

Entrees

Garlic Bread

\$12

Flat pita bread with garlic butter, garnished with parsley and black sesame seeds

GFO + \$6 Add chorizo + \$7

Spring Rolls

\$15

4x vegetable spring rolls served with fresh Nuoc Chan sauce garnished with parsley and black sesame seeds (contains gluten)

Glazed Pork Belly Bites

\$23

Crispy pork belly with red wine vinegar and orange glaze, fresh chilli and spring onions (GFO, DF, NF)

Chilled Avocado & Cucumber Soup

\$23

Fresh avocado, cucumber, coriander and coconut cream soup with marinated crab, shallots, chilli and celery (DF, GF)

Salads & Veggies

Garden Salad

\$18

Mixed leaves, cherry tomatoes, carrots, red onions and orange honey dressing

Roast Pumpkin Wedge

\$21

Served with an orange and nutmeg yogurt, haloumi, pomegranate arils, parsley, mint, roast pepitas and pomegranate molasses (GFO, contains dairy, NF)

Seasonal Roast Veggies

\$20

Oven roasted seasonal selection (GF, DF, NF, vegan)

Mains

Porterhouse Steak

\$46

250g porterhouse steak with chimichurri, served with grilled broccolini and fried chat potatoes

Add prawns, squid and scallops with garlic cream sauce+ \$12

Rump Steak

\$42

300g rump steak topped with sage butter served with salad and fries

Add prawns, squid and scallops with garlic cream sauce+ \$12

Spinach and Ricotta Cannelloni

\$27

Served with a rich tomato sugo, topped with cheese with a basil dressing, rocket and Italian balsamic glaze (Contains dairy, gluten)

Thai Green Curry Mussels

\$36

Mussels cooked in a coconut green curry sauce with a dash of tomato sauce, cherry tomatoes, onions and garlic served with naan bread (DF, GF)

Seafood Laksa

\$34

Barramundi, prawns, squid and scallops in coconut base broth served with rice noodles, bean shoots, fresh coriander, mint and crispy shallots (DF, GF)

Fish and Chips

\$33

Lemon myrtle battered fillet, served with aioli served with salad and fries (GFO)

Toby's Chicken Parmigiana

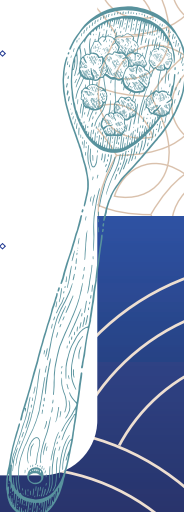
\$33

Double chicken parmigiana stack with ham, tomato sauce, cheese served with salad and fries (contains dairy, gluten)

Vegan Parmigiana

\$34

Vegan schnitzel with tomato sauce, vegan cheese served with salad and fries (contains gluten)





Pizza

Margherita \$26

Tomato sauce, sliced tomatoes, cheese and basil oil

Hawaiian \$26

Tomato sauce, cheese, ham and pineapple

Pepperoni \$26

Tomato sauce, cheese and pepperoni

Meat Lovers \$32

Tomato sauce, cheese, chorizo, pepperoni, ham and onions with a barbecue sauce drizzle

Vegetarian Pizza \$28

Tomato sauce, cheese, tomatoes, onions, roast capsicum, broccolini

BBQ Chicken Pizza \$30

Tomato sauce, cheese, chicken, red onion, roast capsicum with a barbecue sauce drizzle

Mushroom Pizza \$28

Cheese, truffle mushrooms mix

Gluten-free pizza + \$4

Sides

Chips	\$12
Chorizo	\$10
Olives	\$6
Side Salad	\$10

Burgers

Beef Burger \$26

Homemade barbecue sauce, onions, tomato, cheese, mixed leaves, served with fries and tomato sauce
GFO + \$4

Chicken Schnitzel \$25

Burger
Chicken schnitzel on brioche bun with melted cheese, tomatoes, mixed leaves, roast veggies and relish mayo. Served with fries

Gluten-free burger + \$4

Desserts

Stick Date Pudding \$18

Served with vanilla ice cream and mandarin butterscotch (contains dairy, gluten)

Roasted Coconut Pastry \$16

Fresh-cooked paratha pastry with roast coconut and cinnamon cream, served with vanilla ice cream and caramel dressing (contains dairy, gluten)

Affogato \$10

Espresso shot and vanilla ice cream
Liqueur + \$10 (Frangelico or Baileys)

Simmo's Ice Cream \$8

125ml take home tubs
Flavors: Chocolate therapy, strawberry, vanilla

toby's
restaurant & bar