



TOROS

— STEAKHOUSE —

Where Fire Meets Flavour

PREMIUM STEAKS – SLOW-COOKED RIBS – SIGNATURE SCHNITZELS

MOUNT BARKER, SOUTH AUSTRALIA



LUNCH SPECIALS

AVAILABLE MONDAY - FRIDAY
UNTIL 3PM

250G RUMP STEAK

Grain fed beef, served with seasoned chips and coleslaw

\$24

CHICKEN SCHNITZEL

Golden crumbed chicken schnitzel, served with seasoned chips and coleslaw

\$15

BEEF SCHNITZEL

Golden crumbed Beef schnitzel, served with seasoned chips and coleslaw

\$17

CHEESEBURGER

Juicy beef patty, cheese, tomato sauce and mustard served on a toasted milk bun, with a side of seasoned chips

\$16

CREAMY MUSHROOM PASTA

Tender chicken in a creamy mushroom sauce, topped with parmesan cheese

\$18

CALAMARI AND CHIPS

Panko crumbed calamari, served with lemon and coleslaw

\$19

PORK BELLY AND CHIPS

Crispy pork belly tossed in hickory bbq served with seasoned chips and coleslaw

\$16



CHEF'S CHOICE

V VEGETARIAN

VG VEGAN OPTION

GF MAY CONTAIN GLUTEN

10% PUBLIC HOLIDAY SURCHARGE



ENTREE

GARLIC BREAD V Four golden toasted slices of bread with house made garlic butter	\$8	MAC & CHEESE CROQUETTES V \$16 Golden crispy mac & cheese croquettes served with tomato relish.
CHEESY BACON GARLIC BREAD Four slices of Garlic bread topped with crispy bacon and a three-cheese blend.	\$10	CHEESEBURGER SPRING ROLLS \$15 Five crispy cheeseburger-filled spring rolls served with burger sauce.
BACON LOADED FRIES Seasoned fries loaded with bacon, melted cheese, drizzled with hickory BBQ sauce.	\$15	TRUFFLED PORCINI ARANCINI V \$17 Six crispy porcini and truffle balls, finished with Napoli sauce, shaved parmesan, and chives.
ONION RINGS V Crispy golden onion rings served hot with garlic aioli	\$10	JALAPENO MOZZARELLA STICKS \$14 Crispy crumbed mozzarella sticks with a hint of jalapeño, served with ranch sauce.
BRUSCHETTA ROYALE V Four slices of perfectly toasted bread , tomato basil salsa, crumbled feta, balsamic glaze, and micro herbs.	\$13	CORN RIBS V \$16 Five corn ribs with smoked paprika, parmesan, spicy mayo, and fresh lime.
CHICKEN WINGS Ten crispy chicken wings served with your choice of Buffalo or Hickory BBQ sauce	\$16	

FRESH SALADS

SIGNATURE CAESAR SALAD \$20 Cos lettuce tossed with crispy bacon, grilled chicken, shaved parmesan, crunchy croutons, soft-boiled egg, and creamy caesar dressing.
MEDITERRANEAN SALAD V VG GF \$18 Mixed lettuce, cucumber, cherry tomatoes, Spanish onion, olives, Danish feta and lemon herb dressing. ADD: CHICKEN +\$6 STEAK +\$10 FALAFEL +\$8
QUINOA SALAD GF \$20 Quinoa, mixed leaf, cherry tomatoes, red onion Danish feta, avocado, toasted almonds, orange segments and lemon. ADD: CHICKEN +\$6 GF STEAK +\$10 GF FALAFEL +\$8



TOROS SPECIALS

OSSO BUCO GF \$32 Slow-braised beef osso buco in tomato, red wine and herb sauce, served with creamy mashed potato and garden salad.	TEX-MEX TACOS \$22 Choice of crispy fried chicken or battered fish with house slaw, coriander, pico de gallo, fresh mango salsa, spicy mayo and grilled lime.
BRAISED LAMB SHANK GF \$28 Slow-braised lamb shank in red-wine and rosemary, served with creamy garlic mash, broccolini and rich jus.	STEAKHOUSE MELT \$28 Rump steak with capsicum, spanish onion, melted cheese, seasoned chips and ranch sauce on a toasted hotdog bun.
GRILLED CHICKEN BREAST GF \$25 Char-grilled chicken breast topped with creamy mushroom sauce, served with buttery mashed potato and seasonal vegetables .	PORK BELLY AND CHIPS \$23 Crispy pork belly tossed in hickory bbq served with seasoned chips, ranch and coleslaw.

PASTA

GARLIC PRAWN FETTUCCINE GF \$30 Prawns and fettuccine tossed in creamy garlic sauce, finished with parmesan and parsley.	BRAISED LAMB SHANK RAGU \$29 Tender slow-braised lamb shank folded through fettuccine with rich Napoli sauce, parmesan and fresh herbs.
CREAMY MUSHROOM PASTA \$26 Fettuccine in a rich creamy mushroom sauce with chicken, garlic, baby spinach, caramelised onion and parmesan.	ARRABIATA FETTUCCINE V VG \$24 Fettuccine tossed in a spicy Napoli sauce with garlic, chilli, olives, roasted capsicum and baby spinach, finished with parmesan.

