



Romance is served — ask us about our Date Night set menu! ❤️ ✨

www.beansandbeerstorquay.com.au



BnB Mains

Chicken Schnitzel

- \$18.9

Chicken schnitzel topped with fried egg served w/ the choice of salad or fries. (DF)

Chicken Parmigiana

- \$21.9

Chicken schnitzel w/ ham, tasty cheese, home-made Napoli sauce served w/ apple & cabbage slaw and side of fries. (DFO)

Parmesan Buttermilk Parma

- \$24.9

Parmesan and panko crumbed buttermilk chicken served w/ provolone cheese, fennel and cabbage slaw & side of fries.

Eggplant Parmigiana

- \$21.9

Eggplant, tomato paste, garlic, onion, parmesan, mozzarella, basil served w/ salad or fries. (GF)

Honey Lime Chicken & Avocado Rice Stack

- \$23.9

Spiced bulgur rice w/ herbs, honey & lime grilled chicken, creamy avocado drizzled w/ home-made tangy lime mayonnaise.

Queso Steak Rice Stack

- \$23.9

Slow cooked steak strips, rice simmered in tomato sauce, grilled bell peppers w/ cheddar cheese.

Pea crumbed Fish & Chips

- \$23.9

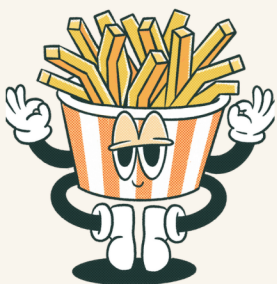
Home-made pea crumbed flathead, sesame seeds, home-made lime mayonnaise w/ side of fries.

Caprese roasted Asparagus & Broccolini

- \$22.9

Roasted asparagus, broccolini, cherry tomatoes w/ provolone cheese & balsamic glaze. (GF, VG)

GF - Gluten free GFO - Gluten free option
DF - Dairy free DFO - Dairy free option
VG - Vegetarian V - Vegan





Burgers

Buttermilk Chicken Burger – \$23.9

Chicken marinated in buttermilk overnight, home-made chipotle mayonnaise, fennel & cabbage slaw, Zeally bay organic bun w/ side of fries.

Grilled Chicken Burger – \$21.9

Moroccan grilled chicken w/ avocado, grilled onion, rocket, American cheese, home-made roasted garlic aioli, Zeally bay organic bun w/ side of fries. (DFO, GFO)

Double Smash Burger – \$23.9

2 x smashed angus beef, 2 x American cheese, 2 x bacon, tomato, onion, home-made burger sauce, mixed lettuce, Zeally bay organic bun w/ side of fries. (DFO, GFO)

Pulled Pork Burger – \$23.9

Slowed cooked pulled pork, pickles, fennel & cabbage slaw, BBQ sauce, Zeally bay organic bun w/ side of fries. (GFO, DFO)

Tempura Fish Burger – \$22.9

Tempura fish, cucumber & fennel pickle, rocket, home-made dill aioli, Zeally bay organic bun w/ side of fries. (DFO)

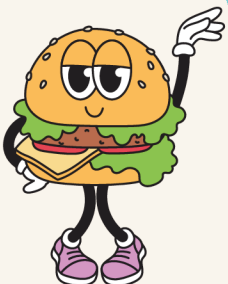
Halloumi Hash Burger – \$21.9

Home-made halloumi hash patty, rocket, oven baked mushrooms, cheese, home-made kale aioli, sriracha, Zeally bay vegan bun w/ side of fries. (GF, VG)

Mexican Corn Burger – \$21.9

2 x home-made zucchini corn patties, homemade tomato relish, rocket, tomato salsa, vegan cheese, Zeally bay vegan bun w/ side of fries. (GF, DF, V)

"While we take every precaution to prevent cross-contamination we cannot guarantee that any item is completely free from traces of allergen."





Ribs

Beef Ribs - \$35.9

Slow-cooked beef ribs served w/ choice of salad or fries. (GF, DF)

Pork Ribs - \$25.9

Half rack of slow-cooked pork ribs smothered in BBQ sauce served w/ choice of salad or fries. (GF, DF)

Kids Menu

Kids Cheeseburger - \$16.9

Smashed angus beef, American cheese, tomato sauce, Zeally bay organic bun w/ side of fries.

Kids Chicken Burger - \$12.9

Moroccan chicken tenders, American cheese, tomato sauce, Zeally bay organic bun w/ side of fries.

