$35.9

Price is per person

SHARE MENU ONE

ARANCINI RICE BALLS

1 serve every 2 pax adults

Tomato sugo, mozzarella, parmesan cheese, crumbed, lightly fried



PASTA

1 pasta per adult, served alternately

PENNE POLLO PESTO

creamy pesto, chicken breast, evoo, basil

RISOTTO GAMBERI

prawns, tomato sugo, evoo, parsley





Kids $25 (under 10 years)

Chicken Nuggets & chips / mini margherita pizza served alternately

Kids Sundae for dessert



$45.9

Price is per person

SHARE MENU TWO



ANTIPASTO PLATTER

1 antipasto serve every 4 adults

prosciutto, mortadella, salami, mozzarella, herb pizza crust

SALT & PEPPER CALAMARI

1 calamari served every 4 adults



PASTA

1 pasta per adult, served alternately

PENNE POLLO PESTO

creamy pesto, chicken breast, evoo, basil



RISOTTO GAMBERI

prawns, tomato sugo, evoo, parsley



Kids $25 (under 10 years)

Chicken Nuggets & chips / mini margherita pizza served alternately

Kids Sundae for dessert



$55.9

Price is per person

SHARE MENU THREE



ANTIPASTO PLATTER

1 antipasto board served every 4 adults

Prosciutto, mortadella, salami, mozzarella, herb pizza crust

SALT & PEPPER CALAMARI

1 calamari served every 4 adults





ARANCINI RICE BALLS

1 serve every 4 pax adults

Tomato sugo, mozzarella, parmesan cheese, crumbed, lightly fried

PIZZA

1 pizza serve every 2 pax adults, toppings include:

MARGHERITA

Tomato, mozzarella, evoo, basil

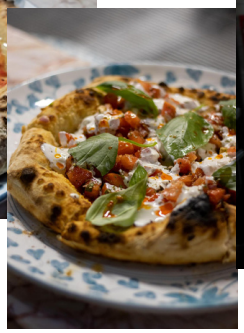
ZIA MARIA

Tomato sugo, ham, mozzarella, mushrooms

PEPERONI &CHEESE

Tomato sugo, mozzarella, salami









Kids $25 (under 10 years)

Chicken Nuggets & chips / mini margherita pizza served alternately

Kids Sundae for dessert



SHARE MENU FOUR

$64.9

Price is per person

PASTA & RISOTTO

Choice of or served alternately

Penne Pesto e Pollo - grilled chicken & pesto, evoo, basil

Risotto Gamberi - sautee prawns, tomato sugo, evoo, parsley



SALT & PEPPER CALAMARI

1 serve per 2 persons

Crispy salt & pepper calamari, w. aioli





PIZZA

1 pizza served every 3 pax adults, toppings include:

MARGHERITA

Tomato, mozzarella, evo, basil

LITTLE JOE'S

Tomato, mozzarella, garlic prawns

ZIA MARIA

Tomato sugo, ham, mozzarella, mushrooms









Kids $25 (under 10 years)

Chicken Nuggets & chips / mini margherita pizza served alternately

Kids Sundae for dessert



SHARE MENU CONDITIONS

Our menus have been thoughtfully designed for group bookings, featuring a selection of our most popular dishes for you to share and enjoy with friends and family.

For bookings of up to 30 guests, you may choose from any of our available menus.
For groups of 31 to 60 guests, a minimum selection of Share Menu 2, 3 or 4 is required.
For bookings of 61 to 100 guests, a minimum selection of Share Menu 3 or 4 is required.
For groups exceeding 100 guests, please contact us at info@thehomegrounds.com.au to discuss your event.

Please note that share menus are required for bookings of 17 or more guests at the Bistro or on the Picnic Tables.

Booking duration is 3 hours. Reservation times may be extended on the day, subject to availability and if the table is not required for another reservation.

A booking guarantee is required at the time of making a reservation.
Your booking will not be confirmed until a CC confirmation is secured against your booking. Your CC will not be charged unless the cancellation policy applies*

Please note you will be charged for the total number confirmed,
in the event guests do not attend on the day.
No Split bills. 10% weekend & Public holiday surcharge applicable.

Please advise of any dietary requirements and we will do our best to accommodate.

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*BYO Cakeage

BYO Celebration cakes are welcome,
a flat fee of $25 applies per cake/dessert type.

WEATHER

We can assess leading up to the event or on the day if any inside tables are available if you wish to move due to weather conditions, however, cannot guarantee availability. Cancellations due to weather on the day do not incur cancellation fees and charges.

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*CANCELLATION POLICY

Full refund for cancellation prior to 48 hours. No refund of booking guarantee fee, for cancellations within 24 hours of reservation time.

Skinny Tony's is proud to have been awarded the prestigious FULL 3 STAR rating in two categories by La Guida Chef di Pizza Stellato, an international guide celebrating excellence in pizza craftsmanship.



One of the award categories was sustainability a testament to our commitment to responsible practices. We're proud to be the first Italian pizza restaurant in Australia to craft authentic Italian pizzas using organic flour sourced directly from a local Australian farm.

WHAT IS BIGA

The secret to our dough lies in two things: our flour and our starter. We use the Biga method — a traditional Italian pre-fermentation process that dates back to the late 19th century. Passed down from our ancestors, who ran a small family bakery, this technique uses a live culture of flour, water, and yeast to bring the dough to life.

Originally reserved for breadmaking until the Middle Ages, the Biga method, combined with our organic whole germ wheat flour, produces a crust that's light, crisp, and incredibly easy to digest. The natural fermentation breaks down complex sugars in the dough, resulting in a pizza that's not only delicious but gentle on the stomach.

THE FLOUR - SINCE 2022

Skinny Tony's is proud to be the first Australian pizza restaurant to partner with a local farm committed to sustainable, zero-carbon-footprint practices. Our flour is 100% chemical-free, stone-ground, and crafted to retain the whole wheat germ — delivering a more authentic, nutritious, and organic base for our pizzas.

Our farming partner supports the community through local employment, avoids pesticides and synthetic chemicals during harvest, and preserves the integrity of the grain for maximum flavour and nutrition.

Taste the difference — it starts with the flour.