

Entrees

Tamarind scallops

\$23

Pan fried scallops on tamarind sauce served with crispy sweet potatoes, garnished with edible flowers (contains gluten and dairy)

Lamb kofta

\$23

2 x kofta skewers served with 2 naan bread, baba ghanoush, hummous and garnished with salsa and spring onion (contains gluten)

Tear and share garlic bread

\$16

Big size sourdough cob, baked with garlic butter, cheese and herbs (contains gluten, dairy GFO = garlic pizza)

Crab mac and cheese

\$18

Gratin mac and cheese with crab, sour cream, spring onions and chilli oil (contains gluten, dairy, GFO)

Salads and Veggies

Roasted veggies

\$20

Seasonal vegetables baked with olive oil, salt and pepper.

Garden salad

\$17

Mixed leaves with cherry tomatoes, red onions, grated carrots and orange dressing

Fried brussel sprouts

\$14

(GFO)

add bacon bites + \$4

Mains

Beef eye fillet steak with mushroom and truffle fettuccine

\$49

Homemade fettuccine with truffle mix mushroom cream served with eye fillet, pecorino cheese and garnished with truffle oil and micro herbs (contains gluten and dairy)

Macadamia crusted barramundi

\$37

Served with a leek cream sauce and pan-fried pak-choy, garnished with dried cranberries and micro herbs (contains gluten and dairy)

Butter chicken

\$35

Tandoor-spiced chicken simmered in a velvety tomato-based gravy, cream, butter and spices, served with basmati rice (contain gluten and dairy DFO)

Rump steak

\$40

Served with sweet potato wedges, garden salad and garlic cream sauce (contains gluten and dairy)

add seafood cream topper + \$12

Toby's chicken parmigiana

\$33

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

Fish and chips

\$33

Beer battered snapper fillet, served with tartare sauce, salad, fries and lemon (contains gluten, GFO = grilled)

Red dragon cauliflower

\$25

Fried crumbed cauliflower and tofu glazed in red dragon sauce served with rice and fried shallots (contains gluten, GFO)



Pizza

Margherita

\$26

Tomato sauce, cheese and basil

Hawaiian

\$26

Tomato sauce, cheese, ham and pineapple

Chicken Tandoori

\$30

Tomato sauce, cheese and onions

Pepperoni

\$26

Tomato sauce, cheese and pepperoni

Vegetarian

\$26

Tomato sauce, cheese, tomatoes, corn and onions

Pizza GFO + add \$5

Burgers and Extras

Cheeseburger

\$27

Potato bun, cheese, lettuce, tomatoes, beef patty, onion rings and smoked bang-bang sauce, served with fries

GFO + add \$4

Chicken schnitzel burger

\$25

Potato bun, chicken schnitzel, cheese, tomatoes, lettuce, veggies, chutney mayo, served with fries

Sweet potato wedges

\$14

Served with sour cream and sweet chilli

Chips

\$12

Served with ketchup

GFO

Seafood cream

\$12

Cream with 3 x prawns, 3 x mussels, 3 x squid and garlic butter

Desserts

Prune-cotta

\$13

Vanilla panna-cotta served with prune and orange jam, glazed prune and feuilletine (contains dairy and gluten)

GFO = no feuilletine

Wine pear waffle

\$16

Poached red wine pear, vanilla ice cream, hot waffles garnished with pomegranate (contains dairy and gluten)

GFO = no waffles

Basil and lemon posset tart

\$15

Lemon cream infused with basil in a crisp pastry shell, garnished with roasted pistachios (contains dairy and gluten)

GFO = no shell

NFO = no pistachios

Affogato

\$10

Espresso shot and vanilla ice cream

GFO: gluten-free option / NFO: nut-free option

toby's
restaurant & bar