

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 & pizzetta bread

PORCHETTA PLATE

thinly sliced house made porchetta served w pizzetta 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 ^{available} pomodoro & parmesan

GNOCCHI BOLOGNESE ^{(GF) available}
hand made potato gnocchi with Bolognese & parmesan

SPIRALI PASTA

w tomatoes, pancetta, pecorino cheese, chili & shallots

HALF TUBE PASTA ^{(V) & available}
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

CHICKEN PARMIGIANA

crumbed deboned half chicken with tomato, mozzarella, parmesan, fries

BEEF CHEEKS PIZZAIOLA

slow cooked beef cheeks in tomato, served with soft polenta, mushrooms, pancetta and gremolata

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.