



Bambini Trust

Modern European Cuisine with a Sydney Heart
Celebrating 27 years of Bambini Hospitality – Established 1997



Also Dine with us at La Riviera Restaurant & Cocktail BAR

170 Phillip Street, Sydney – Law Society Building Martin Place
BREAKFAST & LUNCH service Mon-Fri / DINNER & Fine PIZZA Wed-Sat

ST VALENTINE'S DINNER 2024

Valentino Aperitivo – French Martini – Belvedere Vodka – Pineapple – Chambord – 22

To Start

Tartelet – Spanner Crab – Espelette Pepper – Avruga Caviar
Iggy's Sourdough – Pepe Saya Hand Churned Butter / Morella Grove Extra Virgin Olive oil

Entrée

Petuna Ocean Trout Crudo – Pink Peppercorn – Orange & Dill oil
WA Grilled Scampi – Vanilla & Tarragon Butter – Sapphire +30
Genoa Figs - Vanella Stracciatella & Hazelnut - Apple Balsamic

Pasta – Entrée or Main

Bambini Spaghettoni – Sauté of Spencer Gulf King Prawns – Chilli & Garlic
Ravioli – Mascarpone, Ricotta & Marjoram Lemon Butter

Main

Pan Roasted John Dory Fillet – Caviar Sauce
Roasted Spatchcock a la Piccata – Lemon & Caper – Parsnip Purée
Beef Eye Fillet – 1000 Guineas Shorthorns – Pomme Purée
Our Café de Paris Butter, Chimichurri or Au Poivre – Cognac Green Pepper Sauce

Side

Darling Mills Salad Leaves – 15
Brocolini – Garlic & Chilli – 15
French Fries – 12
Truffled Parmesan Fries – 15



Dolce & Dessert Wine

Sgroppino Cocktail – Our Lemon Sorbetto + Belvedere Vodka & Prosecco – 22

Glass of NV Marchesi di Barolo “Barolo Chinato” – 27
Glass of 2018 Bernadins Muscat Beaumes de Venise France – 18
Glass of Chambers ‘Roselands’ Rutherglen Vineyards Muscat – 16

Dolce

Bambini Tiramisu – Single O Coffee & Frangelico

Bambini Pavlova – Berries – Mango Curd

Honey PanaCotta – Bee Pollen

Valrhona Chocolate Nemesis cake – Mascarpone Cream

Cheese Plate & Accompaniments

Ossau Iraty – Semi Hard – Sheep’s Milk – FR

Gorgonzola Dolce DOP – Blue – Cow’s Milk – IT

Lingot d’Argental – Triple Cream – Cow’s Milk – FR

Affogato al Caffé – Fior di Latte gelato & a Shot of ‘Single O’ Espresso

Affogato “Drowned” in Espresso + Liqueur

Toschi Nocello or Frangelico or Amaretto di Saronno Liqueur +\$8

Sorbetto & Gelato

Pistachio & Mandarin Biscotti – 6 – 8 – 10

Tartufo Italiano – Valrhona Chocolate & Salted Caramel Truffle (x2) – 6

Bambini Espresso Martini – 22

The Italian Classic – Amaro Montenegro on Ice – 10

Chilled Limoncello – 10

Ask for our Armagnac & Cognac list

Bambini Trust Restaurant requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering.

We will endeavor to accommodate your dietary needs; however, we cannot be held responsible for traces of Allergen.

Parties of 5 or more attract a 10% service fee – Credit cards attract a surcharge of 1.6% - Weekend surcharge 10%

Sample Menu