

THE TOMA EXPERIENCE

CHEF'S 5-COURSE TASTING MENU (WHOLE TABLE ONLY)	105pp
PAIRED WITH PREMIUM WINES	170pp
ΠΡΟΒΑΠΕ ΤΟ ΙΝΟΙ ΠΡΕ ΤΗΕ ΤΟΜΔΗΔWK	MD

CAVIAR

	BUMPS	10G TIN	30G TIN	
WHITE STURGEON	25	90	200	
ARS ITALICA OSCIETRA ROYAL		120	320	

ALL TINS ARE ACCOMPANIED BY SMOKED CREME FRAICHE, CHIVES & POTATO CRISPS

6.5ea

4.5pp

27

26

26

23

150

21 60

75

115

75

5

ENTRÉE OYSTERS, SMOKED MIGNONETTE SOURDOUGH BREAD & CULTURED BUTTER YELLOW TAIL TUNA, CAPERS, GOOD OLIVE OIL BEEF TARTARE, CULTURED CREAM, CURED EGG, POTATO LOCAL STRACCIATELLA, PEACH, PICKLED SHALLOT ROAST BONE MARROW, CAPER, PARSLEY, SHALLOT, TOAST TOMA SEAFOOD TOWER KALBARRI LOBSTER TAIL, EXMOUTH PRAWNS, SHARK BAY SCALLOPS, COFFIN BAY OYSTERS (SERVES 2-4 GUESTS) COOKED OVER BANKSIA & JARRAH "THE TOMAHAWK", O'CONNOR, WA, GRAIN FED PER 100G NEW YORK STRIP, 300g, GIPPSLAND, GRAIN FED SCOTCH FILLET 350g, GIPPSLAND, GRAIN FED RIBEYE 600G, BLACKWOOD VALLEY, GRASS FED TOMA'S SURF AND TURF: ADD A LOBSTER TAIL TO YOUR STEAK BEARNAISE, PEPPERCORN OR BORDELAISE SAUCE

MAIN	
LINE CAUGHT FISH OF THE DAY, HEIRLOOM TOMATOES, PICKLED FENNEL	48
CAULIFLOWER, CHICKPEAS, TAHINI YOGHURT, CAPSICUM	32

SIDES
LOBSTER MAC & CHEESE
TOMA'S ROASTED POTATO, DILL MAYONNAISE
WOOD ROASTED CARROTS, MACADAMIA
SUGARSNAP PEAS, NUTS, SEEDS, MINT
HAND CUT CHIPS, AIOLI
SEASONAL LEAVES, DILL, MINT, VINAIGRETTE

TOMA EXPRESS MENU

CHEF'S 2-COURSE LUNCH MENU

ENTRÉE

CHOOSE FROM THE FOLLOWING

CRISPY CALAMARI, CHICKPEAS, TAHINI YOGHURT, MINT

COURGETTE FLOWER FRITO, ROMESCO, PECORINO

STEAK TARTARE, CURED EGG YOLK, POTATO CRISP

MAIN

CHOOSE FROM THE FOLLOWING

LINE CAUGHT FISH OF THE DAY

SMOKED CHICKEN THIGH, PICKLED COURGETTE, ZUCCHINI,SALSA VERDE

STEAK & FRITES, NEW YORK STRIP 250G, BEARNAISE

TOMA

HEAD CHEF - CHARLIE VARGAS

PLEASE LET OUR STAFF KNOW ABOUT ANY DIETARY REQUIREMENTS OR ALLERGIES

55pp

TOMA DESSERT		
NEW YORK CHEESECAKE, POACHED STRAWBER	RIES	19.5
ORANGE & VANILLA CRÈME BRULÉE, ROSEMAR	Y SHORTBREAD	16
CHOCOLATE MOUSSE, SALTED CARAMEL, PISTA	CHIO	16
CHEESE		
40 GRAMS SERVED WITH PEAR JAM AND CRAC	KERS	16.5
HALL'S SUZETTE WOKALUP, WA SOFT AND CREAMY COW'S MILK CHEESE		
FARMHOUSE GOLD NANNUP, WA FIRM, SWEET, NUTTY EWE'S MILK CHEDDAR		
BLACKWOOD BLUE NANNUP, WA CREAMY, MILD COW'S MILK BLUE CHEESE		
ALL THREE SELECTION 25 GRAMS EACH CHEES	E	32
Dessert wines		
2019, MARGARET RIVER, WA FRASER GALLOP ICED CHARDONNAY	72 BO	TTLE
2022, MARGARET RIVER, WA JUNIPER ESTATE CANE CUT RIESLING	12 GLASS / 65 BO	TTLE
2019, BEAUME DE VENISE, FRA DELAS FRERES MUSCAT	14 GLASS / 50 BO	TTLE
COFFEE AND DILMAH TEA SELECTION		5