



2 course selection \$75 – 3 course selection \$90

MODERN EUROPEAN CUISINE WITH A SYDNEY HEART

Since 1997 – 2017 Celebrating 20 years of Bambini Hospitality

SPRING APERITIF – Aperol & Fresh Blood Orange –

#### TO START

Hiramasa King Fish Crudo - Kolhrabi - Creme Fraiche - Flying Fish Roe & Dill

Prosciutto Di San Daniele DOP - La Stella local Burrata – Arugula

Burrawang Farm Chicken Liver Pate - Moscato di Asti Jelly – Figs

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

Ravioli - Spinach & Taleggio - Walnut - stinging nettle butter

Bambini Spaghettini – a Sauté of Yamba Prawns – chilli & garlic

Pappardelle – Chianti braised Muscovy Duck – green olive & gremolata

#### MAIN

Cotoletta Milanese-Veal Cutlet - Crumbed Parmesan & Sage, "Fior di latte" Polenta & Rainbow Chard

Crispy Skin King Ora Salmon fillet - Cauliflower Cream - Grilled Broccolini & Persillade

Steak Frites – Cape Byron Angus Beef fillet - our Café de Paris butter

(Grass fed MSA – Cape Byron NSW) French fries

#### ON THE SIDE

Baby Gem lettuce – Ewe's milk cheese

Green beans - radish – crushed hazelnut

#### DOLCE

Bambini Pavlova – Banana creme – Spring Berries

Mandarin & Ricotta Pannacotta, Spiced Honey, Walnut

Affogato "Drowned" in Toschi Nocello or Frangelico or Amaretto di Saronno liqueur

Crema Catalana – Pistachio

European cheese selection

Ricotta & Mandarin Pannacotta – Spiced Honey - Walnut

Dessert wine

*Glass of N.V. Alvear '1927 Dulce Viejo' Pedro Ximénez, Montilla-Moriles – Spain*

*Glass of 2013 Ridgeside Ice wine Vidal, Niagara on the lake – Canada –*

*Glass of 2014 Kilikanoon 'Mort's Cut' Riesling, Clare Valley – South Australia*

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

Parties of 8 or more attract a 10% service fee

Credit cards 1.65% surcharge.