



The Black Toro



## **DRINKS MENU**



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2% Surcharge for Amex Cards

# COCKTAILS

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\$15

## GINGER SPRITZ

Pink Moscato, ginger, lime & mint

\$35 to share  
with amigos

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## THE PASSIONATE BRAZILIAN

Cachaça, passion fruit, lime

\$35 to share  
with amigos

## TORO EXPRESS

Gin, Sloe gin, raspberries, lemon

## PISCO SOUR

Pisco, egg, lemon, cinnamon sugar

\$19

## DIRTY MOJITO

Spiced rum, spices, mint, ginger beer

\$35 to share  
with amigos

## DEATH IN CANCUN

Mezcal, lime, pineapple, agave, paprika

## SEÑOR SANTIAGO MARTINI

Café Patron, Pedro Ximenez, spices & coffee

## SANGRIA - RED OR WHITE WINE

White wine based - blood orange sorbet, orange & mint

Red wine based - triple sec, fruit, lemonade & coke

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\$35 to share  
with amigos

\$10

## FROZEN MARGARITAS!

Classic Lemon, passion fruit, apple or strawberry

\$35 to share  
with amigos

# MOCKTAILS

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\$12

## LA NIÑA

Lime, mint, spices, ginger beer

\$25 to share  
with amigos

## MARACUYÁ

Passion fruit, lime, mint, soda

\$25 to share  
with amigos

## TORO MADE ICED TEAS

Peach. Black with mint and fruits

\$25 to share  
with amigos

\$10

## FROZEN MARGARITAS

(SANS TEQUILA)

Classic Lemon, passion fruit, apple or strawberry

\$20 to share  
with amigos

# BEERS

ORDER OF WEIGHT

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CASCADE LIGHT - TASMANIA	\$7
CORONA PALE LAGER - MEXICO	\$9
ESTRELLA PILSNER - SPAIN	\$9
PACIFICO CLARA PILSNER - MEXICO	\$9
QUILMES LAGER - ARGENTINA	\$9
BARROW BOYS 'GOOD TIMES' - NORTH MELBOURNE (ALE ALE)	\$9
NEGRA MODELO DARK LAGER - MEXICO	\$9
NAPOLEONE APPLE CIDER - YARRA VALLEY	\$9

# VODKA

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FINLANDIA	\$9
42 BELOW	\$9
BELVEDERE	\$11
GREY GOOSE	\$11

# GIN

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BEEFEATER	\$9
TANQUERAY	\$10
HENDRICKS	\$12

