18
Pumpkin, fetta and thyme arancini with a roasted capsicum coulis (4) ^V	\$16
JFC: Japanese fried chicken tenders, yuzu mayo, sesame seeds	\$16
Sesame tofu salad, chilled somen noodles, edamame, pickled red onion, snow pea, shiso and a black vinegar dressing ^{VG}	\$16
Char grilled Cauliflower, beetroot, tahini yoghurt, wattle seed dukkha ^{VG}	\$16
Salt and pepper squid, lime aioli (main size served with chips and salad)	\$13 / \$26
Prawn Gyoza, chilli bean dipping sauce, Japanese pickles ^V	\$16
Sticky chicken wings, cucumber, lime and coconut dipping sauce	500gm: \$16 1kg: \$32
Crispy pork salad, Korean BBQ sauce, bean shoots, coriander, fried garlic, peanuts, lime ^V	\$18
Gunpowder lamb ribs char grilled, minted yoghurt ^V	\$18
Pork belly tacos; achiote, cucumber, avocado, salted cabbage, adobo sauce, corn tortilla, coriander (2) ^{GF} ^V	\$17
Smoky Beef rib bao, cucumber, pickled mustard greens, chilli tamarind dressing, coriander, fried shallots ^V	\$18
Tapas plate: Grilled chorizo, stuffed piquillo peppers, jamon, sardines escabeche, manzanillo olives and ciabatta ^{GFA}	\$36

pizza.

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Margarita: Tomato passata, buffalo mozzarella, garden herbs, sea salt ^V	\$18
Puttanesca: Kalamata olives, baby capers, roasted red peppers, cherry tomatoes, mozzarella, parsley, chilli and garlic ^{V/VGA}	\$19
Prosciutto: Prosciutto, buffalo mozzarella, heirloom tomatoes, basil, balsamic reduction	\$20
Lamb: Slow cooked lamb shoulder, shaved brussel sprouts, black garlic, fetta, oregano and mozzarella	\$22
Fiery Prawn: Tiger prawns, chilli, garlic, nduja, roasted peppers, sundried tomatoes, mizuna and mozzarella ^V	\$24

mains.

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Seafood linguini, prawns, fresh fish, mussels, clams, scallops, chilli, garlic, tomato, garden herbs and lemon in an extra virgin olive oil ^V	\$32
Master stock duck salad with green papaya, cucumber, lotus root, fragrant herbs, shitake mushrooms, rice noodles and an orange nahm jim ^{GF} ^V	\$28
Chorizo pork sausage, white bean skordalia, guindillas peppers, apple fennel slaw, chimichurri ^{GF}	\$34
Charred summer squash, carrot and almond hummus, freekeh tabbouleh, spiced fried polenta, coconut labneh, goji berries ^{VG}	\$22
Wok seared seafood in a Malaysian sambal with soft shell crab, prawns, fish pieces, scallops, mussels, clams, squid, sticky coconut rice, betel leaves, burnt lime ^V	\$42
Butter chicken curry, charred okra, coriander, jasmine rice, toasted coconut, lime raita ^{GF} ^V	\$28
Southern fried buttermilk chicken burger with lettuce, tomato, tangy ranch sauce, brioche bun, fries	\$22
— add bacon	+\$2
— add avocado	+\$3
220gm Wagyu beef burger, American cheese, lettuce, tomato, sriracha mayo, brioche bun, pickle and fries	\$23
— add bacon	+\$2
Grilled Haloumi burger with roasted pumpkin, baby spinach, pesto mayo, brioche bun and fries ^V	\$18
Chicken parmigiana: chicken breast schnitzel, napoli sauce, leg ham, mozzarella cheese, chips and salad	\$28
Nasi Goreng: chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots ^{GFA/VGA} ^V	\$28
Texan BBQ plate: Pork short ribs, sticky chicken wings, street corn, fries, salad, bourbon BBQ sauce	\$38
Atlantic salmon, fennel, fig and radicchio salad with a sofrito salsa and potato galette ^{GF}	\$36
King George Whiting fillets in a crispy beer batter, citrus aioli, garden salad, chips	\$39

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Our cards can be used in any of our venues (except in the TAB) and can be used across our 3 hotels (Barwon Heads Hotel / Torquay Hotel / Grovedale Hotel)



char-grill.

