



**Modern European Cuisine with a Sydney Heart**  
**Celebrating 22 years of Bambini Hospitality - Established 1997**

#### TO START

Six Spices Fremantle Calamari - Lemon Aioli

Crudo of Yellow Fin Tuna - Kohlrabi - Honey Dew Melon - Togarashi

Burraduc Buffalo Mozzarella - Culatello Di Zibello DOP - Rockmelon & Truffle Honey

Burrawang Farm Chicken Liver Pate - Negroni Jelly - Pickled Watermelon & Brioche

Grilled Scampi WA - Tarragon & Vanilla Butter & Samphire (\$8 supplement)

#### PASTA - Pasta dishes can be entrée or main

Bambini Spaghettini - Sauté of Yamba Prawns with Chilli & Garlic

Ravioli Verde - Pea, Kale - Asiago & Reggiano - Gorgonzola Dolce Burro

Pappardelle of Wild Boar & Veal Shin - Pecorino Romano- Marjoram

#### MAIN

Confit Aylesbury Duck - Du Puy Lentil - Warrigal Greens - Romeo's Paris Saucisson - 39

Crumbed Veal Cutlet - Parmesan & Sage - Fior Di Latte Polenta & Rainbow Chard

Petuna Ocean Trout fillet (Tasmania) - Cauliflower - Canadian Scallop & Avruga Caviar

Steak Frites - Grass Fed Angus Fillet - Our Café de Paris Butter OR Chimichurri

(MSA - Cape Grim TAS) French Fries

#### DOLCE

Vanilla Bean Panna Cotta - Caramelised Fig - Brandy Snap

Bambini Pavlova - Passion Fruit & Lemon Curd - Peach & Blueberry

Lemon Tart - Pepe Saya Mascarpone Cream

Affogato al Caffé - Vanilla ice cream & a shot of 'Single O' Coffee Roasters Espresso

Selection of European Cheese & Fruit Bread

Bambini requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergen.