

EVENT PACKAGES

TOM'S ITALIAN

Tom's Italian is located at the top of the North Beach shopping centre overlooking Tom's surf break.

Our spacious, modern venue offers elevated ocean views, high quality food and beverages options with a personalized & professional style of service from the planning to the execution.



BRUNCH SET MENU

\$39 PER PERSON

TO START

fresh squeezed orange juice
or
mimosa

mango sorbet, pistachio & coconut crumb

A CHOICE OF

little cooker
scrambled egg,
sourdough toast & bacon

waffles
banana, mascarpone, maple caramel,
candied walnut

smashed avocado
poached eggs, turmeric sourdough, rocket,
red onion, pepitas and parmesan

DRINKS

COFFEE
flat white, cappuccino, latte, long black
macchiato, hot chocolate

TEA
english breakfast, earl grey, lemongrass & ginger,
chai, green, peppermint

COCKTAIL CATERING MENU

HOT CANAPÉS

broccoli & fetta arancini, basil pesto
battered reef fish, chilli & lime aioli
herb & goat's cheese meatballs
lamb filo parcels, yoghurt sauce
calamari, sweet potato crisps, aioli
coconut crusted prawn cutlet, mango, chilli & lime
mushroom, red pepper & spinach frittata

COLD CANAPÉS

buffalo mozzarella, roast capsicum & basil bruschetta
smoked salmon, goat's curd, crostini
shaved prosciutto, asparagus, & rocket
rare roast beef, red onion, gorgonzola, crostini

\$5.00 PER PIECE

PRIMI & PIZZA

\$50 PER PERSON

house baked focaccia & olives or garlic focaccia
arancini, basil pesto
zucchini fritta's, goat's curd
(Gluten free option available in all above)

tomato, buffalo mozzarella & basil bruschetta
calamari, sweet potato, sage & lemon
pork & veal meatballs, parmesan, chilli gremolata

a selection of pizzas
rocket & parmesan salads
(Gluten free option available in all above)

TWO COURSES

\$60 PER PERSON

house baked focaccia, olives
(Gluten free option available in all above)

CHOICE OF MAIN COURSE

barramundi fillet, crushed potatoes, broccolini, gremolata (GF)
crispy duck, braised beans & tomato, soft polenta
scotch fillet, parmesan potatoes, beans, truffled mushroom (GF)
mushroom & sage risotto (GF)

CHOICE OF DESSERT

chocolate torta, espresso gelato (GF)
vanilla panna cotta, roasted strawberries, pistachio crumble (GF)

THREE COURSES

\$71 PER PERSON

TO START

house baked focaccia, prosciutto, arancini, pork & veal meatballs

CHOICE OF MAIN COURSE

barramundi fillet crushed potatoes, broccolini, gremolata (GF)
crispy duck, braised beans & tomato, soft polenta
scotch fillet, parmesan potatoes, beans, truffled mushroom (GF)
mushroom & sage risotto (GF)

CHOICE OF DESSERT

chocolate torta, espresso gelato (GF)
vanilla panna cotta, roasted strawberries, pistachio crumble (GF)