

FOR SHARING

Popcorn cauliflower \$17

Curry mayo, crisp curry leaves, toasted pepitas (v,df)

Szechuan spiced squid \$17

Yuzu soy, coriander, chilli (df,gf)

Halloumi fries \$15

Vegan smoked garlic tahini mayo (v, gf)

Crispy barra tacos (3) \$21 or \$8 each (min 3)

Blue corn tortilla, shredded lettuce, tomato salsa, aji duo sauce (df)

Sweet potato wedges \$13

sour cream, house made sweet chilli (veg, gf, df)

ON A BUN

All served with fries

Steak sambo \$26

Chargrilled 200g rump steak, tomato, flat leaf, rocket, crisp onions, spiced tomato raisin relish, garlic aioli on toasted sourdough (df)

Tocky beef burger \$22

House made beef patty, lettuce, bacon, cheese, tomato, pickles, burger sauce on a milk bun

Smokey Cajun burger \$23

Cajun fried chicken schnitzel, bacon, cheese, kale slaw, smoky chipotle BBQ sauce on a milk bun

Falafel & halloumi sandwich \$21

Toasted whole grain sourdough, tomato, pickled red cabbage, shaved red onion, spinach, vegan smoked garlic tahini mayo (veg)

Dietary Requirements

df - dairy free • gf - gluten free
veg - vegetarian • v - vegan

PUB GRUB

Chicken schnitty \$23

Chicken parmi \$27

Char grilled eggplant parmi \$20

With your choice of 2 sides + 1 sauce:

Sides: Mash, salad, fries, or veg

Sauce: Jus, mushroom sauce, pepper sauce, or bistro butter (Extra sauces +2, all sauces gf)

Fish & chips \$26

Fries, salad, tartare sauce (df)

Tocky Goulash pie \$26

Mash, balsamic roasted truss tomatoes, jus

OFF THE GRILL

All served with your choice of two sides:

Mash, salad, fries, veg

All served with your choice of one sauce:

Jus, mushroom sauce, pepper sauce, bistro butter
Extra sauces +2 (all sauces are GF)

300g Black angus rump \$30

200g Red gum eye fillet \$42

250g Riverina scotch fillet \$40

400g Shorthorn mbs2 porterhouse \$46

SIDES

Chips \$9

Garlic aioli (df)

Mash \$9

Lemon truffle oil (df)

Kale slaw \$6

Cabbage, herbs (df)

Mixed leaf salad \$6

Celery seed dressing, radish (df, gf, v, veg)

Garlic bread \$8

Shaved parmesan (v)

Market veg \$9

Herb butter (v, gf)

TOCKY BOWLS

All served with your choice of one protein:

1. Cajun grilled chicken (gf, df)
2. Salt & pepper silken tofu (v, veg, gf, df)
3. Pan roasted salmon (gf, df)
4. Spiced lamb (gf, df)
5. Crisp fried halloumi (veg, gf, df)

COLD \$25

Ancient grain

Freekeh, quinoa, farro, cucumber, spinach, tomato, herbs, shallots, pomegranate, pistachio, sweet potato, marinated feta, lemon dressing (veg)

Tengu noodle bowl (GF, DF)

Soba noodles, edamame, mizuna, seaweed, pickled daikon, shallots, shiitake mushrooms, furikake, tsuya sauce (gf, df)

HOT \$26

Mary jane's pumpkin bowl

Hemp seed & sumac roasted pumpkin, couscous, kale, broccolini, cottage cheese, tomato salsa (veg)

KIDS MENU

Ask our friendly staff for a copy of our kids play pack (Ages 12 and under)

Linguine bolognese \$14

Shaved parmesan

Little fish & chips \$14

Fries, salad & tartare sauce (df)

Kids grilled chicken \$14

Fries, salad & aioli (df)

Kids grilled salmon \$15

Fries, salad & tartare sauce (df)

Little schnitty \$14

Fries, salad & aioli (df)

