

BURGERS

All served with chips

Southern Fried Chicken Burger **\$28**
Southern Fried Chicken breast, lettuce, tomato, cheese, bacon & chipotle aioli

Cheeseburger **\$28**
Wagyu beef patty, pickles, onion rings, American cheese, bacon, ketchup & mustard

Double Cheeseburger **\$34**
double Wagyu beef patties, pickles, onion rings, American cheese, bacon, ketchup & mustard

Banh Mi Pork Burger **\$28**
crispy pork belly, pickled slaw, coriander, chilli, cucumber, lime & aioli

BBQ Beef Brisket Burger **\$28**
slow cooked brisket, slaw, bacon, pickles, cheese & smoky BBQ sauce

Crumbed Mushroom Burger **\$28**
Panko crumbed mushroom, halloumi, lettuce, tomato, Spanish onion & aioli

Fish Burger **\$28**
Panko crumbed fish fillet, lettuce, tomato, Spanish onion & tartare

Steak Burger **\$28**
char-grilled steak, lettuce, beetroot, tomato, bacon, cheese, onion rings & BBQ sauce

- Add Gluten Free Option **\$3**

SIDES

Chips & Aioli ^{GFO} **Sml \$8**
Lrg \$15

Mashed Potato ^{GF} **\$9**

Sweet Potato Wedges **\$16**
with sweet chilli & aioli

Seasonal Greens ^{GF, V} **\$9**

PLATTERS

Made to share

Seafood Tower **\$180**
tiger prawns, natural & Kilpatrick oysters, Balmain bugs, smoked salmon, battered fish, panko prawns, soft shell crab, chimichurri prawns, mussels, slipper lobster, chips, sauces & citrus

Fried Seafood Platter **\$110**
battered fish, panko prawns, salt & pepper squid, soft shell crab, battered lobster, chips, salad, sauces & lemon

Grilled Seafood Platter ^{GFO} **\$150**
natural & Kilpatrick oysters, braised octopus, garlic prawns, slipper lobster, mussels, tiger prawns, barramundi, smoked salmon, chips, sauces & sourdough

Antipasto Board ^{GFO} **\$80**
brie, cheddar, prosciutto, salami, ham, pickles, olives, semi-dried tomatoes, beetroot hummus, lavosh, grapes & strawberries

Meat Platter **\$160**
BBQ pork ribs, peri peri wings, beef sausages, rump steak, lamb cutlets, pork belly, mash, greens, corn, slaw, pickles & sauces

DESSERTS

New York Cheesecake **\$16**
fresh berries & cream

Sticky Date Pudding **\$16**
butterscotch sauce & vanilla bean gelato

KIDS

UNDER 10 | All served with chips

Chicken Nuggets **\$15**

Battered Flathead **\$15**

Cheeseburger **\$15**

SPECIALS

Please see our Specials Board

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DIETARY KEY & ADVICE

V = VEGETARIAN

GF = GLUTEN FREE

GFO = GLUTEN FREE OPTION

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.



15% SURCHARGE
SUNDAYS & PUBLIC HOLIDAYS

WAIT TIMES
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 & DIPS

Garlic Bread ^{GF} parsley & garlic butter	\$10
Loaded Garlic Bread ^{GF} wood smoked bacon, Italian mozzarella & garlic butter	\$14
Cheese Bread ^{GF, V} garlic butter & Italian mozzarella	\$14
Tomato & Basil Bruschetta ^{GF, V} toasted sourdough, Danish fetta & balsamic glaze	\$18
Smoked Salmon Bruschetta ^{GF} dill crème fraîche, pickled Spanish onion, rocket & fried capers	\$22
Trio of Dips ^{GF, V} beetroot hummus, roasted capsicum & cashew, Extra Virgin olive oil & balsamic, served with toasted rosemary focaccia	\$16

SIGNATURE DISHES

Slow Roasted Pork Belly ^{GF} sweet potato purée, greens, sea scallops & red wine jus	\$42
Slow Braised Lamb Shank ^{GF} mashed potato, greens & rosemary mint jus	\$35
Northern Territory Barramundi Fillet ^{GF} fried chat potatoes, chorizo, cherry tomatoes, spinach, fetta & chimichurri	\$42
Bangers & Mash three beef sausages, mashed potato, greens & gravy	\$32
Prosciutto Wrapped Chicken Breast sourdough, date & walnut herb crumb, sweet potato purée, greens & jus	\$39
Seafood Chowder creamy chowder with octopus, barramundi, prawns & squid, served with toasted sourdough	\$42
Full Rack BBQ Pork Ribs ^{GF} corn on the cob, slaw, chips & aioli	\$48
Char-Grilled Lamb Cutlets (4) ^{GF} fried chat potatoes, greens & rosemary garlic jus	\$46

