



Modern European Cuisine with a Sydney Heart – Family Owned  
Celebrating 25 years of Bambini Hospitality – Established 1997

There is no minimum or maximum amount - please select what appeals to your event and your guests  
If there is a particular canapé that does not appear on this list please discuss with us

**Salumi & Cheese Bar – grazing table**

\$22 per guest (min 30 guests) the min order will suit larger parties

Generous selection of Cured Meat and Fine European Cheeses

Iggy's Bakers Breads & Condiments – Fruits & Nuts

**Canapés (2 each)**

Choose: 3 canapés \$28 - 4 canapés \$39 - 5 canapés \$48 per person

*Cold*

King Salmon Gravlox – Blinis – Crème Fraiche – Yarra Valley Caviar

Chicken Liver Pate – Quince – Iggy's Baguette

Seared Sesame Crusted Tuna – Wasabi Cream – Shiso (GF)

Chilled Peeled King Tiger Prawns – Wasabi Mayo (GF)

Peking Duck Pancake

Tuna Crudo – Pickled Green Chili & Sesame (GF)

*Hot*

Pork & Fennel Sausage roll – Smoked Tomato Concassé

Lightly dusted Freemantle Calamari Fritti – Tarragon Mayonnaise

Harvey Bay Scallop – half shelved – Apple Balsamic Vinegar – Flying Fish Roe (GF)

Bambini Arancini (v) – Fior Di latte and Truffle Pecorino

**Premium Canapé**

Iranian Beluga Caviar / Geek Caviar – Blinis, Pepe Saya Crème Fraiche & Chives 30g/100g/500g MP

Add a Bottle of Belvedere Vodka (700ml) with Stand Service for 1 hour \$395

**Substantial (each)**

Quattro Formaggi Zucchini flower – Truffle Honey \$8

Lamb Souvlaki – Tzatziki \$10 (2each) (GF)

Grilled Oregano Lamb Cutlet – Chimichurri \$10 (GF)

Sliders – Angus Wagyu Beef – Gruyère & Radicchio \$10

Barramundi Fish & Chips – Tartare Sauce \$11

Sydney Rock Oysters – Mignonette \$5 (GF)

**Dessert \$9 each**

Divine Valrhona Baked Chocolate (GF)

Tiramisu en Verrine

Mini Pavlovas – Passion Fruit Curd – Berries (GF)

Croquembouche Cake for birthday or celebration \$145-\$180