

# THE BLACK TORO

## APERTIVOS

<b>GUACAMOLE</b> salsa, tortilla chips	9
<b>CHAR GRILLED CORN</b> chipotle mayo, queso fresco, fresh lime (2)	10
<b>CROQUETTES</b> jalapeno & cheese, espelette pepper, crema (2)	9
<b>HERVEY BAY SCALLOP</b> wood grilled, limebutter, herb panko (2)	12

## VERDURA

<b>SALT ROASTED BEETS</b> avocado, coriander & green chilli, puffed wild rice	16
<b>SWEET CORN CAKE</b> spring greens, black garlic & feta	17
<b>MUSHROOM &amp; PEPPER JACK EMPANADA</b> ancho chilli sauce, walnut & sesame (3/5)	15/25
<b>CHARRED SWEET POTATO</b> quinoa, hominy, jack cheese & yuzukosho crema	22

## MARISCOS

<b>KINGFISH CEVICHE</b> cucumber & lime, aguachile verde, salmon roe	18
<b>SALMON TARTARE</b> kim chi, avocado, sesame & nori tostada	17
<b>SOFT SHELL CRAB TACO</b> spicy mayo, slaw, fresh lime (2)	15
<b>PRAWN QUESADILLA</b> jalapeno mayo, fisee & radish (4)	18
<b>TROUT AL PASTOR</b> pineapple & jalapeno, radicchio & corn tortilla	28

## LA CARNE

<b>SPICED FRIED CHICKEN</b> cucumber pico de gallo, lemon buttermilk	18
<b>PASTRAMI TACO</b> mustard seed salsa, pickled cabbage, thousand island (2)	15
<b>SPICY PULLED PORK TACO</b> shredded cabbage, sour cream & fresh lime (2)	15
<b>CHILLED FIDEOS POBLANO</b> chorizo, zucchini blossom & saffron crema	19
<b>BBO ½ CHICKEN</b> salsa macha, crushed peanut	28
<b>CARNE ASADA BEEF SHORT RIB</b> roasted corn salsa, grilled spring onion	32
<b>LAMB BARBACOA</b> adobo glaze, mexican slaw, corn tortillas	38
<b>CRISPY PORK HOCK</b> guajilo chilli, apple salsa verde, coconut rice	42

## LADOS

<b>HAND CUT CHIPS</b> chipotle mayo, queso fresco	10
<b>COS LEAF SALAD</b> truffle-capervinaigrette, shaved manchego	8
<b>COCONUT RICE</b>	6

## FEED ME

52pp

**FEED ME** incl dessert tasting plate

68pp