



**Modern European Cuisine with a Sydney Heart
Celebrating 21 years of Bambini Hospitality - Since 1997**

Autumn Aperitif – Venetian Aperol Spritz \$16

To Start

18 month Aged Pecorino Romano- Ligurian Olives – Grissini - 16

Woodside Goat's Curd - Truffle Honey – Pane Carasau – 16

Entree

Vitello Tonnato – White Rocks Veal – Confit Yellowfin Tuna - Caperberry & Arugula - 24

Burrawang Farm Chicken Liver Pate - Moscato di Asti Jelly – Cherry compote – 22

Hiramasa Kingfish Crudo – Pickled cucumber – Yarra Valley Caviar Trout Pearls – 26

New Zealand Scampi – Tarragon & Vanilla butter - Samphire - 32

“La Stella” Local Burrata – Genoa Fig - Culatello (Modena) & Purslane – Chestnut Honey dressing – 24

Risotto & Pasta

Risotto – Wild Mushroom – Reggiano – Champagne & Truffle - 36

Bambini Spaghettoni – a Sauté of Yamba Prawns – Chilli & Garlic – 26 / 36

Pappardelle – Milly Hill Braised Lamb – Pea & Gremolata – 24 / 34

Ravioli – Jarrahdale Pumpkin - Woodside Goat's Cheese – crushed Amaretto & Burro Fuso – 24 / 34

Main

Cotoletta Milanese - Veal Cutlet -Crumbed Parmesan & Sage “Fior di latte” Polenta & Rainbow Chard 39

Pangrilled John Dory Fillets – Jerusalem Artichoke – Cavolo Nero & Persillade – 41

Butterflied Spatchcock – Parsnip Cream – Perigord Winter Black Truffle and Jus Gras - 44

Roasted Market Fish – choose - Sauce Grenobloise or Misticanza Herbs – 40

Steak Frites – Cape Byron Grass Fed Angus Fillet - our Café de Paris Butter

(MSA – Cape Byron NSW) French Fries or Pomme Purée – 44

On the side – 10

Baby Gem lettuce – Cacio Ricotta Salata

Radicchio - Witlof – Orange Salad

Spinaci – Sautéed Spinach, Garlic & Lemon

Green Beans – Pangrattato

Pomme Purée

French fries - 8 or *Truffled Parmesan Fries - 12

Iggy's Bronte Bakery Sourdough Dinner Roll- 1

We offer Pepe Saya Hand churned Butter & Spy Valley Extra virgin olive oil - New Zealand



DOLCI & DESSERT WINE

Classic Meyer Lemon Tart – Pepe Saya Mascarpone Cream - 17

Glass of 2015 Kilikanoon 'Mort's Cut' Riesling, Clare Valley – South Australia – 15

Madagascan Vanilla Bean Crème Brûlée – 17

Glass of Montetondo Recioto di Soave, Veneto – Italy 14

Torta Caprese – Bittersweet Dark Chocolate – Hazelnut Gelato - 17

Glass of N.V Pellegriano Passito di Pantelleria – Sicily Italy – 13

Bambini Pavlova – Bergamot Crème – Fig – Champagne & Raspberry Sorbet - 17

Glass of 2015 Yalumba Botrytis Viognier – South Australia – 14

Affogato al Caffé – Vanilla ice cream & a shot of 'Single O' Coffee Roasters Espresso – 14

Affogato "Drowned" in Toschi Nocello or Frangelico or Amaretto di Saronno liqueur – 20

Meyer Lemon & Pistachio Biscotti – 2 / 3 / 4 Biscotti – 6 – 8 – 10

Tartufo Italiano – Hazelnut Praline Truffle – 6

A Glass of Vin Santo - Castellani "Solo Arte" - Tuscany – Riciarelli & Cantucci biscotti- 15

The Italian Classic - Amaro Montenegro Digestivo - on ice – 9

FORMAGGI - CHEESE

Roquefort - Sheep's milk - Roquefort sur Soulzon FR - Figs & Chestnut Honey 16

Glass of Domaine de la Pigeade, Muscat de Beaumes de Venise – Southern Rhone France 14

Jester – Goat & Cow Washed Rind Triple Cream – SA - Muscatel Grapes & Crackers - 16

A glass of Kopke Reserve Tawny Port – Oporto PT – 15

Ossau-Iraty AOC - A Semi hard Sheep's milk - Basque Region FR – Pear & Candied Walnut – 16

A glass of Marc Brédif Vouvray 2016 – Loire Valley FR – 16

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.