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Rump, 250gm grass fed angus	\$30
Porterhouse 250gm MBS 3+, O'Connor grass fed black angus	\$40
Eye Fillet MBS 3+, Thousand Guineas grass fed shorthorn	180gm: \$49 300gm: \$74
Ribeye 500gm MBS 4+, O'Connor, grass fed black angus	\$78

— 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} +\$14
— Change to chips and seasonal greens +\$2
— All gluten free will be served with herbed potatoes and salad

sides & salads.

Ancient grain salad with spiced pumpkin, kale, chickpeas, macerated currents, pistachios, pomegranate, pumpkin seeds, smoked yoghurt ^{VG/GF}	\$18
— add slow cooked lamb shoulder	+\$8
Crispy fried brussel sprouts, roasted spiced cauliflower, garlic mousse, candied orange, roasted almonds ^{VG/GF}	\$14
Seasonal greens ^{GF}	\$9
Herbed potatoes ^{GF}	\$9
Wedges with sour cream, sweet chilli ^V	\$14
Fries with tomato sauce ^V	\$10

desserts.

Chocolate Marquise, mascarpone, orange blossom granola, amaretto poached plums	\$16
Lemongrass Panna Cotta, chilli scented confit pineapple, smashed coconut meringue ^{GF}	\$14
Sticky date with butterscotch sauce and cream	\$12

dietary key.

- V = Vegetarian
- VA = Vegetarian Available (upon request)
- VG = Vegan
- GF = Gluten Free
- GFA = Gluten Free Available (upon request)
- ^V = Mild spice
- ^V = 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

Menu

sparkling.

	150	250	BTL
Sunnycliff Brut – Red Cliffs, Vic	\$10	-	\$45
Aurelia Prosecco – South East, Aust	\$10	-	\$45
Seppelt Salinger Select Cuvee – Great Westen, Vic	-	-	\$55
Ca di Alte Prosecco DOC – Veneto, Italy	-	-	\$55
Spring Vale ‘Salute’ Sparkling – Cranbrook, Tas	-	-	\$83
La Grande Cote Brut – Burgundy, France	\$15.5	-	\$76
Louis Roederer – Reims, France	-	-	\$145

whites.

Chardonnay:

	150	250	BTL
Harvest Moon Chardonnay – Yarra Valley, Vic	\$9.5	\$16	\$45
Fringe Society Chardonnay – France	\$10	\$17	\$50
Seppelt Jaluka Chardonnay – Hently Region, Vic	\$11.5	\$19	\$55
Kumeu Village Chardonnay – Hawkes Bay, NZ	-	-	\$57
Yering Station Chardonnay – Yarra Valley, Vic	-	-	\$63
Coldstream Hills Chardonnay – Coldstream, Vic	-	-	\$88
Shaw & Smith M3 Chardonnay – Adelaide Hills, SA	-	-	\$130

Sauvignon Blanc:

“Hill & Hotel” Sauvignon Blanc – Bellarine, Geelong SPECIAL OFFER: The Barwon Heads Hotel collaborates with Scotchmans Hill to create a limited release Geelong Sauvignon Blanc	\$9.5	\$16	\$45
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Squealing Pig Sauvignon Blanc on tap – Marlborough, NZ
150: \$9.5 / 250: \$16 / 500: \$30 / Ltr: \$60

821 South Sauvignon Blanc – Marlborough, NZ	-	-	\$47
Amisfield Sauvignon Blanc – Central Otago, NZ	\$11.5	\$19	\$56
Shaw & Smith Sauvignon Blanc – Adelaide Hills, SA	\$13	\$22	\$60
Baie Estate Sauvignon Blanc – Bellarine Peninsula, Vic	-	-	\$60
Coldstream Hill Sauvignon Blanc – Coldstream, Vic	-	-	\$80

Riesling:

Michelton Blackwood Park Riesling – Mitchelton, Vic	\$9.5	\$16	\$45
Leo Buring Clare Valley Riesling – Clare Valley, SA	-	-	\$45
Tar & Rose Riesling – Strathbogie Ranges, Vic	-	-	\$50

Pinot Gris / Grigio:

