



A BIT PARCHED?
Flip this menu over to peruse
our extensive drinks menu

> SNACKS.

Street corn: Charcoal grilled sweet corn, lemon thyme butter, feta ^{GF / V}	\$8
Marinated Drysdale Manzanillo olives ^{GF / V}	\$8
Flat bread, dukkha, tzatziki ^V	\$10
Popcorn with pancetta, pecorino, cauliflower ^{GF}	\$8

> SHARE.

Toasted Garlic ciabatta (4) ^V	\$8
Bruschetta of heirloom tomato, basil, buffalo mozzarella ^V	\$12
Zucchini & corn fritters, goat's curd, gazpacho sauce ^{GF / V / VGA}	\$12
Wood fired mesquite chicken taco, adobo sauce, tangy slaw, avocado, coriander (2)	\$16
Salt & pepper squid, lime aioli	\$13 / \$26
Gravlax of Atlantic salmon, fennel, pickled cucumber, red radish, avocado cream ^{GF}	\$19
Portarlinton mussels, chilli, garlic, fresh tomato, white wine, garden herbs ^{GF}	\$16 / \$28
Mezze plate of wagyu bresaola, buffalo mozzarella, Manzanillo olives, dips, flat bread ^{GFA}	\$26

> CLASSICS.

Seafood linguini, prawns, sea fish, mussels, clams, mild chilli, garlic, fresh tomato, lemon extra virgin olive oil	\$32
Chicken parmigiana: chicken breast schnitzel, Napoli sauce, leg ham, mozzarella cheese, chips & salad	\$27
Nasi Goreng: Chicken, shrimp, peas, capsicum, chilli, fried egg, bean shoots, crispy shallots ^{GFA / VGA / VA}	\$26
Flathead fillets, beer battered, dill aioli, garden salad, chips	\$34
Seafood platter: King prawns, battered flathead, salt & pepper squid, marinated clams, cured Atlantic salmon, steamed Portarlinton mussels, house salad, chips (to share for 2)	\$99

> THE PARRILLA GRILL.

Parrilla Wood-Fired Cooking: Imported from South America our Argentinian parrilla harnesses the power of fire, searing hot coals and wood smoke from red-gum hardwood. By working with our suppliers to select the best quality steaks and an in-house dry ageing cabinet enables us to offer you a unique dining experience.

John Dory cooked over coals, salsa verde, Italian tomato & herb salad, fat chips ^{GF}	\$38
Chermoula spatchcock, quinoa tabbouleh, flat bread, mint pesto, citrus yoghurt ^{GFA}	\$38
Slow cooked spring lamb shoulder, zucchini, pine nut, fennel, green olive salad, rosemary potatoes, salmoriglio (to share for 2)	\$68
Asado beef ribs, salsa picante, street corn, fat chips, oregano salt	\$34
180gm Eye fillet O'Connor MBS 3+ pasture fed black angus	\$37
300gm Eye fillet O'Connor MBS 3+ pasture fed black angus	\$54
270gm Wagyu Rump Rangers Valley MBS 5+, 400-day grain fed	\$36
300gm Porterhouse Hopkins River MBS 2+, pasture fed black angus	\$38
400gm bone-in Porterhouse (min 21 day dry aged) O'Connor MBS 3+ pasture fed black angus	\$56

SELECTED CUTS:

We also hand pick & house dry age selected cuts for up to 21 days (please ask your wait staff for today's offering)

SAUCES & SIDES:

Mushroom ^{GF} / Pepper ^{GF} / Red wine jus ^{GF} / Gravy ^{GF}
Garlic butter ^{GF} / Chimichurri ^{GF} / Salsa picante ^{GF}

SURF & TURF?

King prawns with garlic butter ^{GF}	+\$15
Change to chips & seasonal greens ^{GF}	+\$2

– All steaks served with chips, salad and your choice of sauce

– Gluten free will be served with rosemary potatoes & salad

> GO BANQUET STYLE!

Sometimes it's difficult to order for a group – so leave it up to us! Our Chef will personally select a delicious 5 course banquet for your party comprising of our favourite & most popular dishes for the whole table **\$65pp**

> SALADS & SIDES.

Spiced pumpkin, ancient grains, pumpkin seeds, chickpeas, macerated currents, pomegranate yoghurt ^{GF / VG} – add slow cooked lamb shoulder	\$18 +\$7
Roasted beetroot & goats cheese salad, orange, smoked almonds, frissee, lemon dressing ^{GF}	\$18
Zucchini, pine nut, green olive, fennel salad ^{GF / VG}	\$16
House salad, cherry tomatoes, cucumber, lettuce, torn parsley, French vinaigrette ^{GF / VG}	\$10
Rosemary potatoes ^{GF / VG}	\$9
Seasonal greens ^{GF / VG}	\$9
Fries, sweet chilli mayo ^{VA}	\$9

> DESSERTS.

