

## SMALLS

- Marinated olives**..... 16  
pickled peppers, feta, sourdough (v)
-  **Bacon mac and cheese balls**..... 16  
green tomato sauce, maple mayo
- Shaved serrano ham** ..... 17  
melon, basil, balsamic, bread (gf, df)
- Popcorn cauliflower**..... 15  
curry mayo, toasted pepitas (v)
- Sweet potato chips** ..... 12  
chipotle aioli (v, df)
- Grilled barramundi tacos**..... 7 each  
lettuce, salsa, chipotle (minimum 3) (df)
- Black sesame and chilli salt edamame** ..... 17  
(v, vg, gf, df)
- Salt and pink pepper squid**..... 17  
garlic aioli (gf, df)
- Crisp fried fish wings** ..... 17  
miso butter, pickled ginger
- Fried chicken wings** ..... 16  
kewpie mayo, bulldog sauce
-  **Sesame crusted salmon**..... 17  
orange ponzu, sesame cracker

## BURGERS

- Roadside diner burger**..... 22  
lettuce, tomato, bacon, cheese, burger sauce, pickles
- Achiote marinated grilled chicken burger** ..... 22  
avocado, lettuce, tomato, mayo
- Steak sandwich** ..... 24  
rocket, tomato, aioli, crisp onion, tomato relish, sourdough (df)
- Schnitzel sandwich** ..... 21  
siracha slaw, pickles, cheese, toasted sourdough

## DINING

<b>Chicken schnitzel</b> .....	21	
chips, salad, aioli (df)		
<b>Chicken parmigiana</b> .....	25	○
chips, salad		
<b>Fish and chips</b> .....	26	
tartare (df)		
<b>Beef cheek pie</b> .....	24	
mash, crushed peas, jus		
<b>Crab linguini</b> .....	29	
chilli, garlic, cherry tomato, rocket, pangrattato (df)		
<i>perfectly paired with the cape mentelle semillon sauvignon blanc</i>		
<b>Twice cooked sticky pork belly</b> .....	30	
baby bok choy, asian red dates, scallion, black garlic oil (gf, df)		
<b>Slow cooked beef brisket</b> .....	38	
slaw, pickles, fries (gf)		

## THE GRILL

<b>300g Rump cape grim</b> .....	28	○
<i>perfectly paired with a glass of terrazas malbec</i>		
<b>250g Black angus scotch fillet</b> .....	38	
<b>200g Organic grass-fed eye fillet</b> .....	40	
<b>600g Southern prime rib eye</b> .....	68	
<b>Choose two sides</b>		
salad, fries, mash, seasonal vegetables		
<b>Choose your sauce</b>		
beef jus, pepper sauce, mushroom sauce, bistro butter		

## SIDES

<b>Market vegetables (v, gf, df)</b> .....	8	
<b>Market green salad (v, vg, gf, df)</b> .....	8	
<b>Fries (v, df)</b> .....	8	
<b>Mash (v, gf)</b> .....	8	○
<b>Garlic Bread (v)</b> .....	8	

# SALADS AND HOT BOWLS

## 1. CHOOSE YOUR BASE

### Salads

- Green tea** ..... 24  
green tea noodles, wakame seaweed, edamame, avocado,  
mizuna, soy mirin ginger dressing (v, vg, df)
- Mediterranean** ..... 24  
fattoush, olives, cucumber, tomato, cauliflower couscous,  
labneh, greek dressing (v)
- Vitality** ..... 24  
sweet potato, baby spinach, quinoa, feta, toasted seeds,  
cherry tomato, lemon dressing (v, gf)

### Hot Bowls

- Latina** ..... 25  
sautéed bell peppers, cuban black beans, rice, spinach,  
charred lemon, avocado (v, gf)
- Nourished** ..... 25  
honey roasted sweet potato, confit garlic, grilled broccolini,  
kale, roasted beets, pico de gallo (v, vg, gf, df)
- Wild goodness** ..... 25  
wild rice, peas, sugar snap peas, roasted pumpkin,  
basil oil (v, vg, gf, df)

