

# Tony Tomatoes

## "PRIVATE FUNCTIONS"

**MENU= \$65 PP - MIN OF 30 ADULTS**

ANTIPASTI: SELECTION OF 3  
PIZZA, PASTA OR GNOCCHI: SELECTION OF 2  
MAINS: SELECTION OF 2  
DESSERTS: SELECTION OF 2

### ANTIPASTI

**Porchetta Plate** (GF) Avail  
Thinly sliced house made porchetta, served w pizzetta bread

**Prosciutto Plate** (GF) Avail  
Thinly sliced parma prosciutto, served w rocket, shaved parmesan & pizzetta

**Caprese Salad** (V) (GF)  
Truss & Cherry tomatoes, fior di latte, basil, evoo

**Asparagus Arancini** (GF) (V)  
Asparagus, leek & asiago cheese risotto balls

**Pork & Veal Polpette** (GF)  
Cooked in traditional tomato sugo w peas and prosciutto

**Calamari Fritti** (GF)  
Lightly rice floured fried squid, served with french fries

### MAINS

**Riso Nero** (GF)  
Black rice w prawns, calamari, chorizo, zucchini, cherry tomatoes, peas, garlic, shallots & lemon

**Cotoletta di Pollo** (GF) Avail  
Crumbed free range chicken cotoletta topped w tomato, mozzarella, parmesan, basil, served w potato fries.....It's BIG!

**Beef Cheeks Pizzaiola** (GF)  
Slow cooked beef cheeks in tomato, served w soft polenta, mushrooms, pancetta, gremolata & parmesan

### PIZZAS

SELECTION OF PIZZAS FROM OUR MAIN MENU

### PASTA & GNOCCHI

**Cannelloni Verdi** (V)  
Kale, ricotta, pumpkin, parmesan, topped w tomato sugo & bechamel

**Rib Ravioli**  
Hand made pork and veal meat ravioli w casalinga tomato sugo & pecorino cheese

**Half Tube Pasta** (GF) (V) (GF) Avail  
Mutti cherry tomatoes, a gind of anchovy, garlic, shallots, basil, parmesan & chilli

**Spirali** (GF) (V) (GF) Avail  
Spirali puttanesca w tomatoes, anchovies, capers, olives, chilli, oregano & shallots

**Gnocchi Pomodoro** (V) (GF) (V) (GF) Avail  
Hand made potato gnocchi al pomodoro, w parmesan, basil

**Gnocchi Bolognese** (GF) Avail  
Hand made potato gnocchi w bolognese sauce & parmesan

### DOLCE

**Chocolate Fondant** (GF)  
With berries and whipped cream

**Zeppole**  
Italian donuts w pastry cream and amarena cherry

**Tiramisu** (GF)  
House made classic tiramisu'

**SHARED BANQUET:** All courses in this banquet are shared and the dishes get placed in the middle of the tables.

**DIETARY REQUIREMENTS:** All courses in this banquet are shared and the dishes get placed in the middle of the table.

**KIDS:** We recommend excluding kids up to 13 years of age from banquets. Kids can pre-choose pizza or pasta from our dine in menu.

**BEVERAGES:** All drinks are charged on consumption. We recommend pre-choosing wines for the tables and selecting a smaller. Choice of beers, spirits and cocktails for the day. NO BYO.

**SERVICE:** Table Service - Please order all food and drinks at the table.

**ALLERGENS:** While we offer GF options, we are not a GF kitchen, Cross contamination could occur. We are unable to guarantee that any items can be completely free of allergens. Not all ingredients are listed. Please inform us if any dietary requirements, 10% surcharge on public holidays.

**OLIVE PITS:** Due to the nature of hand preparation, some olives may contain pits.

**PAYMENTS:** While we don't accept individual payments for private functions, we can help by processing a few different transactions in cash or card.