Mac n cheese - \$11.9

Fish & Chips - \$13.9

Served with tomato ketchup

Chicken Nuggets & Fries - \$10.9

Served with tomato ketchup

Sides

Fries - \$5.9

Tray fries - \$11.9

Loaded fries - \$16.9/16.9/19.9

(Chicken/ Bacon/ Pulled Pork) w/ cheddar cheese, ranch, burger sauce, spring onion

Buffalo wing dings - \$14.9

Served with ranch

Battered cauliflower - \$11.9

Calamari rings w/ dill aioli - \$12.9

Desserts

Tiramisu - \$16.9

Home-made original Tiramisu

Caramel Slice - \$6.9

Lemon Slice - \$6.9

Brownie Slice - \$6.9

Home-made Sauces - \$3

(Roasted garlic aioli, Dill aioli, Lime mayonnaise, Kale aioli, Burger sauce, Chipotle mayonnaise, Tomato relish)



Cocktails

Old fashioned

- \$23

Whisky, aroma bitters, orange

Negroni

- \$23

Gin, vermouth, campari

Aperol Spritz

- \$18

Aperol, prosecco, soda water

Elderflower Spritz

- \$18

Elderflower liqueur, gin, prosecco, soda water

Classic Margarita

- \$22

Tequila, cointreau, lime juice.

Spicy Margarita

- \$22

Tequila, cointreau, lime juice, fresh chilli

Passionfruit Margarita

- \$22

Tequila, possoa, lime juice, passionfruit syrup

Midori

- \$22

Midori, vodka, lime juice, pinch of salt

Mojito

- \$20

White rum, lime juice, sugar syrup, mint leaves, soda water

Pina Colada

- \$20

Malibu, pineapple juice, coconut milk, lime juice

Cosmopolitan

- \$22

Vodka, cointreau, lime juice, sugar syrup, cranberry juice

Espresso Martini

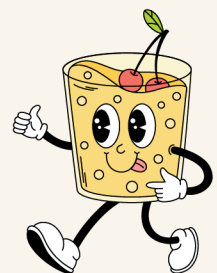
- \$22

Vodka, espresso, kahlua, tia maria, sugar syrup

Blue Gin

- \$22

Gin, sugar syrup, lemon juice, blueberry juice, bitters





Tap

Stone & Wood Pacific Ale

Pot \$ 7 | Schooner - \$11

Beans and Beers Draught

Pot \$ 6.5 | Schooner - \$10

Little Creatures Pale Ale

Pot \$ 6.5 | Schooner - \$10

James Squire Ginger Beer

Pot \$ 7 | Schooner - \$11

Fridge

Great Northern Super Crisp - \$10

Coast hard Seltzer - \$11

zero (Non-Alcoholic lager) - \$11

Asahi - \$10

Torquay XPA - \$11

Sea Cider - \$11

Lay Back Pale Ale - \$11

Flow State Ginger Beer - \$11





Mocktails

Virgin Mojito - \$15

Lime, mint leaves, sprite, soda water

Virgin Margarita - \$16

Lyre's vodka, lime juice, sugar syrup

Berry Bright - \$16

Lyre's vodka, blueberry juice, lime juice, soda water

Honey Raspberry Mocktail - \$15

Raspberries, mint leaves, lemon juice, honey, soda water

Citrus Amaretti Sour - \$16

Lyre's amaretti, lemon juice, sugar syrup, aquafaba or egg white

Strawberry Sunset - \$16

Lyre's vodka, strawberry juice, passionfruit pulp, lemon juice, ginger ale

Cool Sips

Soft drink - \$4

coke, coke zero, sprite, Fanta, lemon squash, lemonade, creaming soda, lemon lime bitters

Spider - \$8

Iced latte/chocolate/coffee
with ice cream +2.5 - \$5

Little sippers

Juice - \$4

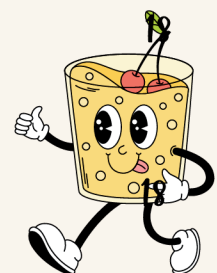
Apple, Black current Pop Tops

Banana shake - \$8

Oreo thickshake - \$8

Milkshake - \$8

Chocolate, strawberry, peanut butter & jelly





Wine

BY THE GLASS

Prosecco	- \$47
Pinot gris	- \$12
6ft6 - Geelong	
Rose	- \$12
6ft6 - Geelong	
Pinot Noir	- \$12
Stop making sense - Geelong	
Shiraz	- \$12
Lady garden - Geelong	

BY THE BOTTLE

White

Pinot gris	- \$47
6ft6 - Geelong	
Chardonnay	- \$52
Intended heads - Bellarine peninsula	
Sauvignon Blanc	- \$47
6ft6 - Geelong	
Rose	- \$47
6ft6 - Geelong	

Red

Pinot Noir	- \$52
Stomp making sense - Geelong	
Shiraz	- \$47
Lady garden - Geelong	

Sparkling

Prosecco	- \$47
6ft6 - King valley	
Madame Coco	- \$45
Sparkling brut france	

Hot classics

Naked Espresso

Latte, Cappuccino, Flat	
white, Mocha	Cup, Mug \$5 \$6
Short black	- \$4
Long black	- \$5
Matcha latte	- \$7
Chai latte	- \$7
Hot chocolate	Cup, Mug \$5 \$6
English breakfast tea, Lemon	
grass ginger, Earl grey,	
Peppermint	\$5

Extras

Syrups - Hazelnut, Caramel, Vanilla
Extra Shot, Decaf, Alternative milk (Almond, Oat,
Soy, Lactose Free) +0.80

