

Starters

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| 1. Chef's Soup Of The Day(daily selection) | \$78 |
| With house bread. | |
| 2. Italian Caprese Bruschetta | \$98 |
| Garlic toasted bread topped with fresh mozzarella, tomato, basil balsamic reduction. | |
| 3. EL Toro House Garlic Bread | \$78 |
| Served with side dips. | |
| 4. Loaded Pub Fries | \$98 |
| French Fries baked with mozzarella cheese, truffle oil and sour cream on top | |
| 5. Korean Fried Chicken Wings | \$120 |
| Coated in spicy Korean marinade sauce served with blue cheese and chill lime sauce. | |
| 6. Salt & Pepper Squid | \$135 |
| Deep-fried fresh squid in a light batter infused with a flakedServed with chilli lime sauce and lemon pepper seasoning. | |
| 7. Sesame Crusted Tuna Chunks | \$145 |
| served with mango salsa and wasabi mayonnaise | |
| 8. Garlic mussels and clams bucket | \$175 |
| New Zealand green lip mussels and clams sauteed with garlic,
chilli & white wine with garlic bread. | |
| 9. Fat Chips | \$70 |
| Served with ketchup and mayonnaise | |
| 10. Thin French Fries | \$60 |
| served with ketchup and mayonnaise | |
| 11. Popcorn Chicken | \$125 |
| Tender chicken pieces, crumbled and served with sweet chilli and blue cheese sauce | |

Salad

1. Leggera Superfood Salad

\$135

Light Mozzarella, avocado, roasted pumpkin, beetroot, cucumber, chickpeas, mixed leaves, pine nuts, basil, balsamic syrup.

2. Prawn, Avocado & Mango Salad

\$145

Poached prawns with mango avocado and mixed leaves tossed in lemon basil dressing.

3. EL Toro Special Barramundi Salad

\$148

Couscous, fresh tomato, beans and coriander mixed with a lemon zest dressing topped with grilled barramundi

4. Crunchy Chicken Parmesan salad

\$135

Tender grilled chicken breast topped with crispy parmesan cheese and a mixed salad with honey mustard dressing

5. Mix Seafood Salad

\$148

mixed salad with seafood, cucumber, red onion, Bell pepper with lemon basil dressing

6. Classic Caesar Salad

\$125

Romaine lettuce mixed with classic Caesar dressing served with fresh parmesan, crispy parma ham and fresh garlic toast.

Pasta

1. Fettuccine Carbonara

\$145

Fettuccine pasta in a traditional carbonara sauce consisting of smokey bacon, egg yolk, parmesan cheese and double cream.

2. Spaghetti with clams

\$155

Spaghetti pasta tossed with fresh clams, cherry tomatoes, garlic & olive oil.

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| 3. Fettuccine Salmon | \$160 |
| Fettuccine pasta and fresh salmon tossed in tomato and cream sauce. | |
| 4. Spaghetti Bolognese | \$145 |
| Rich minced beef sauce with fresh basil, tomato and parmesan. | |
| 5. Spaghetti Marinara | \$160 |
| Spaghetti pasta, with a mix of fresh seafood in tomato sauce. | |
| 6. Wild Mushroom Linguini | \$145 |
| Fresh basil and trio mushrooms finished with truffle cream sauce | |
| 7. Linguine Pesto Chicken | \$150 |
| With blended sauce of fresh basil, garlic, pine nuts & extra virgin olive oil and parmesan cheese. | |
| 8. Truffle Mushroom Ravioli | \$150 |
| Sautéed mushrooms, spinach onion and truffle. (cream sauce/ tomato sauce) | |
| 9. Beef Lasagna. | \$150 |
| Classic bolognese sauce layered between sheets of pasta and a creamy bechamel sauce. | |
| 10. Black Truffle and Wild Mushroom Risotto. | \$145 |
| Creamy Italian rice infused with black truffle oil, fresh herbs & wild mushrooms. | |
| 11. Seafood delight Risotto with King Prawn | \$170 |
| Tomato-based Risotto, topped with grilled king prawn and sautéed mixed seafood & parmesan cheese. | |
| 12. Pumpkin & Spinach Risotto. | \$145 |
| Creamy Italian rice with oven roasted pumpkin and infused with spinach, white wine & parmesan cheese | |

EL. Toro Special Seafood

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| 1. Lemon & Pepper King Prawns | \$268 |
| Served with roast potato, seasonal vegetable and with caper lemon sauce | |
| 2. Grilled Barramundi Fillet. | \$225 |

Served with mashed potato ,seasonal vegetable and creamy mustard sauce

3. Traditional Fish and Chips. \$185

Served with chips mixed salad & tarter sauce

4. Halibut Fillet \$225

Pan fried halibut served with couscous salad, grill lemon & fresh mango salsa

5. Pan Fried Garlic prawns \$175

prawns sauteed with garlic, cherry tomato and fresh chili in a lemon creamy butter sauce served with garlic toast bread

6. Norwegian Salmon steak. \$198

herb-crusted salmon steak served with mashed potato seasonal vegetables and creamy mustard sauce

Mexican

1. Mexican taco (chicken/beef/prawns) \$138/148/165

3 pieces of soft shell tortilla, tomato salsa, guacamole and sour cream.

