

TOM'S

Italian

PRIMI

cooladerra farm olives, orange, chilli, fresh herbs ^{GF}	7.5
six oysters, fresh shucked	24
house baked focaccia, olives, chilli, parmesan	7.5
pizza bianca, rosemary, garlic, parmesan	9
buffalo mozzarella, peppers, capers, tapenade ^{GF}	12
herb crusted artichoke, feta, romesco	12
today's bruschetta	12
today's arancini, truffled pesto, parmesan	14
mussels pepperonata, crispy polenta	18
calamari, sweet potato, basil, lemon, aioli ^{GF}	17
pork & veal meatballs, parmesan, chilli gremolata	14
rare beef salad, peppers, walnut, gorgonzola, potato crisps ^{GF}	17.5
salumi, pickled chillies, fetta, parsley ^{GF}	14
prosciutto san daniele, candied fig & macadamia ^{GF}	16
tom's antipasti - for two	32

SECONDI

pollo ^{GF}	32
butter milk chicken, prosciutto, asparagus, tomato vinaigrette	
pesce ^{GF}	36
grilled barramundi, spring greens, olive butter	
maiale ^{GF}	36
pork belly, duck fat potatoes, pancetta & green peas	
bistecca ^{GF}	36
scotch fillet, crispy potatoes, parmesan, paprika, green beans	

^{GF} GLUTEN FREE

*gnocchi dishes are not gluten free

*hazelnut affogato can be served gluten free without the biscotti

PIZZA

margherita	20
heirloom tomato, fior di latte, basil	
hawaiian	22
leg ham, pineapple, fontina	
prosciutto	24
fresh prosciutto, fior di latte, rocket	
zucca	22.5
pumpkin, sage, ricotta, oregano	
porcini	23
porcini, field mushroom, peppers, thyme, parmigiano	
patate	23
potato, taleggio, salumi, rosemary, rocket	
anchovy bianco	23
tomato, mozzarella, anchovies, olives, chilli, basil	
capricciosa	24.5
tomato, pancetta, mushroom, artichokes, olives	
cacciatore	24.5
salumi, peppers, olives, taleggio	

RISOTTI E GNOCCHI

parmigiano reggiano, taleggio, gorgonzola, rosemary ^{GF}	26
mushroom, parmigiano, pancetta & sage ^{GF}	29

UNDER 12'S

spaghetti & meatballs	16
calamari, crispy potatoes	18
pizza - margherita or hawaiian	16
carbonara - rigatoni, bacon, cream sauce	16

PASTA

fettucine, roast pumpkin, sage, hazelnut, ricotta, pangrattato	24
rigatoni, carbonara, pancetta, porcini	26
ravioli, braised pork, cacciatore & olives	18/32
pappardelle, braised lamb, tuscan kale, chilli gremolata	32
spaghettini, blue manna crab, chilli, tomato, basil, lemon	34

INSALATE E CONTORNE

rocket, parmigiano reggiano, red onion ^{GF}	14
red peppers, tomato, fior di latte, basil, focaccia crumbs	16
balsamic roasted beetroot, ricotta, walnuts & chard ^{GF}	16
steamed greens, roast garlic ^{GF}	12
crispy potatoes, parmesan, paprika, aioli ^{GF}	12

DOLCI E FORMAGGI

today's gelato ^{GF}	12
hazelnut affogato ^{GF}	16
gelato, espresso, frangelico, biscotti	
warm pear & polenta torta, lemon & ginger ^{GF}	14
syrop, mascarpone	
chocolate torta ^{GF}	14
orange caramel, espresso gelato	
bombolini, campari custard, roasted strawberry	14
today's cheese board, traditional accompaniments	24

PUBLIC HOLIDAYS

a surcharge of 15% applies on public holidays