

Starters

1. *Chef'S Soup Of The Day(daily selection)* \$68
With house bread.
2. *Italian Caprese Bruschetta* \$88
*Garlic toasted bread topped with fresh mozzarella, tomato, basil
balsamic reduction.*
3. *EL Toro House Garlic Bread* \$68
Served with side dips.
4. *Loaded Pubb Fries* \$68
*French Fries baked with mozzarella cheese with truffle oil and
sour cream on top*
5. *Korean Fried Chicken Wings* \$98
*Coated in spicy korean marinade sauce served with veggie sticks
and blue cheese dip.*
6. *Salt & Pepper Squid* \$120
*Deep fried fresh squid in a light batter infused with a flaked
sea salt with a lemon pepper seasoning.*
7. *Sesame Crusted Tuna Chunks* \$120
served with mango salsa and wasabi mayonaise
8. *Garlic mussels and clams bucket* \$155
*New zealand green lip mussel's and clams sauteed with garlic,
chilli & white wine with garlic bread.*
9. *Fat Chips* \$55
Served with ketchup and mayonaise
10. *Thin French Fries* \$45
served with ketchup and mayonaise
11. *Pop Corn Chicken* \$98
*Tender chicken pieces, crumbled and served with sweet chilli
and blue cheese sauce with veggie sticks.*

Salad

- 1. Leggera Superfood Salad* \$118
Light Mozzarella, avocado, roasted pumpkin, beetroot, cucumber, chickpeas, mixed leaves, pine nuts, basil, balsamic syrup.
- 2. Prawn, Avacado & Mango Salad* \$128
Poached prawns with mango avacado and mixed leaves tossed in lemon basil dressing.
- 3. EL Toro Special Baramundi Salad* \$128
Couscous, fresh tomato, beans and coriander mixed with a lemon zest dressing topped with grilled baramundi
- 4. Crunchy Chicken Parmesan salad* \$108
Tender grilled chicken breast topped with crispy parmesan cheese and a mixed salad with honey mustard dressing
- 5. Mix Seafood Salad* \$128
mixed salad with seafood, cucumber, red onion, bellpepper with lemon basil dressing.
- 6. Classic Ceasar Salad* \$98
Roman lettuce mixed with classic ceasar dressing served with fresh parmeasan, crispy parma ham and fresh garlic toast.

Pasta

1. *Fettuccine Carbonara* \$120
Fettuccine pasta in a traditional carbonara sauce consisting of smokey bacon, egg yolk, parmesan cheese and double cream.
2. *Spaghetti with clams* \$125
Spaghetti pasta, tossed with fresh clams, cherry tomatoes, garlic & olive oil.
3. *Fettuccine Salmon* \$125
Fettuccine pasta and fresh salmon tossed in tomato and cream sauce.
4. *Spaghetti Bolognese* \$120
Rich minced beef sauce with fresh basil, tomato and parmesan.
5. *Spaghetti Marinara* \$130
Spaghetti pasta, with a mix fresh seafood in tomato sauce.
6. *Wild Mushroom Linguini* \$120
Fresh basil and trio mushrooms finished with truffle cream sauce
7. *Linguini Pesto Chicken* \$120
With blended sauce of fresh basil, garlic, pine nuts & extra virgin olive oil and parmesan cheese.

8. *Truffle Mushroom Ravioli* \$118
Sauteed mushrooms, spinach onion and truffle. (cream sauce/ tomato sauce)
9. *Beef Lasagna* \$120
Classic bolognaise sauce layered between sheets of pasta and a creamy bechamel sauce.
10. *Black Truffle and Wild Mushroom Risotto* \$125
Creamy Italian rice infused with black truffle oil, fresh herbs & wild mushrooms.
11. *Sea food delight Risotto with King Prawn* \$145
Tomato based Risotto, topped with grilled king prawn and sauted mixed seafood & parmesan cheese.
12. *Pumpkin & Spinach Risotto* \$125
Creamy Italian rice with oven roasted pumpkin and infused with spinach, white wine & parmesan cheese

EL. Toro Special Seafood

1. *Lamen & Pepper King Prawns* \$248
Served with roast potato, seasonal vegetable and with caper lemon sauce
2. *Grilled Barramundi Fillet* \$ 185
Served with mashed potato, seasonal vegetable and creamy mustred sauce
3. *Traditional Fish and Chips* \$165
Served with chips mixed salad & tarter sauce
4. *Halibut Fillet* \$185
Pan fried halibut served with couscous salad, grill lemon & fresh mango salsa
5. *Pan Fried Garlic prawns* \$155
prawns sauteed with garlic, cheery tomato and fresh chilli in lemon creamy butter sauce served with garlic toast bread
6. *Norweigian Salmon steak* \$185
herb crusted salmon steak served with mashed potato seasonal vegetables and creamy mustred sauce

Mexican

1. *Mexican taco (chicken/beef/prawns)*
\$125/135/145
3 pieces soft shell tortilla, tomato salsa, guacamole and sour cream.

2. *Mexican Nachos (chicken/chilli beef)* \$98/108
Doritos chips topped with mozzarella cheese,
jalapinos, guacamole, black olives, sour cream and tomato salsa.