BURGERS

SERVED WITH A SIDE OF CRISPY FRIES ON A BRIOCHE BUN

PRIME BURGER GF \$22 Hand-pressed brisket & chuck blend patty stacked with cheese, tomato, red onion, gherkins, coral lettuce and classic burger sauce.	PERI PERI CHICKEN BURGER \$22 Grilled chicken with peri peri sauce, coral lettuce, tomato and melted cheese.
CLASSIC CHEESEBURGER \$18 Hand-pressed brisket & chuck blend patty with melted cheese, gherkins, mustard and tomato sauce.	BUTTERMILK FRIED CHICKEN BURGER \$22 Crispy fried chicken with cheese, slaw, gherkins and spicy mayo.
VEGGIE BURGER V \$21 A veggie patty with melted cheese, tomato relish, red onion, coral lettuce and garlic aioli.	STEAK BURGER \$30 Grilled steak layered with coral lettuce, tomato, red onion, cheese, bacon and signature steak burger sauce, Gluten free bun available \$4



SEAFOOD

SERVED WITH YOUR CHOICE OF TWO SIDES

FISH AND CHIPS Crispy tempura battered flat head fish, served with lemon and tartare sauce	\$28	GRILLED ATLANTIC SALMON  GF \$31 Grilled Atlantic salmon finished with chimichurri and lemon wedge
CALAMARI AND CHIPS Panko crumbed calamari served lemon and citrus aioli	\$30	

THE SCHNITZEL RANGE

SERVED WITH YOUR CHOICE OF TWO SIDES

CLASSIC SCHNITZEL Golden crumbed schnitzel served with a lemon wedge.	CHICKEN	\$23	BEEF	\$25
THE ORIGINAL Finished with Napoli sauce, crispy bacon and melted cheese.	CHICKEN	\$27	BEEF	\$29
THE ISLANDER Topped with melted cheese, pineapple, crispy bacon and smoky BBQ sauce.	CHICKEN	\$27	BEEF	\$29
THE MATADOR Loaded with Napoli sauce, pepperoni and melted cheese.	CHICKEN	\$27	BEEF	\$29
THE MAVERICK Finished with garlic mushrooms, melted cheese and creamy mushroom sauce.	CHICKEN	\$27	BEEF	\$29
TOROS ROYALE  Topped with melted cheese, garlic butter prawns and creamy garlic sauce.	CHICKEN	\$33	BEEF	\$35

SIDES

ALL SIDES – \$6

Chips	Creamy Mash GF
Garden Salad GF	Onion Rings
Coleslaw GF	Corn
Seasonal Vegetables GF	



PREMIUM STEAKS

SERVED WITH YOUR CHOICE OF TWO SIDES

RUMP 250G GF 100 Day grain fed beef - Victorian	\$33
PORTERHOUSE 300G GF Grass fed beef - Queensland	\$43
WAGYU RUMP 300G GF 100 Day grain fed beef - SouthEast Queensland	\$45
T-BONE 300G GF Young British cross - Queensland	\$42
BONELESS RIBEYE 300G GF Premium grain fed beef - Queensland	\$48

SAUCES

\$3

ALL GLUTEN FREE
Pepper
Creamy Mushroom
Gravy
Creamy Garlic
Chimichurri
Burger Sauce
Peri Peri
Spicy Mayo
Tartare
Aioli
Ranch

SMOKEHOUSE GRILL

SERVED WITH YOUR CHOICE OF TWO SIDES

PITMASTER PORK RIBS GF Tender pork ribs grilled over an open flame and covered with our signature Texas Rib Sauce	\$43	RIBS PLATTER GF A hearty combination of tender pork ribs and Angus beef ribs, slow-cooked, flame-grilled and coated in our signature Toros Rib Sauce. Served with house slaw and seasoned fries.	\$89
ANGUS BEEF RIBS GF Slow-cooked Angus beef rib, charred and glazed with our signature Texas Rib Sauce.	\$55	TOROS FEAST PLATTER  Loaded with flame-grilled beef ribs, pork ribs, juicy chicken breast, corn ribs, crispy onion rings, seasoned fries and garlic bread and coleslaw. Finished with ranch dressing and our house-made Toros Rib Sauce.	\$92
LAMB LOIN CHOPS GF Premium lamb cutlets grilled to perfection and finished with garlic herb butter.	\$32		

TOPPERS AND ADD ONS

300G MEATY PORK RIBLETS GF	\$15
GRILLED CHICKEN GF	\$8
WINGS	\$10
300G BEEF RIBS	\$18
SURF & TURF TOPPER GF	\$14





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