## 2. PICK YOUR PROTEIN

- Grilled salmon (gf, df)
- Char grilled jerk chicken (gf, df)
- Salt and pepper silken tofu (v, vg, gf, df)
- Grilled halloumi (v, gf)

# DESSERTS

- Apple and pear crumble** ..... 15  
vanilla ice cream (v)
- Cookies and cream cheese cake** ..... 15  
rhubarb ice cream
- Daily glace gelato and ice creams** ..... 3 per scoop  
ice creams (v)  
hokey pokey, chocolate, vanilla bean, rum raisin
- sorbets (vg)  
mango, strawberry

# KIDS

<b>Little schnitty (df)</b> .....	10	
chips, salad		
<b>Mini fish and chips</b> .....	10	<input type="radio"/>
chips, salad		
<b>Grilled chicken (df)</b> .....	10	
chips, salad		
<b>Grilled fish (gf)</b> .....	10	
chips, salad		
<b>Kids bolognese (gf)</b> .....	10	



# COCKTAILS

## ALL 18

### Peach To Their Own

vodka, st germain, orange bitters, vanilla,  
passionfruit, lime

### Coco-Caramel Espresso Martini

vodka, kahlua, salted caramel,  
coconut, espresso

### Smoke On The Rocks

blanco tequila, mezcal, cointreau, orange flower water,  
lime, orange

### Riviera-Amaretto Sour

pampelle grapefruit liqueur, amaretto, fresh lime,  
grapefruit bitters

### Mint-Tea European's

vodka, italicus liqueur, green tea, lychee, bubbles

### Davy Jones' Secret

angostura 5y/o, crème de peche, licor 43, fresh lime,  
orange bitters, ginger beer

### Gins and Roses

larios gin, sloe gin, lillet blanc, lemon, rose, basil, rose  
water mist

### White Chocolate Passionfruit Martini

vodka, passionfruit, white chocolate, ruby red grapefruit

# LEXINGTON HILL COLLECTION

## ALL 15

### Margarita

### Espresso Martini

# CARAFES

## ALL 25

### White Sangria

sauvignon blanc, crème de peche, vanilla syrup,  
fresh lime, seasonal fruits

### Peach-Elderflower Caprioska

vodka, st germain elderflower, peach syrup, fresh lime,  
passionfruit, seasonal fruit

### Strawberry-Basil Smash

gin, ruby red grapefruit, basil, strawberries, lemonade

### Passionfruit-Rose Punch

rosé, passionfruit, cointreau, fresh lime, orange bitters,  
passionfruit, mint

# MOCKTAILS

ALL 10

## Lychee Mockito

lychee, fresh lime, mint

## Passionate Punch

orange juice, pineapple, orange flower water,  
passionfruit, soda



# HOT BEVERAGES

Coffee ..... 4

Tea ..... 3.5



## REDS



	Earthworks Shiraz	8.5	12.5	30
○	Farm Hand Cabernet Sauvignon organic and vegan	8.5	12.5	30
	Maxwell 'Little Demon' Shiraz Grenache	10	14	40
	Geoff Merrill 'Pimpala Road' Cabernet Merlot	9	13	34
	Palliser 'Pencarrow' Pinot Noir	15	21	60
	Giesen Pinot Noir	12.5	18.5	52
	Smokin' Barrels Merlot	8.5	13.5	38
	Terrazas Malbec	12	18	45
	Calo Rioja Tempranillo	8.5	13	36
	Chain of Fire Shiraz Cabernet	7.5	11	30
	Kooyong Massale Pinot Noir	-	-	62
	Henschke 5 Shillings Shiraz/Mataro	-	-	68
	Hither and Yon Nero	-	-	46
○	Bouchard Merlot	-	-	35
	Oleary Walker Shiraz	-	-	45
	Decibel Cabernet Sauvignon	-	-	52
	Geoff Merrill 'Cilento' Sangiovese	-	-	48

