



**TOMMY'S MANLY BUILD YOUR OWN BANQUET MENU: \$75**

**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 \$35pp (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 'Nebulina' <i>Nebbiolo</i>	Piedmont, IT

## PREMIUM WINE MENU

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' <i>Cortese</i>	Piedmont
2023	William Downie 'Cathedral' <i>Pinot Noir</i>	Victoria
2021	Tom Shobbrook 'Poco Rosso' <i>Shiraz</i>	Barossa Valley, SA
2022	Benotti Rosavica 'Nebulina' <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