

THE COAST

ANGLESEA

THE COAST

OUR STORY

Carefully curated by Executive Chef, Chris Barlow and Head Chef, Evans Magati, our fine dining menu offers modern Australian cuisine, featuring locally sourced produce from the Great Ocean Road and Surf Coast regions.

Our aim is to showcase local produce and artists, from the highest quality ingredients to the plates they are presented on. Our dinnerware is hand-made by local Surf Coast artist, Angela Nicholson and water jugs by Anglesea ceramic artist, Melinda Solly.

TASTE THE REGION

Experience our local-inspired menu with paired regional wines or alcoholic drinks. Our restaurant team have designed pairings to compliment our locally sourced seasonal dishes. Enjoy a paired drink with your entrée, main and dessert.

Add Paired Drinks to your Dining Experience

+ 55

THE COAST

ENTRÉES

½ dozen oysters, natural & Rockefeller	30
Pancetta wrapped scallops, chestnut purée, bisque foam, gremolata	20
'Ravens Creek' ham hock terrine, quail scotch egg, celeriac remoulade	16
Split tiger prawns, chilli jam, lime (GF, DF)	20
'Great Ocean Duck' croquettes, apple, date & tamarind chutney	16
'Great Ocean Duck' pastrami, blood orange jelly, Jerusalem artichoke, garden herbs (GF)	18
Crispy free range egg, charred asparagus, tarragon emulsion, sour dough (V)	16
Pumpkin ravioli, pumpkin purée, pepita crumble, micro herbs (V)	16
Beetroot carpaccio, pine nut salsa, goats curd, beetroot gel, herbs (GF, V, VGA)	18
Victorian artisan charcuterie platter, Mount Zero olives, pickles, dips, house baked focaccia	26

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FROM THE LOCALS

Two-point local lamb rack, wombok wrapped braised shoulder, mint gel, potato terrine, pea purée (GF)	38
Roast Bannockburn Chicken breast, fondant potato, oxtail bon bon, Jerusalem artichoke & truffle purée, crispy sage	34
Gippsland Grass Fed Southern Ranges Scotch Fillet MB4 300g, confit vine tomatoes, braised shallots & your choice of chimmi churri, green peppercorn or bourguignon sauce (GF)	42
Braised beef cheek, celeriac fondant, parsnip, Dutch carrot, dukkah (GF)	34

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FROM OUR OCEANS

The Coast bouillabaisse, saffron potatoes, charred sourdough	45
Banana leaf wrapped Petuna ocean trout, sticky coconut rice, pomelo & green mango salad (To Share) (GF, DF)	52
Pan-fried market fish fillets, caper butter, roast cauliflower purée, wilted greens (GF)	<i>Market price</i>

PASTA

Tarragon gnocchi, wild mushroom, Persian feta (V, VGA)	28
Confit 'Great Ocean Duck' ragu, fettuccini, shaved pecorino	32
Nduja spiced tomato linguine, crab, mussels, prawns, crispy basil	32

THE COAST

SIDES

Roast & pickled celeriac, fermented chilli butter, fried shallots, coriander (GF)	12
Confit chat potatoes, parmesan cream, herb crumbs	12
'The Apiary Honey' roasted carrots, pistachio dukkah (GF)	12
Seasonal greens, lemon zest, olive oil	12

THE COAST

DESSERTS

Pain perdu, coffee cream, poached pear, quince	16
Warm chocolate fondant, wild berry sorbet, chocolate soil, winter berries	18
Glazed pineapple, ginger sponge, spiced rum caramel, coconut sorbet	16
Selection of ice creams from 'Great Ocean Road Chocolaterie & Ice Creamery'	16
Victorian cheese platter and accompaniments (GFA)	24
<i>Please ask our staff for today's selection of local cheeses</i>	

THE COAST

DESSERT COCKTAILS

After Dinner Mint

Peppermint liqueur, crème de cacao, cream

20

Honeycomb Nutini

Frangelico, crème de cacao, butterscotch schnapps, cream

20

Coco Loco

Crème de cacao, baileys, vodka & chocolate topping

20

SWEET WHITE

375ml Dinny Goonan Botrytis Semillon - Surf Coast

12 45

PORT

Morris of Rutherglen Port NV - Victoria

16 55

THE COAST

COCKTAILS

On the Road Again

Great Ocean Road Raspberry Gin, malibu & Great Ocean Road Chocolaterie raspberry sorbet topped with lemonade 20

