



Modern European Cuisine with a Sydney Heart – since 1997
Celebrating 20 years of Bambini Hospitality

To Share – Bambini Wine Room BAR menu

- Sicilian Olives - Orange & Rosemary 7
- Sydney Rocks Oysters - Freshly shucked 1/2 Doz 22 - 1 Doz 40
Flying Fish Roe & Prosecco Vinegar or Mignonette
- 18m Aged Sardinian Pecorino – Sicilian olives & Grissini 18
- Hiramasa Kingfish Crudo- Crème Fraiche – Flying Fish Roe & Dill 26
- Wagyu Burger - 2 Sliders + Gruyere, Horseradish, Cornichon & beet 16
- Polpetini – Parmiggiano & Kale Meatballs 16
- Bambini Arancini – Classic Rice balls (V) 12
- Meredith's Goats cheese & Truffle Honey – Pane Carasau & Grissini 16
- Burrawang Chicken Liver Pate - Moscato di Asti jelly & fig 14
- Hummus – Pinenut & sumac – warm pita bread 14
- Szechuan Salt & Pepper - Calamari Fritti 14

BAMBINI CHARCUTERIE SHARE PLATE

- * Air-dried Beef Bresaola – Spring Figs 12
- * Lamb Prosciutto & Melone 14
- * Finnochio Salami & Spanish Guindilla peppers 10
- * Salumi Affetati - A Mix platter of Salumi (all of above) 27

CHEESE

- Pico Picandince – Goat's - FR - Muscatel 100g 24
- Gorgonzola Dolce – DOP – IT- Genoa figs & Truffle Honey 16
- Ossau-Iraty – Semi-hard sheep's milk - FR - Quince + walnuts 16
- Gem lettuce salad – Ewe's milk cheese 9
- Bar Fries & Aioli 8