# WINES BY THE GLASS

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## SPARKLING

2010 Segura Viudas Vintage Brut Cava (Spain) \$12

## WHITE

2014 Alma Mora Pinot Grigio (Argentina) \$11  
*"Light, fresh & crisp"*

2015 Telmo Rodriguez 'Basa' Verdejo (Spain) \$13  
*"It's like a Spanish Sauv"*

2015 Eidosela 'Charquiño' Albariño (Spain) \$12  
*"Apples, pears & textural"*

2015 Catena Chardonnay (Argentina) \$13

## PINK

2016 Express Winemakers Grenache, Mourvedre (Margaret River) \$10

## RED

2015 Denton Shed Pinot Noir (Yarra Valley) \$13

2015 Alamos Malbec (Argentina) \$11  
*"Light and Crunchy"*

2015 SC Pannell 'Dead End' Tempranillo (McLaren Vale) \$12  
*"Spice and fruit, great with food"*

2012 Queulat Cabernet Sauvignon (Chile) \$14

## SWEET

2016 Pizzini Brachetto Pink Moscato (King Valley) \$10

2011 Venancio Costa Lima Moscatel (Portugal) \$12

Romate Pedro Ximénez (Spain) \$12

Pereira Dóliveiras Madeira (Portugal) \$13

McWilliams 'Grand Tawny' (Handwood) \$12

# WINES BY THE BOTTLE

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## DRY SHERRY

NV Delgado Zuleta La Goya Manzanilla (Spain) \$40

## SPARKLING

2010 Segura Viudas Vintage Brut Cava (Spain) \$50

NV Dominique Portet 'Brut Rose' (Yarra Valley) \$80

NV Mumm Cordon Rouge Champagne (France) \$130

NV Larmandier-Bernier Brut Tradition Champagne (France) \$150

## WHITE WINES

### *Bright & Fresh - Just like the mexican sun*

2014 Alma Mora Pinot Grigio (Argentina) \$45

2014 Quinta da Lixa 'Vinho Verde' Loureiro (Portugal) \$55

2016 Crittenden 'Los Hermanos' Petit Manseng (King Valley) \$65

### *Aromatic & Fun - To be enjoyed with all types of spices*

2016 Best's 'Gentle Blend' Riesling, Pinot Gris,  
Gewurtraminer & Muscat (Great Western) \$55

2015 Eidosela 'Charquiño' Albariño (Spain) \$60

2015 Telmo Rodriguez 'Basa' Verdejo (Spain) \$65

### *Rich & Full - For those who want a little more*

2015 Catena Chardonnay (Argentina) \$55

2015 Viña Real Barrel Ferment Viura Blanco (Spain) \$60

2013 Bannockburn Chardonnay (Bannockburn) \$90

# WINES BY THE BOTTLE

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## PINK WINES

2015 Esporao 'Pe Rose' Tinta Roriz, Touriga Nacional (Portugal)	\$45
2016 Express Winemakers Grenache, Mourvedre (Margaret River)	\$50

## RED WINES

### *Light & Crunchy - For the easy life*

2015 Alamos Malbec (Argentina)	\$45
2015 Denton Shed Pinot Noir (Yarra Valley)	\$50
2015 First Drop 'The Matador' Garnacha (Barossa)	\$55
2013 Refugio Pinot Noir (Chile)	\$100

### *Medium & Spicy - It's time to tango*

2013 Castro's Ligador Shiraz Mataro (McLaren Vale)	\$50
2015 SC Pannell 'Dead End' Tempranillo (McLaren Vale)	\$60
2007 Dehesa La Granja Tempranillo (Spain)	\$70
2012 Piatelli Grand Reserva Malbec (Argentina)	\$90

### *Deep & Dark - Like Antonio Banderas*

2012 Queulat Cabernet Sauvignon (Chile)	\$60
2012 Navaherreros Garnacha De Bernabeleva (Spain)	\$70
2014 Sons of Eden 'Zephyrus' Shiraz (Barossa Valley)	\$80
2012 Whistling Eagle 'Eagles Blood' Shiraz (Heathcote)	\$95

## SWEET WINES (750ML)

2016 Pizzini Brachetto Pink Moscato (King Valley)	\$45
2011 Venancio Costa Lima Muscat of Alexandria (Portugal)	\$90

# RUM

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BACARDI	\$9
APPLETON ESTATE	\$9
HAVANA CLUB ANEJO	\$9
CAPTAIN MORGAN SPICED RUM	\$10
DARK MATTER SPICED RUM	\$13

# WHISKY

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JAMESON (IRELAND)	\$9
JOHNNIE WALKER RED (SCOTLAND)	\$9
JOHNNIE WALKER BLACK (SCOTLAND)	\$10
CHIVAS 12YO (SCOTLAND)	\$11
GLENFIDDICH 12YO SINGLE MALT (SPEYSIDE, SCOTLAND)	\$12
GLENMORANGIE 10YO SINGLE MALT (HIGHLAND, SCOTLAND)	\$14
MAKERS MARK (KENTUCKY, USA)	\$11
JACK DANIELS (TENNESSE, USA)	\$9
CANADIAN CLUB (CANADA)	\$10

# COGNAC

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COURVOISIER VS	\$17
HENNESSY VSOP	\$18



# TEQUILA

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## BLANCO

Arette Tequila Blanco	\$13
Don Julio Blanco	\$13
Patron Silver	\$15

## REPASADO

El Jimador Reposado	\$9
Don Julio Reposado	\$14
Arette Tequila Reposado	\$16

## ANEJO

Patron Anejo	\$18
1800 Anejo	\$13
Arette Tequila Anejo	\$20
Cabo Wabo Anejo	\$20

## COFFEE INFUSION

Patron XO Cafe	\$15
Ponchos 1910 'Tequila & coffee infusion'	\$11

# TOP SHELF TEQUILAS

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DELEON "DIAMANTE" BLANCO	\$28
Touch of oak, warm spice, caramel & honey	
GRAN PATRON PLATINUM	\$35
Triple distilled, citrus to start, oak to finish	
DELEON REPOSADO	\$30
Honey & cinnamon - drink neat!	
DON JULIO REAL	\$48
Citrus & sweet pepper, sweet & spicy, slightly salty	
HERENCIA HISTORICO	\$39
Aged in oak for 5 years. Fruity and floral, chamomile, hazelnuts, agave, maple, cocoa & burnt caramel	