Espresso Martini

Sweet double shot espresso, crème de cacao, kahlua, vodka 20

Margarita

Tequila, Cointreau & lime juice 20

Midori Illusion

Midori, Cointreau, pineapple juice, vodka & lime juice 20

Mojito

Watermelon, white rum, lime juice, sugar syrup, mint leaves, soda & bitters 20

Life's a Peach

Peach Schnapps, malibu, pineapple juice, grenadine 20

Purple Rain

Dragon fruit infused vodka, Peach Schnapps, elderflower, coconut water, blue curacao, mint 20

THE COAST

COCKTAILS

GREAT OCEAN ROAD GIN

Ann Houlihan founded Great Ocean Road Gin from a passion for quality craft gin and the Surf Coast region she has always loved. Their first gin released in 2018 was affectionately named Guvvo's after the popular surf beach loved by her family.

Great Ocean Road Gin Mule

Guvvo's Gin, lime, bitters & mint over ice topped with ginger ale 20

Great Ocean Road Gin Raspberry Cosmo

Raspberry Gin Liqueur, Cointreau, lime juice & cranberry juice 20

Split Point Gimlet

Split Point Navy Strength Gin, Great Ocean Road Chocolaterie sorbet, lime juice & lemonade 20

THE COAST

COCKTAILS

TIMBOON DISTILLERY

Timboon Railway Shed Distillery is family owned and operated, led by Josh Walker. Josh travelled across Europe and America learning the trade of his passion, now making Australian whisky in his hometown. Timboon Distillery have been crafting true single malt whisky onsite since 2007.

Spiked Apple Pie

Timboon Single Malt Whisky "Christie's Cut", honey, lemon juice, apple juice, salt & mixed spice 22

Tropical Whisky Martini

Timboon Single Malt Whisky "Port Expression", pineapple juice & lime 22

Double Local

Timboon Limoncello, Great Ocean Road Raspberry Gin Liqueur, fresh raspberries & mint 20

THE COAST

SPARKLING

6 Ft 6 Prosecco NV – Austins Wines – Moorabool Valley	15	55
2017 Terindah Estate Sparkling – Pinot Noir Chardonnay Methode Traditionnelle	18	85
“Heroes” Deeds Not Words Sparkling Rosé – Surf Coast – <i>supporting ‘Share The Dignity’ charity</i>	16	75
Montaudon Brut French Champagne – France		140

WHITE

2020 Tim Adams Riesling – Clare Valley – South Australia	12	55
2019 Longboard Sauvignon Blanc – Bellbrae Estate – Surf Coast	12	55
2019 “Heroes” Sauvignon Blanc – Surf Coast	13.5	65
2017 Brown Magpie Pinot Gris – Surf Coast	13.5	65
2019 Terindah Estate Single Vineyard Chardonnay – Bellarine Peninsula	16	79

THE COAST

ROSÉ

2020 Terindah Estate Single Vineyard Rosé – Bellarine Peninsula 16 75

RED

2017 Pondalowie Shiraz – Surf Coast 16 75

2017 Pondalowie Pinga Tempranillo – Surf Coast 16 75

2017 Brown Magpie Shiraz – Surf Coast 12 55

2018 Terindah Estate Zinfandel – Bellarine Peninsula 16.5 79

2018 Bellbrae Estate Bird Rock Pinot Noir – Bellbrae 16.5 79

2015 Brown Magpie Paraparap Reserve Single Vineyard Pinot Noir – Surf Coast 120

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BEER

Prickly Moses Summer Ale - Otways	11
Prickly Moses Otway Stout - Otways	11
Blackman's Brewery Local Standard Ale - Surf Coast	11
Blackman's Brewery Torquay XPA - Surf Coast	12
Blackman's Brewery Juicy Banger IPL - Surf Coast	12
Great Northern Super Crisp Mid Strength - Queensland	8

CIDER

Otway Ranges Apple Cider - Otways	10
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MOCKTAILS

Virgin Pina Colada

Pineapple juice & coconut cream topped with whipped cream 14

Fruit Fizz

Great Ocean Road Chocolaterie sorbet, apple juice & lemonade 14

Sailor's Delight

Chopped fresh citrus over ice, lime juice, pineapple juice, orange juice, grenadine 14

NON-ALCOHOLIC

Mineral Water 750ml

Still, Sparkling 9

Soft Drinks

Lemonade, Fanta, Coke, Coke Zero, Ginger Ale, Pineapple Juice, Apple Juice 6

Tea & coffee

Please ask our staff about our selection of teas and local 'Winky Pop' blend coffee from Surf Coast Coffee Roasters, family owned and operated in Torquay