

TOMMY'S

Italian

Inspired by the Italian tradition of gathering around good food, Tommy's brings together handmade pasta, woodfired pizza and the freshest local produce. Designed for sharing, every dish celebrates simple ingredients, bold flavours and the relaxed coastal spirit of Currumbin. Buon Appetito!

ANTIPASTI

the right way to start

Marinated olives [VG GF]	10	Mixed beetroot, goat cheese, raspberry coulis [V GF]	24
Oysters, chardonnay mignonette [GF]	6ea	Pickled guindilla peppers [VG GF]	10
Tuna crudo, salmoriglio, capers, pickled shallots [GF]	32	Heirloom tomatoes [VG GF]	18
Beef tartare, anchovy mayo [GFO]	26	Prosciutto croquette, fontina, garlic aioli	18
Chicken liver parfait, olive jam, cornichons [GFO]	25	Calamari fritti, aioli	24
Marinated octopus, caponata [GF]	26	Baked tomino cheese, chilli honey [M]	26

Tommy's recommends

For the full experience, make it an Italian spread: choose your favourite bread, cheese & cured meat

bread

Woodfired garlic bread [VG]	18
[chef's tip, add mozzarella]	+5
Sourdough focaccia [VG]	14
Gluten-free bread [GF]	10

cheeses

Original burrata [V GF]	20
Nduja burrata [GF]	26
Truffle burrata [V GF]	24
Stracciatella, cucumber [V GF]	24

cured meats

Parma prosciutto [GF]	24
Salami sopressa mild [GF]	22
Pistacchio mortadella [GF]	22
Nduja spread [GF]	10

PIZZA

24 hour biga dough | GFO +4

GARLIC & CHEESE Fior di latte, confit garlic dressing, EVOO [M]	22
MORTADELLA Fior di latte, pistacchio mortadella, stracciatella, basil	32
PEPPERONI San marzano, salami, hot nduja, stracciatella, olives, oregano	34
MARGHERITA San marzano, fior di latte, basil [V VGO]	28
CAPRINA Fior di latte, goats cheese, spicy honey, candied pecans, rocket [M]	30
CARNE LOVER San marzano, pancetta, salami, ham, salsiccia, red onion, stracciatella, basil	36
GAMBERI San marzano, fior di latte, chilli, garlic prawns, parsley	34
MIELE Sobrasada, tallegio, red onion, spicy honey	30
PROSCIUTTO San marzano, fior di latte, parma prosciutto, rucola, parmigiano	34
CAPRICCIOSA San marzano, fior di latte, ham, mushroom, artichoke, olives, oregano	32
ORTOLANA San marzano, eggplant, vegan pesto, confit cherry tomatoes, olives, basil [VG]	30
TARTUFO Fior di latte, mushroom ragu, parmesan, rocket, truffle oil [M]	32
HAWAII Pineapple purée base, fior di latte, ham, scarmoza	30

ADD ON: Pancetta +7 | Prosciutto +10 | Gorgonzola +5 | Stracciatella +8 | Truffle oil +4 | Anchovies +6

*Card transactions may incur a surcharge. A 10% surcharge applies on Sundays, and 20% on public holidays. Tommy's makes every effort to accommodate guests' dietary needs; however, there is no guarantee that the food will be allergen-free. No split payments are accepted for groups of more than 8 guests.
V - Vegetarian | VG - Vegan | VGO - Vegan Option | GF - Gluten Free | GFO - Gluten Free Option

PASTA

made fresh daily | GFO +3

PRAWN FETTUCCINE Garlic prawns, soubise, prawn bisque, dried peperoncino, chilli, chive	42
PACCHERI ARRABBIATA San marzano tomato, garlic, stracciatella, chilli, basil [V VGO]	38
PAPPARDELLE LAMB RAGU 8h slow-cooked lamb braised in red wine, pecorino, parsley	42
TRUFFLE LASAGNA Mixed mushroom ragu, truffle béchamel, fior di latte, parmesan [M]	38
SPAGHETTI ALLA MARINARA Mixed seafood spaghetti with vongole, prawns, mussels, garlic, white wine, chilli	44
RISOTTO AI FUNGHI King, button & dry mushrooms, parmesan, herbs [add stracciatella +6] [V GF]	40
RIGATONI VEGAN Spinach rigatoni, kale & pistachio pesto [add stracciatella +6] [VG]	38

GRIGLIA

from the grill

300g Black Angus Sirloin [Jacks Creek, NSW], topinambour mash, red wine jus [GF]	74
180g Murray Cod [Aquna farm, NSW], confit kipfler potatoes, capers, garlic & parsley dressing [GF]	65
Grilled Octopus [Fremantle, WA], marinated in nduja dressing & EVOO [GF]	36
Spring bay mussels [Hobart, TAS], pomodoro, garlic, white wine, lemon & parsley [add woodfired bread +18] [GF]	34
King prawns [Mooloolaba, QLD], lemon garlic butter [GF]	38

CONTORNI

seasonal sides & salads

Broccolini, cime di rapa, garlic & chilli confit, lemon juice, ricotta salatta [V GF]	18
Radicchio, orange, goat cheese, candied walnuts, agrodolce dressing [V GF]	18
Brussels sprouts, pancetta [VGO GF]	18
Truffle fries, parmesan [M]	16
Rocket, parmesan, balsamic [V VGO]	15
Roast potatoes, garlic, herbs [VG]	15

BAMBINI

12 & under | GFO +3

Spaghetti burro, parmesan [VG]	15
Spaghetti pomodoro, parmesan [VG]	16
Spaghetti bolognese, parmesan	13
Cheese pizza, pomodoro [add ham / prosciutto +5] [VG]	15
Kids gelato, vanilla or chocolate - 2 scoops [GF]	15
Strawberry with nutella dip [GF]	14

DOLCI

save room for dessert

Tommy's original tiramisu	18
Chocolate mousse, vanilla gelato, hazelnut [GF]	18
Pannacotta, raspberry coulis, pistachio crumb [GF]	21
Profiterole, white chocolate ganache, pistachio gelato, dark chocolate coulis	22
Baby churros, nutella	24
Lemon sorbet [GF]	10
Vanilla, pistachio or chocolate gelato [GF]	12
Affogato [add Frangelico +10] [GF]	15

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