Argento Pinot Grigio – Adelaide Hills, SA	\$9	\$15	\$43
Harvest Moon Pinot Grigio – King Valley, Vic	\$9.5	\$16	\$45
Ca di Alte Pinot Grigio – Veneto, Italy	\$9.5	\$16	\$45
Tar & Rose Pinot Grigio – Strathbogie Ranges, Vic	-	-	\$50
Gapsted Pinot Gris – Alpine Valleys, Vic	-	-	\$52

rosé & moscato

	150	250	BTL
Debussy Reverie Rose – Provence, France	\$9.5	\$16	\$45
Kalleske Rosina – Barossa Valley, SA	\$11	\$18	\$54
Rockford Alicante Bouchet – Barossa, SA	-	-	\$70
AIX Rose – Provence, France	-	-	\$75
Squealing Pig Rose on tap – Central, Vic	150: \$9.5 / 250: \$16 / 500: \$30 / Ltr: \$60		
Bend Moscato – Mitchelton, Vic	\$9.5	\$16	\$45

reds.

Shiraz:

	150	250	BTL
Harvest Moon Shiraz – Nagambie, Vic	\$9.5	\$16	\$45
Covert Shiraz – McLaren Vale, SA	\$9.5	\$16	\$45
Cat out of the Bag Shiraz – Bellarine Peninsula, Vic	\$10	\$16.5	\$47
A.T. Richardson Chockstone Shiraz – Grampians, Vic	-	-	\$60
Sons of Eden Marchall Shiraz – Barossa, SA	\$13	\$22	\$60
Rochford Estate Syrah – Coldstream, Vic	-	-	\$64
Kalleske Moppa Shiraz – Barossa, SA	-	-	\$69
Baie Estate Grown Shiraz – Bellarine Peninsula, Vic	-	-	\$70
Coldstream Hills Shiraz – Coldstream, Vic	-	-	\$85
Shaw & Smith Shiraz – Adelaide Hills, SA	-	-	\$130
Rockford Basket Press Shiraz – Tanunda, SA	-	-	\$150
Penfolds Bin 28 Kalimna Shiraz, Barossa, SA		2012: \$99	
Penfolds Bin 128 Shiraz – Coonawarra, SA		2010: \$95	

Pinot:

“Hill & Hotel” Pinot Noir – Bellarine, Geelong SPECIAL OFFER: The Barwon Heads Hotel collaborates with Scotchmans Hill to create a limited release Geelong Pinot Noir	\$9.5	\$16	\$45
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Cloud Street Pinot Noir - Reginal, Vic	\$10	\$17	\$50
Cat out of the Bag Pinot Noir – Bellarine Peninsula, Vic	-	-	\$47
Fringe Societe Pinot Noir – Cebazan, France	-	-	\$49
Spring Vale Melrose Pinot Noir – Freycinet, Tas	\$11.5	\$19	\$55
Yering Station Pinot Noir – Yarra Valley, Vic	-	-	\$63
Rochford Estate Pinot Noir – Yarra Valley, Vic	-	-	\$76
Coldstream Hilla Pinot Noir – Coldstream, Vic	-	-	\$85

Cabernet and other blends:

Argento Cabernet Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Quarterback Shiraz Cabernet Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
La Puttanessa Sangiovese Merlot – McLaren Vale, SA	\$9.5	\$16	\$45
Mojo Cabernet Sauvignon – Limestone Coast, SA	-	-	\$45
Smokin Barrels Cabernet Sauvignon – Barossa, SA	\$10	\$17	\$50
The Pawn Sangiovese – Adelaide Hills, SA	\$10.5	\$17.5	\$52

Monte Guelfo Chianti – Chianti, Italy	-	-	\$47
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa, SA	-	-	\$80
Penfolds Bin 389 Cabernet Sauvignon		2010: \$170 / 2013: \$180	
Penfolds Bin 407 Cabernet Sauvignon		2010: \$160 / 2011: \$170	

cocktails.

Summer Breeze:

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

Bourbon Sour – Longbranch Bourbon, lemon juice, egg white and a maraschino cherry	\$18	🍹	-
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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	🍹	-
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Mojito – Bacardi Carta Blanca, fresh mint, lime, crushed ice and soda	\$20	🍹	\$60 🍷
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Aperol Spritz – Aperol, Prosecco, soda and fresh orange	\$17	🍹	-
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Lexington Hill – Espresso Martini (on tap)	\$18	🍹	-
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Lexington Hill – Sangria (on tap)	\$12	🍹	\$45 🍷
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A 15% surcharge applies to all public holidays