

# TONY TOMATOES

- PIZZA E CUCINA -

## banquet menu

MIN OF 4 PEOPLE

INTERESTED IN BOOKING A FUNCTION?

*please ask us directly*

PICCOLO – \$35 P.P.

**antipasti:** selection of 3

**pizzas:** selection from main menu

**side:** choice of 1

**dessert:** choice of 1

MEDIO – \$45 P.P.

**antipasti:** selection of 3

**pizzas:** selection from main menu

**mains:** selection of 2

**side:** choice of 1

**dessert:** selection of 2

GRANDE – \$55 P.P.

**antipasti:** selection of 3

**pizzas:** selection from main menu

**mains:** selection of 3

**side:** choice of 1

**dessert:** selection of 2

## ANTIPASTI

### PROSCIUTTO PLATE

*thinly sliced parma prosciutto served w rocket, shaved parmesan & pizetta bread*

### PORCHETTA PLATE

*thinly sliced house made porchetta served w pizetta bread*

### CAPRESE SALAD (V)

*tomato, fior di latte, basil, evo served w croccante*

### PORK & VEAL POLPETTE

*cooked in traditional tomato sugo w peas & prosciutto*

### ARANCINI (V)


*asparagus, leek and asiago cheese risotto balls*

## PIZZAS

*the number of pizzas depends on your banquet choice. please ask us and choose from our main menu.*

## SIDES

**MIXED LEAF SALAD (GF) (V)**   
*w special ruby's dressing*

**SPELT SALAD (V)**   
*w lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currants, lemon dressing*

**REALLY BORING STEAMED SEASONAL GREENS (GF) (V)**   
*w evo & lemon dressing*

**POTATO CHIPS (V)** 

## MAINS

**GNOCCHI POMODORO (V) (GF) &**   
*handmade potato gnocchi al <sup>available</sup> pomodoro & parmesan*

**GNOCCHI BOLOGNESE** <sup>(GF) available</sup>  
*hand made potato gnocchi with Bolognese & parmesan*

### SPIRALI PASTA

*w tomatoes, pancetta, pecorino cheese, chili & shallots*

**HALF TUBE PASTA** <sup>(V) & available</sup>  
*with mutti cherry tomatoes, a hint of anchovy, garlic, shallots, basil, parmesan & chilli*

### CANNELLONI VERDI (V)

*w kale, ricotta, pumpkin, parmesan topped w tomato sugo & bechamel*

### RIB RAVIOLI

*hand made pork & veal rib meat ravioli w casalinga tomato sugo & pecorino cheese*

### RISO NERO (GF)

*black rice w prawns, calamari, chorizo, zucchini, cherry tomatoes, peas, garlic, shallots & lemon*

### VEAL COTOLETTA

*crumbed veal cotoletta with a Mediterranean salad*

### TONY'S LUX CHICKEN

*half deboned chicken with a mushroom, truffle & shallot cream sauce, chips*

## DESSERTS

**CHOCOLATE FONDANT (GF)**  
*with berries and whipped cream*

### TIRAMISU

*house made classic tiramisù*

### ZEPPOLE

*Italian donut with pastry cream and amarena cherry*

**(V) VEGETARIAN**

**(GF) GLUTEN FREE**

 **VEGAN**

*while we offer gluten free options, we are not a gluten free kitchen. cross-contamination could occur & we are unable to guarantee that any item can be completely free of allergens, including traces of nuts. Not all ingredients are listed that go into our dishes.*

*all our banquets are sharing menus.*

*once you have selected your preferred option, please let us know your choices of antipasti, pizzas, main courses, side dish and dessert.*

***please notify us of any guests with dietary requirements.***

*we are happy to split bills equally but we are unable to individualise.*

***10% surcharge applies on public holidays.***