ENTREES & TAPAS

Sydney Rock Oysters - Natural ^{GF} 1/2 doz \$29 1 doz \$39 - Kilpatrick ^{GF} 1/2 doz \$32 1 doz \$42	
Cold Seafood Plate ^{GF} \$45 natural oysters (3), tiger prawns (6), Balmain bugs (2), smoked salmon, dipping sauces & lemon	
Salt & Pepper Squid ^{GF} \$24 lemon & aioli	
Pumpkin, Sage & Goats' Cheese Arancini ^V \$22 aioli & balsamic glaze	
Duck Spring Rolls (4) \$18 sweet chilli sauce	
Vegetable Spring Rolls (4) ^V \$16 sweet chilli sauce	
Crispy Pork Belly Bites ^{GF} \$25 hickory BBQ sauce, aioli, crispy eschalots & sesame seeds	
Spanish Garlic Prawns (8) ^{GF} \$32 confit garlic, chilli flakes, cherry tomatoes, grilled sourdough & lemon	
Slow Braised Baby Octopus ^{GF} \$28 fennel, chilli, garlic oil, olives, grilled sourdough & lemon	
Panko Crumbed Prawns (8) \$32 aioli & lemon	
Crispy Chicken Wings ^{GF} \$25 peri peri & chimichurri or teriyaki & sesame	
Slipper Lobster Tails (4) ^{GF} \$36 truffle butter, confit garlic, herbs & grilled sourdough	
Grilled Tiger Prawns (4) ^{GF} \$32 chimichurri butter & lemon	
Soft Shell Crab \$28 fried until golden, served with lemon & aioli	
Black Mussels ^{GF} \$28 tomato, chorizo & chilli sauce, basil, lemon & grilled sourdough	
Pan Seared Scallops (5) ^{GF} \$32 sweet potato purée & walnut crumb	
Fried Halloumi ^{GF, V} \$24 roasted cherry tomatoes, walnuts, honey & chilli	

PUB CLASSICS

Panko Crumbed Schnitzel \$29 with chips & salad - Add Parma Topper +\$6	
Lamb Cutlets 2 for \$34 / 3 for \$42 with chips & salad	
Salt & Pepper Squid ^{GF} \$28 with chips, salad, lemon & tartare	
Beer Battered Fish ^{GF} \$28 with chips, salad, lemon & tartare	
Fried Mixed Seafood Plate \$42 beer battered fish, panko prawns, salt & pepper squid with chips, salad, lemon & tartare	
400g Nolan's Rump ^{GF} \$46 with chips, salad, choice of sauce	
300g Grain Fed Scotch Fillet ^{GF} \$49 with chips, salad, choice of sauce	
ADD SURF & TURF ^{GF} +\$20 - slipper lobster, tiger prawn, scallops & garlic butter	

PIZZAS

12" BASES WITH NAPOLITANA SAUCE & ITALIAN MOZZARELLA

Garlic Prawn Pizza \$32 garlic prawns, baby spinach, Danish fetta, cherry tomatoes & Spanish onion	
Margherita Pizza \$28 cherry tomatoes, Danish fetta, basil & oregano	
Hawaiian Pizza \$28 wood smoked bacon, pineapple & mozzarella	
BBQ Beef Brisket Pizza \$30 BBQ beef brisket, wood smoked bacon, Spanish onion & aioli	

PASTAS

ALL SPAGHETTI SERVED WITH GRANA PADANO PARMESAN

Blue Swimmer Crab & Prawn ^{GF} \$38 chilli, confit garlic, cherry tomatoes & baby spinach in a white wine butter sauce	
Creamy Chicken Pesto ^{GF} \$32 garlic cream sauce, basil pesto, chicken thigh, spinach & roasted pumpkin	
Lamb Ragout ^{GF} \$32 slow cooked lamb shank, rosemary, garlic, mint, spinach & red wine jus	
Potato Gnocchi \$32 truffle cream sauce, confit garlic, wild mushrooms, spinach & walnut crumb	

SALADS

Caesar Salad ^{GF} \$25 Baby Cos, bacon lardons, shaved parmesan, boiled egg, croutons & Caesar dressing	
Wild Quinoa Salad ^{GF, V} \$25 cherry tomatoes, dates, feta, chickpeas, cucumber, herbs & lemon vinaigrette	
Mediterranean Salad ^{GF, V} \$25 mixed leaves, feta, Spanish onion, olives, cucumber, tomato & balsamic	
Thai Salad ^{GF} \$25 lettuce, tomato, cucumber, Spanish onion, peanuts & lime dressing	
ADD - ONS	
- Steak Strips ^{GF}	+\$9
- Southern Fried Chicken	+\$8
- Panko Prawns (4)	+\$12