

DINNER

DAILY 5PM - LATE

NIBBLES

HOME BAKED BREAD sherry vinegar, olives, local olive oil 12

OYSTERS sherry vinegar, shallot dressing, 1/2 or full dozen POA

GOAT CHEESE caramelised onion, crostini 10

CROQUETTES jamon, prosciutto, manchego (3) 12

CROQUETTES spinach, manchego (3) 12

HOMEMADE BEEF AND PORK EMPANADA mojo verde 10

ENTRÉE

CEVICHE coriander, lime, chilli, fried tortilla 15

STEAK TARTARE gherkins, Toro mustard, crostini, soy cured egg yolk 18

MARINATED CALAMARI chilli aioli 15

GAMBAS STYLE PRAWNS in olive oil, chilli, garlic, fresh lemon & parsley 24

SEARED MARKET FISH with a Middle Eastern crust in an olive oil & citrus marinade 18

GRILLED HALLOUMI asparagus & rocket salad, pine nuts, balsamic reduction 18

GREEN-LIPPED MUSSELS white wine, garlic, parsley 21

STICKY CHILLI GLAZED PORK BELLY grilled chorizo, pea purée 22

MAINS

WHOLE SLOW-ROASTED SHOULDER OF LAMB
with salsa verde and a choice of four sides 120

TO SHARE.
RECOMMENDED
MINIMUM OF
TWO PEOPLE

SEARED ORA KING SALMON asparagus, fennel & burnt orange salad, hummus 40

NEW ZEALAND LAMB CUTLETS braised lamb shoulder croquette,
charred shallot, courgette & red wine jus 38

CHARGRILLED 250G RIBEYE STEAK café de Paris butter, rocket 39

QUINOA & LINSEED CAKE grilled halloumi, kale & fresh chilli, vegetable ragout 28

GRILLED FREE RANGE CHICKEN BREAST summer vegetable
ragout, spinach & cashew nut pesto, sour cream 34

RISOTTO Asparagus, courgette, pea, mint & confit garlic 28

SIDES

CHIPS aioli 10

CHARGRILLED CORN ON THE COB paprika, manchego 10

MIXED LEAF SALAD rocket, spinach, orange, radish 10

SAUTÉED GREENS chilli, lemon, garlic 10

KALE SALAD sorrel, bacon, chilli, lime dressing 10

STEAMED BABY POTATOES garlic, parsley, butter 10

GRILLED APARAGUS balsalmic reduction 10

Most of our dishes are gluten free, please inform your server if you have any allergies

20% surcharge will apply on all accounts on public holidays

Takeaways available

Tel 03 442 8503 | toroqueenstown.co.nz



TORO

KITCHEN & BAR