3. *Mexican quesadilla (chicken/prawn)* \$98/125
Served with tomato salsa, sour cream and guacamole

4. *El Toro sizzling Mexican Fajitas (chicken or Beef)* \$145/155
Served on a sizzling plate with sauteed onion, mix bell papper
soft tortillas, guacamole sour cream and tomato salsa

5. *Vegetable Fajitas* \$135
Maushroom, carrot, zucchiní, bell pepper ,onion, asparagus,
red onion served with 4pcs tortilla ,zuacamole, sour cream
and tomato salsa.

Hand Tossed Fresh Pizza

1. *4 Season cheese pizza* \$165
With Blue cheese, cheddar, brie, mozzarella and tomato sauce
2. *Margherita Deluxe* \$140
Finest mozzarella, cheery tamoto, fresh basil with tomato sauce
3. *Pepperoni* \$155
lots of pepperoni with mozzarella & tomato sauce
4. *Meat Master* \$165
mozzarella cheese, ham, sausage, salami, pepperoni, minced beef with tamoto sauce
5. *Mashroom Dlight* \$150
Sauteed maushroom, roast garlic, mozzarella cheese, and tomato sauce
6. *Tropical Hawaiian* \$150
Tropical pineapple, ham, mozzarella cheese with tamoto sauce
7. *Mixed Seafood* \$165
selection of mix seafood, roast garlic, mozzarella cheese and tomato sauce
8. **EL TORO HOUSE SPECIAL** \$160
with mashrooms, cajun chicken, spinach, roasted potatoes topped with sour cream & sweet chili sauce
9. *Chicken Supreme* \$155
with grilled chicken, mashrooms, bell papper, black olive, red onion and tamoto sauce
10. *The Veggie Primavera* \$150
with mashrooms, black olive, bell pepper, cheery tamoto, baby spinach, red onion and zucchini with tamoto sauce

EL. Toro House Special Steaks

1. *EL Toro mix grill meat platter* \$488
U.S. chicken breast, king prawns, beef steak, cumberland sausages, baby back ribs & mix grilled vegetables and roast potatoes

2. *U.S. Prime Angus Ribeye Steak (14 oz)* \$310
premium black ribeye served with roast garlic, vine tomatoes, rocket salad & fat chips

3. *New Zealand Grain-Fed Beef Tenderloin (12 oz)* \$298
char grilled tenderloin served with seasonal vegetables, vine tomatoes & rocket.

4. *New Zealand Grain-fed Striploin (12 oz)* \$188
char grilled striploin served with seasonal vegetables, vine tomatoes & rocket.

5. *N.Z. chill ribeye steak (12 oz)* \$188
char grilled ribeye steak served with seasonal vegetables, vine tomatoes & rocket.

6. *Angus T-Bone steak (16 oz)* \$310
T-bone steak served with roast garlic, vine tomatoes, rocket salad & fat chips

7. *Surf & Turf* \$310
10 oz beef tenderloin with 2 king prawns served with roast garlic, vine tomatoes, rocket salad.

8. *Pork steak* \$175
Served with mashed potatoe seasonal vegetables and pickles.

9. *U.S. Baby Back Ribs (half/full)* \$175/\$340
tender grilled U.S. pork ribs with BBQ sauce and fat chips.

10. *EL TORO Roasted Lemon and Garlic Chicken (half/full)* \$138/240
roasted spring chicken infused with rosemary roasted garlic lemon and olive oil served with roast potato and seasonal vegetables.

11. *Chicken Saltimbocca* \$188
*sautéed chicken breast with parma ham and fresh herbs
infused in a white wine sauce served with roast potato and seasonal vegetables*

(All the steaks are served with cheese sauce and mashroom rosemary sauce.)

BURGERS

- 1. EL TORO WAGYU beef burger** **\$158**
grilled wagyu beef patty with melted cheese crispy bacon and lettuce tomatoes onions served with fat chips
- 2. Crispy Chicken Parmesan burger** **\$148**
crispy chicken with lettuce, onion, tomatoes served with fat chips
- 3. BBQ. Chicken Burger** **\$148**
grill BBQ chicken served with melted cheese, lettuce, onion, tomato and fat chips
- 4. classic fish fillet burger** **\$148**
deep fried Ling fillet served with melted cheese, lettuce tomatoes onion and fat chips.
- 5. The Viggie Burger** **\$135**
homemade patty with sweet potato, mixed beans served with lettuce, tomato, onion and fat chips

DESSERT

- *Chocolate lava cake* \$75
 - *rich hot Chocolate sauce encased in*
 - *a lite and fluffy Chocolate Cake with Vanilla Ice creame*
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- *Banoffee Cake* \$60
 - *with fresh bananas and wipped cream*
 - *served with Vannila Ice cream*
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- *Double Chocolate Tart Bites* \$65
 - *served with fresh fruit and vanilla Ice cream*
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- *Ultimate Chocolate Sundeas* \$60
 - *chocolate mousse with chocolate brownie*
 - *vanilla ice cream drizzled with hot fudge sauce*

Students Set Lunch Menu

1. *Spaghetti Bolognese*
with rich minced beef sauce
2. *Grilled NZ Striplion steak*
served with Rice or fries and mashroom sauce
3. *Crispy Chicken Burger*
with fries and tomato sauce
4. *Pepporoni Pizza*
with tomato sauce and mozzerla cheese
5. *Parmesan Chicken Salad*
mix salad with grill parmesan chicken and honey mustured dressing

(All set lunch served with one free soft drink)

Only \$60