



# BISTRO MENU

TORQUAY  
HOTEL • MOTEL

## Something to share:

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Garlic herb ciabatta <sup>V</sup>	\$7
Bruschetta; toasted ciabatta with olive tapenade, slow roasted tomatoes and herb fetta <sup>V</sup>	\$12
Crispy Szechuan spiced calamari with a radish and bean shoot salad and Chinese BBQ dipping sauce <sup>DF / GF</sup>	\$12
Steamed prawn and ginger dumplings with an Asian salad and sour chilli dipping sauce (5) <sup>DF</sup>	\$16
Spanish style crispy salted rockling fritters with lime and chilli mayonnaise	\$16
Pumpkin mung bean balls rolled with sesame and spinach with spicy red pepper sauce <sup>V / VG</sup>	\$15
Tasting plate for 2: Salted rockling fritters, pumpkin mung bean balls, house hot smoked Atlantic salmon, crispy calamari and chicken shitake wontons <sup>V</sup>	\$32

## Something smaller:

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Seafood Chowder; our take on a seaside classic with plump seafood, spring onions and toasted ciabatta	\$21
Hot smoked salmon salad with snow peas, red peppers, capers, onion, baby spinach and a dill sour cream dressing	\$24
Roasted pumpkin and quinoa salad with toasted hazelnuts, crispy Kale and a honey lemon dressing <sup>V / VG</sup>	\$15
– Add chicken	\$4.5

## On the side:

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Fries with tomato sauce and herb mayonnaise	\$8.5
Garden salad with French dressing <sup>GF / VG</sup>	\$7
Seasoned wedges, sour cream and sweet chilli sauce	\$10
Garden vegetables steamed and tossed with virgin olive oil <sup>GF / V / VG</sup>	\$8
Herb roasted potatoes <sup>V / VG / GF</sup>	\$8
Sauces: gravy <sup>GF</sup> / mushroom <sup>GF</sup> / pepper <sup>GF</sup> / garlic butter <sup>GF</sup> / red wine jus <sup>GF</sup>	\$2

## Kids meals: (10 years and under)

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Mini cheese burger and fries	\$10
Battered fish and fries with salad	\$10
Pasta bolognese with cheese	\$10
Mini steak with fries and salad or vegetables	\$10
Chicken drumstick with fries and salad	\$10

## Main fare:

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Slow roasted pork shoulder stuffed with mushroom and apple, with a parmesan and pine nut crust, creamy potato mash and roasted brussel sprouts	\$34
Steamed chicken and shitake wontons in a miso broth with radish salad and toasted black sesame	\$25
Nasi Goreng; Indonesian style rice with chicken, shrimp, vegetables, fried egg and a prawn cracker <sup>DF / VA / GFA</sup>	\$25
Duo of lamb: 4hr cooked roulade and marinated loin of lamb with Mediterranean vegetables, salsa verde and garlic sour cream sauce <sup>GF</sup>	\$36
Roasted pumpkin and lentils; spiced pumpkin coated in a green lentil dahl with chickpea puree and fetta <sup>GF / V / VGA</sup>	\$23
Curry of the day served with steamed rice, roti bread and yoghurt <sup>GFA</sup>	\$25
Ocean and earth eye fillet: Black Angus eye fillet of beef, BBQ South Australian King prawn, herb potato cake, garden greens and bisque jus <sup>GF</sup>	\$39
Today's fresh fillet of fish with celeriac, mung bean and cauliflower ragout and lemon pepper dressing <sup>GF</sup>	\$MP
300gm Black Angus scotch fillet with caramelized shallots, slow cooked tomato, field mushrooms, spinach and herb potato <sup>GF</sup>	\$38
Half herb roasted chicken on a bed of winter vegetables, truffle pan gravy and crispy prosciutto crumble	\$29
Seafood pappardelle with prawns and scallops bound with herb shellfish sauce	\$28.5
Beef burger with house made beef patty, bacon, lettuce, tomato, Swiss cheese, onion jam and herb mayonnaise in a soft bun with fries — Add egg	\$24 \$2
Beer battered King George whiting fillets with garden salad, fries, lemon and herb mayonnaise <sup>GFA</sup>	\$36
Chicken parmigiana topped with smoked ham, Napoli and mozzarella served with fries and salad	\$26

## Desserts:

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Chocolate fondant with chocolate espresso sauce and chocolate ice cream	\$12
Sticky date pudding with butterscotch sauce and double cream — Add ice cream	\$12 \$2
Warm cinnamon doughnuts with white chocolate cream patisserie, toffee pears and strawberries	\$14
Apple sable with slow cooked apples layered in a gingernut biscuit with a red wine cinnamon glaze <sup>GF / DF</sup>	\$12

## Dietary key

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- V = Vegetarian
- VA = Vegetarian Available (upon request)
- VG = Vegan
- VGA = Vegan Available (upon request)
- GF = Gluten Free
- GFA = Gluten Free Available (upon request)
- DF = Dairy Free
- DFA = Dairy Free Available (upon request)

## Kitchen hours

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- Lunch, 12:00pm – 2:30pm
  - Dinner (Sunday – Thursday), 5:30pm – 8:30pm
  - Dinner (Friday – Saturday), 5:30pm – 9:00pm
- A 10% surcharge applies to all public holidays*

## Functions

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Ask our friendly staff about our function options within our venue, or, contact the functions manager on (03) 5261 2001 or email [info@torquayhotel.com.au](mailto:info@torquayhotel.com.au)