

BURGERS

All served with chips

Beef Burger \$24

Grilled Beef Patty, Lettuce, Tomato, Cheese, Pickles, Caramelised Onion, Burger Sauce

Southern Fried Chicken Burger \$24

Buttermilk Fried Herbed Chicken Fillet, Cheese, Ranch, Slaw, Pineapple Jam, Buffalo Sauce

Vegan Burger \$24

Roasted Field Mushroom, Vegan Beetroot Patty, Vegan Mayonnaise, Lettuce, Tomato, Caramelised Onion

Steak Sandwich \$28

Grilled Steak, BBQ Sauce, Beetroot, Lettuce, Tomato, Caramelised Onion

- Add Bacon \$3

- Add Gluten Free Option \$3

SIDES

House Salad \$9

Chips & Aioli Sml \$7 / Lrg \$9

Mash Potato \$9

Seasonal Greens \$9

Bok Choy, Snow Pea, Broccolini, Lemon Oil, Almond Flakes

DESSERTS

Lavender Crème Brulée \$16

Honey & Almond Biscuit, Boysenberry Ice-cream

Ginger Poached Pear \$16

Cinnamon Cream, Pistachio, Mascarpone & Fig Ice-cream

SPECIALS

Please see our Specials Board

CHEERS TO A NEW ERA.

THE HISTORIC TORONTO HOTEL
WAS BUILT IN 1887 FROM *LOCALLY
MADE BRICKS* & IS ONE OF THE
BEST KNOWN LANDMARKS AROUND
LAKE MACQUARIE & THE HUNTER.

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*15% surcharge applies on Public Holidays.



DIETARY ADVICE & WAIT TIMES

Food sold from these premises may contain allergens or traces of allergens including fish, shellfish, nuts, tree nuts, sesame seeds, eggs, milk, soy, wheat, gluten and sulphides. If you have any questions please ask our staff. During busy times we ask that you allow our staff sufficient time to prepare and cook your meals. Thank you for choosing The Toronto Hotel.



MENU

BREADS

- Garlic Bread** (4 Slices) ^{VEG, GFOA, V} \$9
- Add Cheese [OR] Cheese & Bacon \$2
- Prawn Bruschetta** (3 Slices) ^{GFOA} \$18
Siracha Spiced Prawn Salsa, Lime, Dill
- Add Gluten Free Option \$3

ENTREES

- Sydney Rock Oysters** ^{GF, DF} FRESH EVERYDAY
- Natural** ½ Dozen \$22 / Dozen \$34
- Kilpatrick** ½ Dozen \$27 / Dozen \$39
- Apple & Cucumber Mignonette with Lemon Pearls** ½ Dozen \$27 / Dozen \$39
- Beetroot Tartar** ^{DF, VEG, V} \$18
Caramelised Walnuts, Olive Crumb, Coconut Yoghurt, Red Vien Sorell, Lemon Crostini
- Kingfish Crudo** ^{GF} \$28
Coconut Labneh, Apple & Cucumber Mignonette, Chilli Oil, Chervil
- Crumbed Camembert** ^{VEG} \$18
Lavosh, Frisee, Forest Berry Jam
- Crispy Coated Buffalo Wings** ^{GF} \$18
Choose Buffalo Sauce [OR] Bourbon Maple BBQ
Served with Buttermilk Ranch
- Butterflied Charred Jumbo Prawns (3)** ^{GF} \$28
Served with Lime, Harissa, Jalapeno Salsa

FROM THE GRILL

- Nolan Beef Grain Fed Rump Steak** (400g) ^{DF} \$42
Chips, Salad & Choice of House Sauce
- Nolan Beef Scotch Fillet** (300g) ^{DF} \$44
Chips, Salad & Choice of House Sauce
- Roasted Portuguese Cut Chicken** ^{GF} \$36
Chimmi Churri Marinated ½ Chicken, Spiced Chats, Greens, Lime & Ranch

PUB CLASSICS

- House Chicken Schnitzel** \$25
Chips, Salad & Choice of House Sauce
- Add Parmigiana Topper \$6
- Fresh Beer Battered Hoki** ^{GF} \$26
Chips, Salad, Lemon, Tartare Sauce
- House Crumbed Lamb Cutlets (2)** \$30
Chips & Salad & Choice of House Sauce
- Add Extra Cutlet \$5
- Lightly Dusted Salt & Pepper Squid** ^{GF, DF} \$25
Chips & Salad & Aioli

SEAFOOD

- Pan Seared Barramundi** ^{GF} \$36
Fennel, Tomato, Olives, Chat Potato, Harissa Sauce, Roast Almond Flakes [OR] Chips & Salad
- Pan Seared Wild Caught Australian Salmon** ^{GF} \$36
Crisp Chat Potatoes, Broccolini, Spiced Hollandaise [OR] Chips & Salad
- New Zealand Black Mussels** \$28
Chilli, Garlic, Parsley, Tomato, Passata Sauce, Charred Sourdough
- Potted Prawns** \$30
Mildly Spiced Passata, Toasted Sourdough, Lime

PASTAS

- Slow Cooked Angus Beef Ragu** \$26
Linguini Pasta, Cherry Tomato, Parmesan, Basil, Passata Sauce
- Chef's Specialty Seafood Marinara** \$30
Seafood Melody of Prawns, Mussels & Squid, Linguini, Cherry Tomato, Basil, Spanish Onion, Garlic, Chilli with Butter & White Wine Reduction
- Vegetarian** ^{VEG, VOA} \$24
Pumpkin Ravioli, Ricotta, Spinach, Pine Nut, Burnt Butter
- Bosciola** \$26
Linguini, Onion, Bacon, Mushrooms, Parmesan, Garlic Cream
- Add Gluten Free Option \$3

SALADS

- Classic Caesar Salad** ^{GFOA} \$20
Cos Lettuce, Caesar Dressing, Bacon, Parmesan, Croutons, Soft Boiled Egg
- Roasted Cauliflower Salad** ^{GF, DF, V, VEG} \$22
Roast Spiced Cauliflower, Pomegranate Arils, Toasted Walnuts, Frisee & Salsa Verde
- Thai Beef Salad** ^{GF} \$25
Pan Seared Beef Strips, Mixed Leaf Lettuce, Tomato, Spanish Onion, Cucumber, Slaw, Thai Dressing, Noodle Crisps
- Burrata Salad** \$26
Prosciutto, Melon, Pistachio, Mandarin Oil, Seasonal Bouche
- Add Chicken \$5
- Add Squid \$5
- Add Prawns \$8
- Add Gluten Free Option \$3

KIDS MEALS

All served with a Free Drink & Ice Cream \$12

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|----------------------------------|----------------------------|
| Cheeseburger & Chips | Nuggets & Chips |
| Battered Fish & Chips | Spaghetti Bolognese |

SAUCES & EXTRAS

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| Gravy, Dianne, Creamy Garlic, Pepper, Mushroom ^{GF} | \$3 (EA) |
| Creamy Garlic Prawn ^{GF} | \$8 |
| Fresh Made Mash Potato ^{GF} | \$5 |
| Seasonal Greens ^{GF} | \$5 |
| Bok Choy, Snow Pea, Broccolini, Lemon Oil, Flaked Almonds | |