



# BISTRO MENU

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TORQUAY  
HOTEL • MOTEL

## Something to share:

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Toasted garlic and herb ciabatta <sup>V</sup>	\$7
Bruschetta; Toasted ciabatta topped with olive tapenade herb fetta, fresh tomato and basil <sup>V</sup>	\$12
Steamed prawn dumplings 4; with an Asian salad and house made chilli sauce	\$16
Duck spring rolls 4; on fried noodles with a sour dipping sauce	\$15
Pumpkin miso cakes; topped with sesame and a ponzu sauce <sup>V</sup>	\$15
Spanish tapas plate; grilled chorizo, Spanish fish fritters, olives, calamari, pickled vegetables and crispy pitta bread	\$33
Crispy fried lemon chilli calamari with an Asian slaw and sour dip sauce	\$16

## Something smaller:

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Steamed Shitake mushroom dumplings with a salad of rice noodles, vegetables and fried tofu <sup>V / VG</sup>	\$16
Spicy Thai chicken salad with green mango, peanuts, rice noodles and tamarind dressing <sup>GF</sup>	\$22
BBQ duck salad tossed with pickled zucchini, spiced roasted chickpeas and rocket with a pepper dressing	\$24

## On the side:

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Crispy beer battered fries with herb aioli and tomato sauce	\$8.5
Garden salad with French dressing <sup>V / GF / DF</sup>	\$7
Crispy potato wedges sweet chilli sauce and sour cream	\$10
Steamed seasonal vegetables dressed with olive oil	\$8
Herb roasted potatoes <sup>V / GF / DF</sup>	\$8

## Kids meals: (10 years and under)

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Mini cheese burger with fries	\$10
Fish and chips with salad <sup>GFA</sup>	\$10
Pasta Bolognese	\$10
Tomato napoli pasta	\$10
Grilled steak and chips with salad <sup>GFA</sup>	\$10
Roasted chicken drumsticks with chips and salad <sup>GFA</sup>	\$10

— All kids meals can be served with potato and vegetables on request

## Main fare:

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Sweet and sour marinated pork with a green papaya and pineapple salad and toasted cashew nuts <sup>GF</sup>	\$32
Hawaiian Poke bowl with steamed wild rice, pickled vegetables, avocado, radish and dressed with a sesame chilli sauce <sup>GF / VA / VGA</sup> — And your choice of: Grilled tofu - \$24 / Atlantic salmon sashimi - \$27 / Rare beef - \$26	
Nasi Goreng; Indonesian fried rice with a spicy lemongrass paste, chicken, shrimp and vegetables topped with a fried egg and crispy prawn cracker	\$26
House made curry of the day served with steamed rice and warm roti bread	\$26
Crispy fried polenta with a chickpea and spinach dahl and fresh mango pickle <sup>V</sup>	\$24
Chicken Ramen; Miso broth with ramen noodles, broccoli, charred marinated chicken, sesame and chilli oil	\$26
Seafood Linguini; Selection of seafood pan fried in garlic, chilli and olive oil bound with fresh linguini pasta finished with spinach and fresh herbs — Add Australian <sup>1/2</sup> crayfish tail	\$31 +\$15
King George whiting fillets (grilled or crispy fried) served with chips, salad and house made herb aioli <sup>GFA</sup>	\$37
Fresh fish of the day: Locally sourced fresh fillet of fish served on a warm salad of potato, spinach, cherry tomatoes and asparagus with a caper and lemon dressing	\$MP
Chicken parmigiana topped with smoked ham, napoli sauce and melted cheese served with salad and chips	\$26.5

## From the char grill:

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300gm Black Angus Porterhouse with herbed potato, slow roasted tomato and greens with your choice of sauce <sup>GF</sup>	\$38
Lemon marinated half chicken, char-grilled on a salad of fresh beetroot, roquette and fennel with a truffle poppyseed dressing <sup>GF</sup>	\$30
Eye fillet char-grilled with fresh steamed seasonal greens, creamy mash potato and tomato jus <sup>GF</sup>	\$39
Slow cooked Moroccan spiced lamb rump served with a salad of cous-cous and rasins topped with a minted yoghurt dressing	\$36
350gm Rib Eye char-grilled with crispy beer battered fries and salad or vegetables and garlic butter	\$43
<i>Sauces and sides:</i> Pepper sauce / Mushroom sauce / Gravy / Tomato Jus / Garlic butter / Garlic sauce	+\$2
Surf and turf; Australian <sup>1/2</sup> crayfish tail with a creamy garlic sauce <sup>GF</sup>	+\$15

## Desserts:

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Chocolate fondant with chocolate espresso sauce and chocolate ice-cream	\$12
Banana cinnamon crème brulee with ginger nut biscuit <sup>GF</sup>	\$13
Sticky date pudding with butterscotch sauce and double cream	\$12
Vanilla berry compote with coconut biscotti and marshmallow <sup>GF</sup>	\$12
Passionfruit parfait with honeycomb and mango compote <sup>GF</sup>	\$14

## 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, 11:30am – 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)