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
Oysters, chardonnay mignonette [GF]	6ea
Kingfish crudo [GF]	32
Beef tartare, anchovy mayo [GFO]	26
Chicken liver parfait, olive jam, cornichons [GFO]	25
Pickled octopus, fennel, pickled onion [GF]	26
Mixed beetroot, goat cheese, raspberry coulis [V | GF]	24
Pickled guindilla peppers [VG | GF]	10
Heirloom tomatoes [VG | GF]	18
Prosciutto croquette, fontina, garlic aioli	18
Calamari fritti, aioli	24
Baked tomino cheese, pancetta, chilli honey [GFO]	28

Tommy's recommends

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

breads

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 [V]	22
VODKA MARGHERITA | San marzano vodka, fior di latte, rocket, whole burrata [V]	34
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 [V]	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 [V]	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

**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 VODKA | San marzano tomato vodka, garlic, chilli, stracciatella, basil [add pancetta +7] [V]	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 [V]	38
SPAGHETTI CARBONARA | Egg, guanciale, pecorino, black pepper	40
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 Sirloin *[Darling Downs, QLD],* tarragon butter, red wine jus [GF]	75
180g Murray Cod *[Aquna farm, NSW]*, beurre blanc, broadleaf rocket, lemon [GF]	72
Grilled Octopus *[Fremantle, WA],* marinated in nduja dressing & EVOO [GF]	36
Half Roasted Chicken *[QLD],* tarragon butter dressing, broadleaf rocket, lemon [GF]	38
King prawns *[Mooloolaba, QLD],* lemon garlic butter, chilli [GF]	38

CONTORNI

seasonal sides & salads

Broccolini, EVOO & lemon dressing, toasted almonds [V | GF]	18
Radicchio, orange, goat cheese, candied pecans, agrodolce dressing [V | GF]	18
Truffle fries, parmesan [V]	16
Rocket, parmesan, balsamic [V | VGO]	16
Roast potatoes, garlic, herbs [VG]	15

BAMBINI

12 & under | GFO +3

Spaghetti burro, parmesan [V]	15
Spaghetti pomodoro, parmesan [V]	16
Spaghetti bolognese, parmesan	18
Cheese pizza, pomodoro *[add ham / prosciutto +5]* [V]	15
Kids gelato, vanilla or chocolate - 2 scoops [GF]	8
Strawberry with nutella dip [GF]	14

DOLCI

save room for dessert

Tommy's original tiramisu, almond cocoa crumbs	20
Basque cheesecake, raspberry coulis	18
Crème Brûlée [GF]	18
Chocolate mousse, double cream, hazelnut [GF]	18
Baby churros, nutella	24
Lemon sorbet [GF]	10
Vanilla, pistachio or chocolate gelato [GF]	12
Affogato [add Frangelico +10] [GF]	15

**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