

TOMMY'S

CANTINA

Spanish olives gf df vg - 8

Corn chips - guacamole, salsa verde, pickled guindillas gf df vg np- 16

Spanish cheese - cactus, pickles, pattatas gf v nf - 16

Burrata - salsa verde gf v - 16

Jamón, pickled guindillas gf nf - 22

Half shell scallop - woodfired half shell scallop, jalapeño crema, fried spring onion gf - 8

Woodfired octopus - romesco sauce, herb salad, pickled shallots gf df f - 18

Tuna crudo - yuzu soy, lemon, jalapeño gf* df f - 18

Grilled chorizo - chilli honey, herb salad, lemon gf df nf - 16

Heirloom tomato salad - spring onion oil gf df vg - 16

Corn ribs - cojito, coriander, corn puree gf v np - 14

Whitlof, baby gem and herb salad - grilled pineapple vinaigrette gf df vg - 16

STREET TACOS

(2 per serve)

Fried Brussels sprouts - hot honey, ricotta, manchego gf v np - 12

Baja fish - salted cabbage, tomatillo tartare gf df f np - 14

Coca cola pulled pork - grilled pineapple, salsa macha gf def - 14

Steak carne asada - guacamole, scotch fillet salsa verde gf df - 17

Birria Beef - salted cabbage, chipotle mayo, cheese, consume 16

COCA

(Spanish wood-fired flatbread)

Sea salt, olive oil, rosemary nf vg - 12

Marinated artichoke- woodfired zucchini, manchego crema v - 20

Coca cola pulled pork - charred pineapple salsa , salsa macha - 24

Jamon & Burrata - tomato base, fibre de latte - 26

Steak Carne Asada - salsa verde, coriander, pickled shallot nf df - 26

PLATES

Steak frites - fries, scotch fillet, salsa verde, béarnaise gf* df* nf - 32

Mexican short ribs - slow cooked beef, celeriac purée, jus, chives 30

DESERT

Churros - custard, dark chocolate sauce np - 12

np - may contain nuts | df - dairy free | gf - gluten free | v -
vegetarian | vg - vegan | f - contains seafood | * - option available

TOMMY'S

Taco tuesday

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- Whitlof, baby gem and herb salad** - grilled pineapple vinaigrette gf df vg - 16
- Steak frites** - fries, scotch fillet, salsa verde, béarnaise gf* df* nf - 28

STREET TACOS

\$5 ea

- Fried Brussels sprouts** - hot honey, ricotta, manchego gf v np
- Baja fish** - salted cabbage, tomatillo tartare gf df f np
- Coca cola pulled pork** - grilled pineapple, salsa macha gf def
- Steak carne asada** - guacamole, salsa verde gf df
- Birria Beef** - salted cabbage, chipotle mayo, cheese, consume

\$10 Margs

- Tommys marg - blanco, agave, lime
- Spicy Tommys - blanco, agave, house spicy veredita
- Classic Marg - blanco, agave, lime, Cointreau

cans of tommys pale ale 5

house wine 8/40

prosecco, sb, rose, vermentino, pinot, shiraz

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TOMMY'S

Wednesday

\$22 meal for 1 trays

Vege tray - 2 x Brussels sprout tacos, fried zucchini chips, corn ribs, guacamole & corn chips

Birria Beef tray - 2 x Birria beef street tacos, fried chicken, corn ribs, guacamole & corn chips

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TOMMY'S

cocktails

Tommys marg - blanco, agave, lime 21

Spicy Tommys - blanco, agave, house spicy veredita 22

Classic Marg - blanco, agave, lime, Cointreau 22

Yuzu margarita - tequila blanco, yuzu liquer, aperol, lemon, agave, passion fruit 22

Cranberry Sour - Hennessy, cranberry juice, lime, egg white 22

Elderflower Sour - gin, elderflower liquer, lime, ginger, mint, egg white 22

Tommys Cosmo - vodka, cranberry, peach liqueur , passionfruit 22

Cucumber Caprihina - cacacha, cucumber, mint, lime, sugar syrup 20

Carajillo - tequila blanco, coffee, crème de cacao, coffee liqueur 21

Mezcal Martini - Mezcal, vermouth, guindilla chilli 23

Tommys cherry old fashioned - whisky, crème de cacao, cherry 24

beer

TAP

Rocky Ridge Hazy mid 4.5% 10/12

Packaged

tommy's pale ale can 10

San Miguel 11

Asahi 10

Little Dragon Ginger Beer 12

Cider 11

heaps normal 0% lager 10

non alc

Sparkling water 8

coke, coke no sugar, lemonade, ginger beer 5

jarritos - lime, mexican cola , guava 7

TOMMY'S

sparkling

Villa fresco Prosecco 15/60

Blanc de Blanc 15/60

Morilla muse extra brut rose 115

frank bonville champagne 120

rose , orange, chilled red

La virile ferme rose - France 24 - 15/60

clendenen rose - France 21 - 17/70

kalleske viogner - barrossa SA 23 - 18/72

gulleyview light chilled red - Clare valley SA 22 - 16/64

mdii chilled Sangiovese - Margret river WA 21 - 17/70

white

morts block Riesling - Clare valley SA - 15/60

morilla muse Riesling - Tasmania 21 - 18/72

pan opticon Riesling/ Pinot Grigio - King Valley VIC 24 - 18/72

even keel fiano - Mornington VIC 23 - 19/85

stormflower sbs - Margret river wa 23 - 16/64

something sb - somewhere - 0/0

spottswood estate sb - Napa valley USA 19 - 18/72

bouchard Chardonnay - France 23 - 15/60

polpero chardonnay- Mornington VIC 22 - 17/70

la crema chardonnay - sonoma coast USA 22 - 24/96

tamellini soave DOC - Italy 22 - 20/80

domain Chablis - France 23 - 130

red

crittenden Pinot - mornington vic 23 - 15/60

monte gulefo Chianti - Italy 22 - 18/72

bouchard cod du rhone - Italy 22 - 17/70

tom foolery Grenache - Margret river wa 21 - 17/70

kalleske Zinfandel - Barossa SA 24 - 19/80

frankland estate cab franc cab - frankland river wa - 88

domaine cab sav - Margret river wa 21 - 17/70

las moras malbec- argentina 23 - 16/65

kilkanoon Shiraz - Margret river wa 22 - 15/60