Locally made sorbets and gelato	\$10
Strawberry Tart, vanilla cream, strawberry gel, pistachio dust	\$12
Coconut lime Panna cotta, coconut tuille, confetti ^{GF / VG}	\$12
Black forest: Kirsch & couverture chocolate mousse, cherries, vanilla cream, chocolate soil, genoise	\$14
Flourless orange & pistachio cake, saffron syrup, citrus cream ^{GF}	\$14

DIETARY KEY:

GF = Gluten Free | V = Vegetarian | VG = Vegan
VA = Vegetarian Available (upon request)
VGA = Vegan Available (upon request)
GFA = Gluten Free Available (upon request)

LET'S GET SOCIAL?

Follow us at:
TorquayHotel



> WANT MORE INFO? CHECK-OUT OUR WEBSITE: TORQUAYHOTEL.COM.AU

KITCHEN HOURS:

Lunch: 11:30am – 2:30pm
Dinner: (Sun–Thurs) 5:30pm – 8:30pm
Dinner: (Fri–Sat) 5:30pm – 9:00pm
A 15% surcharge applies to all public holidays

FUNCTIONS:

Ask our staff about our function options or contact our functions manager Rylea Adams on (03)52612001 or rylea@torquayhotel.com.au



DRINKS MENUS



A BIT HUNGRY?
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> SPARKLING.

	150	250	BTL
Wolf Blass Bilyara – Multiregional Aus	\$7	-	\$30
Aurelia Prosecco – South East Aus	\$9	-	\$43
Seppelt Salinger Select Cuvee NV – South-West Vic	-	-	\$50
Squealing Pig Sparkling Rose – South East Aus	\$9	-	\$43
Louis Roederer Brut Premier Champagne – France	-	-	\$135

> WHITES.

CHARDONNAY:	150	250	BTL
Wolf Blass Bilyara Chardonnay – Multiregional Aus	\$7	\$10	\$30
Seppelt Jaluka Chardonnay – Henty Region South-West Vic	\$11	\$18.5	\$54
Round 2 Chardonnay – Barossa Valley SA	\$8.5	\$14	\$42
Coldstream Hills Chardonnay – Coldstream Vic	-	-	\$65
Shaw & Smith M3 Chardonnay – Adelaide Hills SA	-	-	\$130
Leeuwin Estate Art Series Chardonnay – Margaret River WA	-	-	\$155
SAUVIGNON BLANC:	150	250	BTL
“Hill & Hotel” Sauvignon Blanc – Bellarine Geelong	\$9	\$15	\$45
SPECIAL OFFER: The Torquay Hotel collaborates with Scotchmans Hill to create a limited release Geelong Sauvignon Blanc			
Pike & Joyce Sauvignon Blanc – Adelaide Hills SA	\$8	\$13.5	\$40
Squealing Pig Sauvignon Blanc on tap – Marlborough NZ	150: \$9 / 250: \$14.5 / 500: \$28 / LTR: \$56		
Shaw & Smith Sauvignon Blanc – Adelaide Hills SA	-	-	\$60
Shaw & Smith Sauvignon Blanc Magnum 1.5lt	-	-	\$115
Catalina Sounds Sauvignon Blanc – Marlborough NZ	\$11	\$18	\$53
Coldstream Hills Sauvignon Blanc – Coldstream Vic	-	-	\$65
RIESLING:	150	250	BTL
Block 50 Riesling – Central Ranges Aus	\$9	\$14.5	\$43
Leo Buring Riesling – Clare Valley SA	-	-	\$43
Shaw & Smith Riesling – Adelaide Hills SA	-	-	\$60
PINOT GRIS / GRIGIO:	150	250	BTL
Argento Pinot Grigio – Adelaide Hills SA	\$8	\$13	\$39
Tar and Rose Pinot Grigio – Strathbogie Ranges Vic	\$9	\$14.5	\$43
Wild Flower Pinot Grigio – Pemberton WA	-	-	\$43
The Other Wine Co (by Shaw and Smith) Pinot Gris Adelaide Hills	\$10	\$16.5	\$49
Pocketwatch Pinot Gris – Central Ranges Vic	\$8	\$13.5	\$40

> ROSÉ & MOSCATO.

	150	250	BTL
Debussy Reverie Rose – Provence France	\$9	\$14.5	\$43
AIX Rose – Provence France	\$11.5	\$19	\$59
AIX Rose Magnum 1.5lt	-	-	\$110
Triplette Rose – Provence France	-	-	\$40
Squealing Pig Rose on tap – Central Vic	150: \$9 / 250: \$14.5 / 500: \$28 / LTR: \$56		
Rockford Alicante Bouchet – Barossa SA	-	-	\$55
T’Gallant Juliet Moscato – Mornington Peninsula Vic	\$7.5	\$12.5	\$38

> REDS.

