



BAR MENU

TORQUAY
HOTEL • MOTEL

Something to share: (11.30am til late)

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| Tom Yum Gai (hot and sour chicken soup) ^{GF} | \$12 |
| Garlic ciabatta ^V | \$ 7 |
| Bruschetta, mushroom, thyme, bocconcini, herb oil ^V | \$10 |
| Salt and pepper squid, chilli lime aioli | \$12 |
| Prawn gyoza, chilli bean dipping sauce (4) | \$16 |
| Korean fried chicken wings, kimchi slaw, Ssamjang | 500gm: \$12 1kg: \$22 |
| Popcorn chicken with dill aioli | \$10 |
| Potato wedges with sour cream and sweet chilli sauce ^V | \$12 |
| Loaded fries topped with bacon, red eye hot sauce, cheese and spring onions | \$12 |
| Green pea and mint arancini served with herb aioli ^{V / GFA} | \$13 |
| Fries ^V | \$8 |
| Seafood tasting plate: Smoked salmon, BBQ octopus, garlic prawns, sardines, salt and pepper squid ^{GFA} | \$42 |
| Ploughman's plate: Pork terrine, L'Artisan Fermier, piccalilli, pickled onions, bresaola, crusty bread ^{GFA} | \$28 |

Main fare:

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| Gnocchi alla Norma, eggplant, tomato, onion, chilli, basil, pecorino ^V | \$26 |
| Sticky pork Bao bun with Chinese pickles, Sichuan sauce | \$16 |
| Heirloom sugar pumpkin, goji berries, pistachio dukkah, saffron rice, coconut yoghurt ^{GF / VG} | \$24 |
| Thai chicken salad, fragrant herbs, green papaya, coconut and lime dressing ^{GF / DF} | \$22 |
| Southern fried chicken burger, lettuce, tomato, ranch sauce and fries – Add avocado: +\$3 Add bacon: +\$3 | \$20 |
| 180g Wagyu beef burger with crispy bacon, Swiss cheese, lettuce, tomato, sriracha mayo, pickle with fries – Add egg: +\$3 Add avocado: +\$3 | \$20 |
| Hellenic spiced lamb wrap with Spanish onion, tomato, cucumber, mixed leaves, garlic sauce and fries | \$19 |
| Steak sandwich with brie cheese, onion jam, bacon, lettuce, tomato and aioli in a ciabatta panini | \$24 |
| BBQ pork ribs and Korean fried chicken wings, kimchi slaw and fries | \$28 |
| Kerala curry (beef, chicken or veg), coconut sambal, jasmine rice, lime, coriander ^{GF / VGA} | \$22 |
| Nasi goreng, chicken, shrimp, capsicum, peas and chili, fried egg and bean shoots ^{GFA / DF / VGA} | \$22 |
| Beer battered flake, salad, chips and dill aioli ^{DF} | \$19 |
| Chicken parmigiana served with chips and salad * | \$22 |

* Our chicken parmigiana contains ham, dairy and gluten

From the grill:

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| 250g Collinson & Co Black Angus rump, pasture fed (South Australia) | \$23 |
| 300g Hopkins River Black Angus porterhouse, pasture fed MB3+ (Dunkeld, Victoria) | \$39 |
| 250g Angus eye fillet, pasture and grain fed (Darling Downs, Queensland) | \$42 |
| 250g Mayura Station Rump, full blood Wagyu, 450 day grain fed MB8+ (Limestone Coast, South Australia) | \$44 |
| 300g Cape Grim Rump Cap, British breed, pasture fed MB3+ (Tasmania) | \$37 |
| 350g Angus cross bred rib eye, pasture and grain fed (Gippsland Victoria) | \$43 |
| — All steaks served with chips and salad and your choice of sauce | |
| — All GF served with rosemary chat potatoes | |
| <i>Sauces and sides:</i> | |
| Gravy / Mushroom / Pepper / Garlic butter / Creamy garlic sauce | |
| Surf and turf: banana prawns with a creamy garlic sauce | +\$15 |
| Replace salad for seasonal greens | +\$2 |

On the side:

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| Bitter leaves, wasabi dressing ^{GF} | \$8 |
| Chat potato, confit garlic, rosemary ^{GF} | \$8 |
| Charred broccolini, smoked almond butter ^{GF} | \$8 |
| Seasonal greens ^{GF} | \$8 |

Kids meals: (10 years and under)

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| Fish and chips with salad * ^{GFA} | \$10 |
| Grilled steak and chips with salad * ^{GFA} | \$10 |
| Chicken schnitzel with chips and salad * ^{GFA} | \$10 |
| Mini cheese burger with fries | \$10 |
| Pasta Bolognese | \$10 |

* These kids meals can be served with potato and vegetables on request

Desserts:

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| Cheesecake, confit rhubarb, strawberry, shortbread, pistachio dust, viola flower | \$12 |
| Deconstructed pumpkin pie, meringue, brown sugar crumble, lemon sorbet, parsley, pansies | \$12 |
| Chocolate fondant, raspberry, chocolate soil, raspberry sorbet | \$12 |
| Sticky date, butterscotch sauce, double cream | \$12 |

Dietary key

- 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

- Lunch, 11:30am – 2:30pm
 - Dinner (Sunday – Thursday), 5:30pm – 8:30pm
 - Dinner (Friday – Saturday), 5:30pm – 9:00pm
- A 15% surcharge applies to all public holidays*

Functions

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