

TOMMY'S *Italian*

ANTIPASTI ~ the right way to start

Marinated olives [VG GF]	10
Oysters, chardonnay mignonette [GF]	6ea
Prosciutto croquette, fontina, garlic aioli	18
Beef tartare, anchovy mayo	26
Calamari fritti, aioli	24

TOMMY'S RECOMMENDS:

For the full experience, make it an Italian spread:
choose your favourite breads, cheeses & cured meats

BREADS

Woodfired garlic bread [add mozzarella +5] [V VGO]	18
Sourdough focaccia [VG]	14
Gluten-free bread [GF]	10

CHEESES

Original burrata [V GF]	20
Nduja burrata	26
Truffle burrata [V GF]	24
Stracciatella, pickled cucumber [V GF]	24
Mozzarella, bottarga [GF]	22

CURED MEATS

Parma prosciutto [GF]	24
Hot salami [GF]	22
Pistacchio mortadella [GF]	22

VEGETARIAN ANTIPASTI

Marinated mushrooms [VG GF]	18
Melon, peperoncino [VG GF]	15
Pickled guindilla peppers [VG GF]	10
Heirloom tomatoes [VG GF]	18

GRIGLIA ~ from the grill

Octopus, nduja dressing [GF]	36
King prawns, lemon garlic butter [GF]	38
700g Rainbow trout, acqua pazza, capers [GF]	65
1kg T-Bone, Bistecca Fiorentina, confit garlic [GF]	130

CONTORNI ~ sides & salads

Brussels sprouts, pancetta [GF VGO]	18
Truffle fries, parmesan [M]	16
Rocket, parmesan, balsamic [V VGO]	15
Broccolini, toasted almonds [VG GF]	15
Roast potatoes, garlic, herbs [VG]	15

PASTA ~ made fresh daily [GFO +3]

Prawn fettuccine, soubise, garlic, chilli [GFO]	42
Paccheri arrabbiata, stracciatella, basil, chilli [V VGO GFO]	38
Spaghetti vongole, garlic, chilli [GFO]	40
Pappardelle lamb ragu, red wine, pecorino [GFO]	42
Rigatoni, vegan pesto, pine nuts [add stracciatella +5] [GFO]	35
Gnocchi quattro formaggi, truffle oil [M]	38
Eggplant lasagna, bechamel, tomato, fior di latte [M]	36

PIZZA ~ 24 hour biga dough [GFO +3]

MORTADELLA	32
Fior di latte, pistacchio mortadella, stracciatella, basil	

PEPPERONI	34
San marzano, salami, hot nduja, stracciatella, olives, oregano	

MARGHERITA [V VGO]	28
San marzano, fior di latte, basil	

CAPRINA [M]	30
Fior di latte, goats cheese, spicy honey, candied pecans, rocket [add prosciutto +7]	

CARNE LOVER	36
San marzano, pancetta, salami, ham, salsiccia, red onion, stracciatella, basil	

GAMBERI	34
San marzano, fior di latte, chilli, garlic prawns, parsley	

MIELE	30
Sobrasada, tallegio, red onion, spicy honey [add gorgonzola +5]	

PROSCIUTTO	34
San marzano, fior di latte, parma prosciutto, rucola, parmigiano	

CAPRICCIOSA	32
San marzano, fior di latte, ham, mushroom, artichoke, olives, oregano	

ORTOLANA [VG]	30
San marzano, eggplant, vegan pesto, confit cherry tomatoes, olives, basil	

TARTUFO [M]	32
Fior di latte, mushroom ragu, parmesan, rocket, truffle oil [add pancetta +7]	

HAWAII	30
Pineapple purée base, fior di latte, ham, scarmoza	

BAMBINI ~ 12 & under [GFO +3]

Cheese pizza, pomodoro [add ham/prosciutto +5]	15
Rigatoni burro, parmesan [V GFO]	16
Spaghetti pomodoro, parmesan [V VGO GFO]	15
Spaghetti bolognese, parmesan [GFO]	18
Kids gelato, vanilla or chocolate - 2 scoops	8

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COCKTAILS ~ all \$23

PINK MAMA | Folly's Vodka, lychee, passionfruit liqueur, fresh lime

TOMMY'S MARGARITA | Espolon tequila, agave, fresh lime

FRENCH KISS | Folly's vodka, cherry liqueur, egg white, fresh lime

BEL MUNDO | Folly's Vodka, Aperol, passionfruit, grapefruit, fresh lime

COCONUT CLUB | Malibu, Bacardi coconut rum, watermelon, fresh lime

THE HOLIDAY | Havana club 3yrs, apricot liqueur, passionfruit, mint, fresh lime

PORTO CERVO | Folly's vodka, Montenegro, Liqueur 43, honey, ginger, pineapple juice, fresh lime