## ROSÉS

	Les Amis Rosé	12	18	45
	Cape Mentelle Rosé	11	15.5	42
	Margan 'Rosé and Bramble	-	-	45
	Paxton Rosé organic	-	-	38
	Jansz Sparkling Rosé	-	-	56



## WINE ON TAP



	Paxton MV Shiraz organic	9.5	13.5	28	48
	Ohlala Rosé	9.5	13.5	28	48

## WHITES



150ml

250ml

Bottle

Babydoll Sauvignon Blanc	9	13.5	38.5	
Pikorua Sauvignon Blanc	8.5	13	38	
Teusner 'Woodside' Sauvignon Blanc	10	14	40	○
Corte Giara Pinot Grigio	9	13.5	38.5	
Paxton Pinot Gris organic	10	14	40	
Chain of Fire Chardonnay	7.5	11	30	
Cape Mentelle Semillon Sauvignon Blanc	12	16.5	46	
Atlas Rhineland Riesling	8.5	12	32	
Flametree Embers Chardonnay	10.5	14.5	42	
Otro Vino Chardonnay natural, skin contact, minimal intervention	-	-	50	
Muddy Water Skin Ferment natural, skin contact, minimal intervention	-	-	56	
William Fevre Petit Chablis	-	-	69	
Krinklewood Semillon	-	-	48	
Jericho Fume Blanc	-	-	54	○
Delatite 'Hells Window'	-	-	56	

## SPARKLING



Glass

Bottle

Redbank Emily Brut NV	9	32	
Chandon NV Brut	12	55	
Calabria Bevi Prosecco	8.5	35	
Moët & Chandon NV	-	95	
Chandon S	-	65	

## SPRITZ MENU

Chandon S	14	
Aperol Spritz	16	
Elderflower Spritz	16	○
Pampelle Spritz	16	
Don Julio Spritz	16	
St Tropez Spritz	16	



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## DAILY SPECIALS

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### MONDAY

Steak and Fries \$15  
from 5pm

### TUESDAY

Schnitzel and Fries \$15  
from 5pm

### WEDNESDAY

Beer and Burger \$20  
Make it a Double \$25  
from 5pm

### THURSDAY

Tacos \$4  
Margaritas \$10  
from 5pm

### FRIDAY

\$12 Cocktail Hours  
6pm - 8pm

### SATURDAY

\$12 Cocktail Hours  
6pm - 8pm

\$5 Kids Meals  
5pm - 6pm



### SUNDAY

\$2 Oysters  
\$10 Spritz Menu  
\$5 Kids Meals  
\$15 Craft Beer Jugs  
12pm - 5pm

### HAPPY HOUR

Monday - Friday

\$5 Local Beer and  
House Wine  
4pm - 6pm

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## LUNCH SPECIALS

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**ALL \$15**  
Monday - Friday  
12pm - 3pm

Chicken Schnitzel  
chips, salad, aioli

200g Rump Steak  
chips, salad, beef glaze



Fish and Chips  
tartare

Cheeseburger  
lettuce, cheese, tomato,  
burger sauce, pickles

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## WHAT'S ON?

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### TRIVIA

Monday Nights  
from 7.30pm

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### MUSICAL BINGO

Thursday Nights  
from 7.30pm



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### ACOUSTIC SESSIONS

Saturdays  
8pm till Late

Sundays  
2pm till 5pm



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### CRAFTERNOONS

Sunday Afternoons  
\$15 Jugs our featured Craft Beer



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## BOOK AN EVENT

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Celebrate your next occasion at The Toxteth Hotel  
[functions@toxtethhotel.com.au](mailto:functions@toxtethhotel.com.au)

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