

# THE TOMA EXPERIENCE

CHEF'S 5-COURSE TASTING MENU (WHOLE TABLE ONLY)	105pp
PAIRED WITH PREMIUM WINES	170pp
UPGRADE TO INCLUDE THE TOMAHAWK	MP

# 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 AND POTATO			

# ENTRÉE

OYSTERS, SMOKED MIGNONETTE	6.5ea
SOURDOUGH BREAD & CULTURED BUTTER	4.5pp
BLUEFIN TUNA, APPLE, PICKLED KOHLRABI, HORSERADISH	27
BEEF TARTARE, CULTURED CREAM, CURED EGG, POTATO	26
LOCAL BURRATA, PERSIMMON, CORIANDER SEED, LEMON THYME	28
ROAST BONE MARROW, CAPER, PARSLEY, SHALLOT, TOAST	23
WOODFIRED HALF SHELL SCALLOP, FERMENTED CHILLI, ORANGE BUTTER	12.5ea
ABROLHOS ISLAND OCTOPUS, SALSA MACHA, BLACK OLIVE, BURNT LEMON	27

# COOKED OVER BANKSIA & JARRAH

"THE TOMAHAWK", O'CONNOR, VIC, GRASS FED PER 100G	21
NEW YORK STRIP, 300g, GIPPSLAND, GRAIN FED	60
SCOTCH FILLET 350g, GIPPSLAND, GRAIN FED	75
RIBEYE 600G, BLACKWOOD VALLEY, GRASS FED	115
TOMA'S SURF AND TURF: ADD A LOBSTER TAIL TO YOUR STEAK	75
BEARNAISE, PEPPERCORN OR BORDELAISE SAUCE	5

### MAIN

LINE CAUGHT FISH OF THE DAY, BEURRE BLANC, YARRA VALLEY TROUT CAVIER	48
ROAST CAULIFLOWER, MACADAMIA, CAPERS, CURRANTS, CURRY LEAF	32

## SIDES

LOBSTER MAC & CHEESE	21
TOMA'S ROASTED POTATO, DILL MAYONNAISE	18
WOOD ROASTED CARROTS, LABNEH, SALSA VERDE	17
CHARRED BROCCOLINI, PARMESAN, LEMON	17
HAND CUT CHIPS, AIOLI	13
SEASONAL LEAVES, DILL, MINT, VINAIGRETTE	14

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

NEW YORK CHEESECAKE, POACHED STRAWBERRIES	19.5
ORANGE & VANILLA CRÈME BRULÉE, ROSEMARY SHORTBREAD	16
CHOCOLATE NEMESIS, POACHED PEAR, VANILLA CREAM	16
CHEESE	
40 GRAMS SERVED WITH PEAR JAM AND CRACKERS	16.5
HALL'S SUZETTE WOKALUP, WA SOFT AND CREAMY COW'S MILK CHEESE	
<b>FARMHOUSE GOLD NANNUP, WA</b> FIRM, SWEET, NUTTY EWE'S MILK	
<b>BLACKWOOD BLUE NANNUP, WA</b> CREAMY, MILD COW'S MILK BLUE	
ALL THREE SELECTION 25 GRAMS EACH CHEESE	32
DESSERT WINES	
DESSERT WINES	
<b>2019, MARGARET RIVER, WA</b> FRASER GALLOP ICED CHARDONNAY 72 BC	DTTLE
<b>2022, MARGARET RIVER, WA</b> JUNIPER ESTATE CANE CUT RIESLING 12 GLASS / 65 BC	DTTLE
<b>2019, BEAUME DE VENISE, FRA</b> DELAS FRERES MUSCAT 14 GLASS / 50 BC	DTTLE
COFFEE AND DILMAH TEA SELECTION	5