



TOMMY'S MANLY BUILD YOUR OWN BANQUET MENU: \$69

FOR THE TABLE

GUACAMOLE Corn Tortilla Chips | Pico De Gallo | Chilli Oil **GF|DF|VGN**

CHOOSE YOUR STARTER (ADD EXTRA STARTER \$6pp)

GUACAMOLE Corn Tortilla Chips | Pico De Gallo | Chilli Oil **GF|DF|VGN**

OYSTERS Sydney Rock Oysters | Habanero Mignonette | Cucumber & Coriander Pearls **GF|DF**

DRY AGED RUMP CAP SOPE Guacamole | Salsa Taquera | Cotija Cheese **DF|DFO**

CHARGRILLED SWEET CORN Mulato Aioli | Lime | Grana Padano **GF|VG|DFO|VGN**

ADD TUNA TOSTADAS (\$10pp)

BLUEFIN TUNA TOSTADAS Avocado Cream | Roasted Macadamia Salsa | Dill **GF**

CHOOSE YOUR TACOS (EXTRA TACO \$9ea)

SLOW COOKED BEEF CHEEK Mulato Chilli Adobo | White Onion | Sesame Seeds **GF/DF**

PASTOR FISH Barramundi Shaved Cabbage | Pineapple Salsa **GF|DF**

VEGAN CHORIZO Chorizo Style Tempeh | Potato | Guacamole | Pico De Gallo **GF|DF|VGN**

CHOOSE YOUR MAIN

300G TAJIMA WAGYU SIRLOIN MBS5+ Salsa Verde | Compound butter | Toreado Chilli **GF|DFO (Extra \$6pp)**

36HR BRAISED BEEF SHORT RIB Lebanese Eggplant | Onion | Agave Tamarind Glaze **GF|DFO**

MARYLAND DUCK ENMOLADAS Tommy's House Mole | Confit Duck | Crème Fraiche **GF|DFO**

MARKET FISH A LA TUMBADA Smoked Tomato Sauce | Basmati Rice | Coriander Oil **GF|DF**

PRAWNS AL AJILLO Guajillo Chilli & Garlic King Prawns | Sweet Corn Sauce | Garlic Flower **GF**

LA BERENJENA Charcoal Grilled Eggplant | Pistachio Mole | Miso Dressing | Pickles **GF|VGN**

CHOOSE YOUR SIDE (ADD EXTRA SIDE \$5pp)

COS SALAD Baby Cos Lettuce | Pico De Gallo | Pickled Onion | Coriander Dressing **GF|DF|VG**

WATERMELON SALAD Hibiscus Infused Watermelon | Mandarin | Nasturtium **DF|GF|VGN**

POTATOES Smashed Chat Potatoes | Truffle Oil | Corn Spice | Borracha Salsa **GF|DF|VGN**

BARBECUED SEASONAL VEGETABLES Guajillo Oil | Confit Garlic & Lime | Slivered Almonds

CHOOSE YOUR DESSERT

CHURROS Agave Coconut Crumb | Coconut Gelato | Dulce De Leche **VG|DFO**

JERICALLA Leche Quemada | Mexican vanilla beans **GF**

TRES SORBETS Three Seasonal Fruit Sorbets **DF|VGN|GF**

ADD 90min BOTTOMLESS PACKAGE \$30pp (Spicy & Classic margs, house beer, wine, bubbles & rose)

ADD WINE PACKAGE \$30pp (One bottle per two guests)

ADD PREMIUM WINE PACKAGE \$55 (One bottle per two guests)

STANDARD WINE PACKAGE: \$30

NV	Sant'Anna Prosecco Rosato (120mL)	Veneto, IT
2022	Cantina Rocca <i>Pinot Grigio</i>	Veneto, IT
2023	Patrick Sullivan 'Limestone Coast' <i>Chardonnay</i>	Limestone Coast, SA
2023	Gentle Folks <i>Sauvignon Blanc</i>	Adelaide Hills, SA
2023	Pooley <i>Gewürztraminer</i>	Coal River, TAS
2017	Tyrrell's Belford <i>Semillon</i>	Hunter Valley, NSW
2022	Domaine de Grand Pré 'Favorite' Côtes de Provence <i>Grenache</i>	Provence, FR
2023	William Downie 'Cathedral' <i>Pinot Noir</i>	Victoria
2021	Tom Shobbrook 'Poco Rosso' <i>Shiraz</i>	Barossa Valley, SA
2022	Benotti Rosavica 'Nebiulina' <i>Nebbiolo</i>	Piedmont, IT

PREMIUM WINE MENU: \$55

NV	Sant'Anna Prosecco Rosato (120mL)	Veneto, IT
NV	Marguerite Guyot Cuvée 'Désir' (120mL)	Champagne, FR
2022	Cantina Rocca <i>Pinot Grigio</i>	Veneto, IT
2023	Patrick Sullivan 'Limestone Coast' <i>Chardonnay</i>	Limestone Coast
2023	Gentle Folks <i>Sauvignon Blanc</i>	Adelaide Hills, SA
2022	Sigurd <i>Chenin Blanc</i>	Clare Valley, SA
2023	Pooley <i>Gewürztraminer</i>	Coal River, TAS
2017	Tyrrell's Belford <i>Semillon</i>	Hunter Valley, NSW
2022	Domaine Mosnier Petit Chablis <i>Chardonnay</i>	Chablis, FR
2022	Bibi Graetz 'Casamatta' <i>Vermentino</i>	Tuscany, IT
2022	P. Charles Hautes-Côtes-de-Beaune 'Menhir' <i>Chardonnay</i>	Burgundy, FR
2021	J.L.Mader 'Rosacker' <i>Riesling</i>	Alsace, FR
2022	Domaine de Grand Pré 'Favorite' Côtes de Provence <i>Grenache</i>	Provence, FR
2023	Joshua Cooper <i>Merlot blend</i>	Macedon Ranges
2022	Rocco Di Carpeneto 'Dri' Cortese	Piedmont
2023	William Downie 'Cathedral' <i>Pinot Noir</i>	Victoria
2021	Tom Shobbrook 'Poco Rosso' <i>Shiraz</i>	Barossa Valley, SA
2022	Benotti Rosavica 'Nebiulina' <i>Nebbiolo</i>	Piedmont, IT
2020	Domaine Giachino 'Frères Giac' <i>Gamay Blend</i>	Savoie, FR
2020	Si Vintners 'Cachorro' <i>Cabernet Sauvignon</i>	Margaret River, WA
2022	Joshua Cooper 'Dash' <i>Cabernet Sauvignon</i>	Pyrenees, VIC
2021	Alain Mathias 'Tradition' Epineuil <i>Pinot Noir</i>	Burgundy, FR