SHIRAZ:	150	250	BTL
Covert Shiraz – McLaren Vale SA	\$9.5	\$15.5	\$45
Cat out of the Bag Shiraz – Bellarine Geelong Vic	\$9.5	\$16	\$47
Mountadam Shiraz – Barossa SA	\$9	\$15	\$45
Wolf Blass Bilyara Shiraz – Multiregional Aus	\$7	\$10	\$30
Coldstream Hills Shiraz – Coldstream Vic	-	-	\$85
Wise Shiraz – Margaret River WA	\$9	\$15	\$45
Torzi Mystic Park Shiraz – Barossa SA	-	-	\$45
The Other Wine Co (by Shaw and Smith) Shiraz Pinot Noir – Adelaide Hills SA	\$10	\$16.5	\$49
Penfolds Bin 28 Kalimna Shiraz	2009: \$85 / 2010: \$70 / 2012: \$79 / 2013: \$79		
Penfolds Bin 128 Shiraz – Coonawarra SA	2010: \$75 / 2012: \$79 / 2014: \$90		
Rockford Basket Press Shiraz – Barossa SA		2015: \$150	
Rockford Moppa Springs Grenache Mataro Shiraz – Barossa SA		2015: \$75	
Shaw & Smith Shiraz – Adelaide Hills SA		2016: \$94	
PINOT NOIR:	150	250	BTL
“Hill & Hotel” Pinot Noir – Bellarine Geelong Vic	\$9	\$15	\$45
SPECIAL OFFER: The Torquay Hotel collaborates with Scotchmans Hill to create a limited release Geelong Pinot Noir			
Cat out of the Bag Pinot Noir – Bellarine Geelong Vic	\$9.5	\$16	\$47
Coldstream Hills Pinot Noir – Coldstream Vic	-	-	\$63
Jones Road Pinot Noir – Mornington Peninsula Vic	-	-	\$70
True Colours Pinot Noir – Yarra Valley Vic	-	-	\$46
Catalina Sounds Pinot Noir – Marlborough NZ	\$11	\$18	\$53
Pennon Hill Montalto Pinot Noir – Mornington Peninsula Vic	-	-	\$70
MERLOT:	150	250	BTL
Coldstream Hills Merlot – Coldstream Vic	-	-	\$65
La Puttanesca Sangiovese Merlot – McLaren Vale SA	\$9	\$15	\$45

CABERNET BLENDS:	150	250	BTL
Penny’s Hill Cabernet Sauvignon – McLaren Vale SA	-	-	\$49
Argento Cabernet Merlot – McLaren Vale SA	\$8	\$13	\$39
Devils Lair Hidden Cave Cabernet Sauvignon – Margaret River WA	-	-	\$47
Quarterback Shiraz Cabernet Merlot – McLaren Vale SA	\$8.5	\$14.5	\$43
Esquinas De Argento Malbec – Mendoza Argentina	\$9	\$14.5	\$43
Pikes Sangiovese – Clare Valley SA	-	-	\$45
Penfolds Bin 389 Cabernet Shiraz	2010: \$140 / 2011: \$149 / 2012: \$150 / 2013: \$150		
Penfolds Bin 407 Cabernet Sauvignon	2010: \$135 / 2011: \$140		
Penfolds Bin 707 Cabernet Sauvignon	2002: \$830 / 2008: \$830		

> COCKTAILS.

SUMMER BREEZE:	GLS	JUG
Long and fresh, to enjoy in sunshine and moonlight		
Ginger Rogers: Zesty ginger beer, mint and Bulldog London Dry Gin, freshened up with citrus.	\$20	\$55
Unconventional G&T: Your favourite long drink, in a bittersweet attire, with Bulldog London Dry Gin, Cynar Amaro and tonic H2O.	\$14	-
Paloma Sunrise: A one-way ticket to Mexico, with Espolon Tequila, raspberries, citrus and grapefruit soda. Fruity, with a tang.	\$20	\$55
Bell Street Sour: A delicious take on Whiskey Sour, with Wild Turkey Rye, hints of honey and Frangelico memories. Bright and wild!	\$16	-
EXOTIC PUNCHES:	GLS	JUG
Tropical drinks and obscure potions, with a touch of Caribbean magic		
Hurricane: If passionfruit and Coruba Dark Jamaican Rum are your thing, look no further. Hold on tight.	\$18	-
Penis Enlarger (AKA Jamaican Pina Colada): (Vegan) Baron Samedi Spiced Rum, fresh pineapple and coconut water for the best Pina Colada you ever had. P.S. don’t get fooled by the name.	\$18	-
Polynesian Spell: Bulldog London Dy Gin, cranberry juice and a touch of peach. Get the straw hat ready ... just sayin’.	\$20	-
Dazed & Confused: In the Quay, it doesn’t get dark & stormy, but Longbranch Bourbon, Coruba Jamaican Rum and ginger Beer, will not leave you dry.	\$20	\$55
Peach Pit: Did you say floral Bellini Spritz, with Aperol, Cinzano Bianco and Remedy Peach Kombucha? Who’s in?	\$14	-
CLASSICS:	GLS	JUG
There must be a reason these beauties have been around for decades...		
Aperol Spritz: Prosecco, Aperol, splash of soda, orange wedge.	\$15	-
Pimm’s Cup: Pimm’s #1, lemonade and dry ginger with cucumber, strawberries and lemons.	-	\$35
Negroni Sbagliato: Born “by mistake”, using Prosecco sparkling wine, Campari and Cinzano Vermouth Rosso.	\$15	-
Lexington Hill Espresso Martini: On tap	\$17	-
Lexington Hill Sangria: On tap	\$12	\$42