

Saint Valentines Dinner
Bambini Trust Restaurant & Wine
Room

Wednesday Evening 14th February 2018



On arrival

Flute of Bollinger Rosé

Saffron & Fiore di latte Arancini

Entrée

Oysters – 6 Sydney Pacific Rocks - Venetian Style or Sherry Mignonette

Burrawang Farm Chicken Liver Pate- Moscato Di Asti Jelly & Pickled Cherry

Grilled Scampi NZ -Sapphire - Black Truffle Butter

Hiramasa KingFish Ceviche - Bottarga Mayonnaise- Crispy Kale & Blackberry

Main

Spaghettini - A Sauté of Mooloolaba King Prawns - Chili & Bottarga (offered also as entree)

Pan Roasted John Dory - Asparagus & Lobster Raviolo - Eschallot Soubise - Crayfish Butter

Duck Confit - Bergamont Glazed Alyesbury Duck Duck Fat Potatoes, Cabbage & Jus Gras

Bambini Steak Frites -Cape Byron GrassFed Angus Fillet - Cafe de Paris Butter- Foie Gras

Side

Gem Lettuces - Ricotta Salata -Banyuls Vinaigrette

Sauteéd Green Beans - French fries -Truffled Parmesan Fries

Dessert

'Amadei' Tuscan Bittersweet Chocolate Torta Caprese - Hazelnut Stracciatella Gelato

European Cheese Plate - Truffle Honey- Figs & Pane Carasau

Bambini Affogato - Our Vanilla Bean Gelato & Single O Espresso

Summer Pavlova - Meringue -Bergamont Curd -Berry & Champagne Sorbet

Vegetarian options available

Sponsored by

Champagne Bollinger

Maison Fondée en 1829

\$110 per person

Luxe Menu Addition - Perigord
Black Truffle \$18 per dish

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

Note that our menus are subject to seasonal produce availability.