



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 Polpetta (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) (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.