

TONY TOMATOES

- PIZZA E CUCINA -

SUNDAY LUNCH IN
A PRIVATE SETTING
12PM - 4PM



BRING YOUR FRIENDS &
FAMILY AND CELEBRATE
YOUR SPECIAL
OCCASSION WITH US!

MIN OF 30 ADULTS

MENU - \$60 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
& pizzezza bread

PORCHETTA PLATE

thinly sliced house made
porchetta served w pizzezza 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

MAINS

GNOCCHI POMODORO (V) (GF) & available

handmade potato gnocchi al
pomodoro & parmesan

GNOCCHI BOLOGNESE available

hand made potato gnocchi with
Bolognese & parmesan

MAINS cont.

SPIRALI PASTA

w tomatoes, pancetta, pecorino
cheese, chili & shallots

HALF TUBE PASTA & 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, potato chips

BEEF CHEEKS PIZZAIOLA

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

PIZZAS

selection of pizzas 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) 

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

SHARED BANQUET:

All courses in this banquet are shared and the dishes get placed in the middle of the tables.

DIETARY REQUIREMENTS:

We can cater for dietary requirements if known before and serve alternatives where needed.

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 gluten free options, we are not a gluten free kitchen. Cross-contamination could occur. We are unable to guarantee that any items can be completely free of allergens. Not all ingredients are listed on this menu that go into our dishes.

Please mention all your allergies and intolerances to our staff

PAYMENTS: While we don't accept individual payments for private functions, we can help by processing a few different transactions in cash or on cards.