



## 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

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

### To Start

Iggy's Sourdough – Pepe Saya Hand Churned Butter / Morella Grove Extra Virgin Olive oil – 3  
18 Months Aged Sardinian Pecorino Sardo – Ligurian Olives – Grissini – 19  
Share: Charcuterie Plate – San Daniele Prosciutto, Mortadella & Soppressata – 32

### Entrée

Ocean Trout Crudo – Pink Peppercorn & Grapefruit – Whispering Angel Rosé Vinaigrette – 28  
Grilled Scampi (WA) – Vanilla & Tarragon Butter – Sapphire – 62  
Genoa Figs – Vannella Stracciatella & Hazelnut – Apple Balsamic – 26  
Wagyu Tonnato – Mayura Station Girello – Caper Leaves – 27  
WA Six Spices Calamari – Arugula & Tarragon Mayonnaise – 27

### Pasta – Entrée or Main

Bambini Spaghettini – Sauté of Spencer Gulf King Prawns – Chilli & Garlic – 29 / 39  
Ravioli – Mascarpone, Ricotta & Lemon – Marjoram Butter – 25 / 35

### Main

Mooloolaba Swordfish – Roasted Almond Romesco – Kalamata Olives – 42  
White Rocks Veal Saltimbocca – Milk Fed Veal Tenderloin – San Daniele Prosciutto & Sage – 44  
Roasted Spatchcock alla Piccata – Lemon & Capers – Parsnip Purée – 44  
Steak Frites – 1000 Guineas Shorthorns Eye Fillet – 220g  
Our Café de Paris Butter OR Chimichurri – French Fries OR Pomme Purée – 62

### Side

Darling Mills Salad Leaves – 15  
Broccolini – Garlic & Chilli – 15  
Pomme Purée – 10  
French Fries – 12  
Truffled Parmesan Fries – 15



Bambini Trust – Modern European Cuisine with a Sydney Heart – Family Owned  
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### Dolce & Dessert Wine

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

Bambini Tiramisu – Single O Coffee & Frangelico – 18

Honey Pana Cotta – Moscato Vinegar & Bee Pollen – 18

Bambini Pavlova – Figs & Raspberries – Mango Curd & Chantilly – 18

Valrhona Chocolate Nemesis – Mascarpone – 18

**Formaggi & Accompaniments 2 Cheese – 24 3 Cheese – 36**

Ossau Iraty – Semi Hard – Sheep’s Milk – FR  
Lingot d’Argental – Triple Cream – Cow’s Milk – FR

Affogato al Caffé – Fior di Latte gelato & a Shot of ‘Single O’ Espresso – 15

Affogato “Drowned” in Espresso + Liqueur  
Toschi Nocello or Frangelico or Amaretto di Saronno Liqueur – 23

Sorbetto & Gelato – Small 12 – Large 16

Pistachio & Mandarin Biscotti – 6 – 8 – 10  
Tartufo Italiano – Valrhona Chocolate & Salted Caramel Truffle (x2) – 6

Bambini Espresso Martini – 22

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

The Italian Classic – Amaro Montenegro on Ice – 10

Chilled Mandarincello or 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%