DEL CAPO | Vecchio Amaro, passionfruit pulp, almond syrup, spiced rum

GIARDINO | Bulldog Gin, limoncello, green and apple juice, fresh lime

SPRITZ ~ all \$21

APEROL CLASSIC | Aperol, prosecco, soda, orange

CAMPARI | Campari, prosecco, soda, orange

HUGO | Elderflower, prosecco, soda, mint & lime

AMALFI | Limoncello, prosecco, soda, lemon

SPERANZA | Pear liqueur, prosecco, soda, apple juice

MANDARINO | Aperol, mandarin liqueur, prosecco, OJ, soda

TO SHARE ~ 1L jug

WHITE SANGRIA | White wine, peach, citrus, lemonade 40

RED SANGRIA | Red wine, Cointreau, OJ, lemonade 40

FRIZZANTE | Chambord, prosecco, butterfly pea tea, 45
strawberry, mint, lime

MOCKTAILS ~ single \$15 | 1L jug \$40

SUNSET | Lychee & pineapple juice, coconut cream, citrus

TROPICAL PUNCH | Passionfruit, grapefruit, citrus

GREEN VIBES | Apple, mint, cucumber, citrus

CRODINO SPRITZ | Non-alcoholic aperitivo, orange

SANS BAR SPRITZ | Non-alcoholic aperitivo, passionfruit, citrus

ITALIAN SODA ~ all \$7.5

CRANBERRY & CINNAMON Cranberry, cinnamon, plum, soda water, lime

GRAPEFRUIT citrus reduction, soda water, lime

LIMONATA San Pellegrino

CLEMENTINA MANDARIN San Pellegrino

MELOGRANO & ARANCIA San Pellegrino

BEERS & CIDERS

818 Lager 4.5% 11

818 Pale Ale 5% 12

Peroni Nastro 5% 12

Peroni Nastro 3.5% 10

Peroni Nastro 0.0% 9

Peroni Red 4.7% 11

Young Henry's Apple Cider 4.6% 12

Brookevale Ginger Beer 4% 14

SPARKLING WINE | CHAMPAGNE [150ml/750ml]

La Riva Dei Frati Prosecco, Veneto, Italy 12 | 65

Alasia Moscato d'Asti, Piedmont, Italy 13 | 60

Idée Fixe Premier Brut, BdB, Margaret River, WA 18 | 99

Pol Roger Brut NV, Epernay, France 160

WHITE WINE [150ml/750ml]

Jim Barry Riesling, Clare Valley, SA 12 | 55

La Guardiense Fiano, Sannio, Italy 14 | 65

Corte Giara Pinot Grigio, Veneto, Italy 13 | 60

Brokenwood Pinot Gris, Beechworth, VIC 15 | 70

Saint Clair Sauvignon Blanc, Marlborough, NZ 13 | 60

Cantine Pra Soave Classico 'Otto', Veneto, Italy 85

Tornatore Etna Bianco DOC, Sicily, Italy 95

Marc Bredif Vouvray Classic, Loire Valley, France 17 | 80

Heggies Cloudline Chardonnay, Eden Valley, SA 12 | 55

Freycinet Vineyard Chardonnay, TAS 90

Domaine William Fevre Chablis, Burgundy, France 29 | 140

RED WINE [150ml/750ml]

Pencarrow Pinot Noir, Martinborough, NZ 14 | 65

Mt Difficulty Bannockburn Pinot Noir, Otago, NZ 29 | 140

Yalumba Distinguished Vale Grenache, Barossa, SA 16 | 75

Cantina Vitecoltori Chianti Riserva, Tuscany, Italy 14 | 65

Isole E Olena Chianti Classico, Tuscany, Italy 26 | 120

Pian Delle Vigne Brunello Di Montalcino, Tuscany, Italy 210

Argiano Rosso, Tuscany, Italy 17 | 80

Rocche Costamagna Langhe Nebbiolo, Piedmont, Italy 26 | 120

Paolo Scavino Barolo Carobric, Piedmont, Italy 250

Forest Hill Estate Shiraz, Great Southern, WA 14 | 65

O'leary Walker Cabernet Sauvignon, Clare Valley, SA 70

ROSÉ | CHILLED WINE [150ml/750ml]

Antinori Santa Cristina Rosato, Tuscany, Italy 12 | 55

Triennes Rosé IGP, Provence, France 15 | 70

Chilled Pinot Noir, Martinborough, NZ 14 | 65

NON-ALCOHOLIC ~ all \$6.5

JUICES Apple | Pineapple | Orange | Cranberry

SOFT DRINKS Coke | Coke Zero | LLLB | Lemonade

Ginger Ale | Ginger Beer

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