2. Mexican Nachos (chicken/chilli beef) \$128/138

Doritos chips topped with mozzarella cheese, jalapenos, guacamole, black olives, sour cream and tomato salsa.

3. Mexican quesadilla(chicken/prawn) \$138/158

Served with tomato salsa, sour cream and guacamole

4. El Toro sizzling Mexican Fajitas (Chicken or Beef) \$165/175

Served on a sizzling plate with sauteed onion, mix bell pepper soft tortillas, guacamole sour cream and tomato salsa

5. Vegetable Fajitas \$155

Mushroom, carrot, zucchini, bell pepper, onion, asparagus, red onion served with 4pcs tortilla, guacamole, sour cream and tomato salsa.

Hand Tossed Fresh Pizza

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| 1. 4 Season cheese pizza. | \$175 | |
| with blue cheese, cheddar, brie, mozzarella and tomato sauce | | |
| 2. Margherita Deluxe. | \$155 | |
| Finest mozzarella, cherry tomato, fresh basil with tomato sauce | | |
| 3. Pepperoni | \$165 | lots |
| of pepperoni with mozzarella & tomato sauce | | |
| 4. Meat Master | \$175 | |
| mozzarella cheese, ham, sausage, salami, pepperoni, minced beef with tomato sauce | | |
| 5. Mushroom Delight | \$160 | |
| Sautéed mushroom, roast garlic, mozzarella cheese and tomato sauce | | |
| 6. Tropical Hawaiian | \$165 | |
| Tropical pineapple, ham, mozzarella cheese with tomato sauce | | |
| 7. Mixed Seafood | \$185 | |
| selection of mix seafood, roast garlic, mozzarella cheese and tomato sauce | | |
| 8. EL TORO HOUSE SPECIAL | \$185 | |
| with mushrooms, cajun chicken, spinach, roasted potatoes topped with sour cream & sweet chili sauce | | |
| 9. Chicken Supreme | \$165 | |
| with grilled chicken, mushrooms, bell pepper, black olive, red onion and tomato sauce | | |
| 10. The Veggie Primavera | \$160 | |
| with mushrooms, black olive, bell pepper, cherry tomato, baby spinach, red onion and zucchini with tomato sauce | | |

EL Toro House Special Steaks

1. EL Toro mix grill meat platter \$498

U.S. chicken breast, king prawns, beefsteak, Cumberland sausages, baby back ribs & mix grilled vegetables and roast potatoes

2. U.S. Prime Angus Ribeye Steak (14 oz) \$365

premium black ribeye served with roast vegetables, fat chips and red wine gravy

3. New Zealand Grain-Fed Beef Tenderloin (12 oz) \$325

char-grilled tenderloin served with seasonal vegetables, roast potato and red wine gravy.

4. New Zealand Grain-fed Striploin (12 oz) \$218

char-grilled striploin served with seasonal vegetables, roast potato and red wine gravy.

5. N.Z. chill ribeye steak (12 oz) \$218

char-grilled ribeye steak served with seasonal vegetables, fat chips and black pepper sauce.

6. Angus T-Bone steak (16 oz) \$355

T-bone steak served with roast vegetables, fat chips and black pepper sauce.

7. Surf & Turf \$345

10 oz beef tenderloin with 2 king prawns served with roast vegetables, fat chip and red wine gravy

8. Pork steak. \$190

Served with fat chip, seasonal vegetables and red wine gravy.

9. U.S. Baby Back Ribs (half/full) \$215/410

tender grilled U.S. pork ribs with BBQ sauce and fat chips.

**10. EL TORO Roasted Lemon and Garlic Chicken (half/full)
\$138/250**

roasted spring chicken infused with rosemary roasted garlic lemon and olive oil served with roast potato and seasonal vegetables.

11. Chicken Saltimbocca \$188

sauteed chicken breast with parma ham and fresh herbs infused in a white wine sauce served with roast potato and seasonal vegetables

BURGER

1. EL TORO WAGYU beef burger. \$168

grilled wagyu beef patty with melted cheese crispy bacon and lettuce tomatoes onions served with fat chips

2. Crispy Chicken Parmesan burger. \$158

crispy chicken with lettuce, onion, tomatoes served with fat chips

3. BBQ. Chicken Burger \$158

grill BBQ chicken served with melted cheese, lettuce, onion, tomato and fat chips

4. classic fish fillet burger \$158

deep fried Ling fillet served with melted cheese, lettuce tomatoes onion and fat chips.

5. The Veggie Burger \$145

homemade patty with sweet potatoes, mixed beans served with lettuce, tomato, onion and fat chips

DESSERT

Chocolate lava cake. \$88

rich hot Chocolate sauce encased in a lite and fluffy Chocolate Cake with Vanilla Icecream

Double Chocolate Tart Bites. \$75

served with fresh fruit and vanilla Ice cream

Ultimate Chocolate Sundae

\$75

with chocolate brownie, chocolate Vanilla ice cream drizzled with hot fudge sauce

Blueberry Cheese cake

\$75

Served with vanilla Ice cream