



BISTRO MENU

TORQUAY
HOTEL • MOTEL

Something small:

Garlic ciabatta ^V	\$7
Tom Yum Gai (hot and sour chicken soup) ^{GF}	\$12
Bruschetta, mushroom, thyme, bocconcini, herb oil ^V	\$10
Salt and pepper squid, chilli lime aioli ^{DF}	\$12
Baby heirloom carrots, dates, grains, haloumi ^V	\$14
Duck liver parfait, bitter leaf salad, cornichons, chutney, brioche ^{GFA}	\$16
Fresh Sardines, saffron, carrot, tapenade, crouton ^{GFA / DF}	\$16
Cold smoked salmon, fennel, radish, avocado, grapefruit, dill ^{GF / DF}	\$19
Banana prawns, Romesco sauce, nasturtium ^{GF}	\$19
BBQ octopus, chilli, white bean puree, Chancaca syrup ^{GF}	\$22

Something to share:

Seafood tasting plate: Smoked salmon, BBQ octopus, garlic prawns, sardines, salt and pepper calamari ^{GFA}	\$42
Ploughman's plate: Pork terrine, L'Artisan Fermier, piccalilli, pickled onions, bresaola, crusty bread ^{GFA}	\$28

Main fare:

Linguini vongole, tomato, chilli, garlic, parsley, gremolata, olive oil ^{DF}	\$28
Gnocchi alla Norma, eggplant, tomato, onion, chilli, basil, pecorino ^V	\$26
Heirloom sugar pumpkin, goji berries, pistachio dukkah, saffron rice, coconut yoghurt ^{GF / VG}	\$24
Thyme roasted chicken breast, pumpkin puree, roasted winter vegetable, prosciutto, truffle jus, watercress ^{GF}	\$32
Western Plains pork belly, cumin carrots, scallops, Brussel sprouts, sorrel ^{GF}	\$36
Duck breast, beetroot, witlof, chevre, barberry and pinenut dressing ^{GF}	\$36
Bouillabaisse, prawns, vongole, fish, scallop, squid, saffron, ciabatta, rouille ^{GFA}	\$38
Kingfish, potato galette, shallots, pancetta, vanilla, kohlrabi ^{GF}	\$35
Braised Ox cheeks, pea puree, scorched onion, broccolini, radish ^{GF}	\$34

Classics:

Chicken parmigiana served with chips and salad *	\$27
King George whiting, beer battered and served with dill aioli, chips and salad	\$36
Nasi goreng, chicken, shrimp, capsicum, peas and chilli, fried egg and bean shoots ^{GFA / DF / VGA}	\$26

* Our chicken parmigiana contains ham, dairy and gluten

From the char grill:

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
Slow cooked free-range salt bush lamb shoulder (for 2), garlic rosemary chats, broccolini, chimichurri ^{GF / DF}	\$68
— All steaks served with chips and salad and your choice of sauce	
— All GF served with rosemary chat potatoes	
<i>Sauces and sides:</i>	
Madeira jus / Gravy / Mushroom / Pepper / Garlic butter / Chimichurri / Creamy garlic sauce	
Surf and turf: banana prawns with a creamy garlic sauce	+\$15
Replace salad for seasonal greens	+\$2

On the side:

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

Kids meals: (10 years and under)

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:

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