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Bambini Trust Restaurant & Wine Room
Modern European Cuisine with a Sydney Heart
Celebrating 27 years of Bambini Hospitality – Since 1997

To Start

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

Iggy's Sourdough – Pepe Saya Hand Churned Butter / Morella Grove Extra Virgin Olive oil – 3

Pecorino Sardo 18 Months Aged Sardinian– Ligurian Olives – Grissini – 19

Charcuterie Plate to share – San Daniele Prosciutto, Mortadella & Soppresata Salami – 32

Entrée

Vanella Stracciatella Cheese - Genoa Figs & Hazelnut – Apple Balsamic – 26

Wagyu Tonnato – Mayura Station Girello Beef – Caper Leaves – 27

Six Spices Freemantle Calamari–Arugula & Tarragon Mayonnaise – 27

Trio of Crudo di Pesce – Ocean Trout, YellowFin Tuna & Hiramasa Kingfish – Pink Grapefruit – 28

W.A Grilled Scampi – Vanilla & Tarragon Butter – Samphire – 62

Pasta – Entrée or Main

Bambini Spaghettoni – Sauté of Spencer Gulf King Prawns – Chilli & Garlic – 29 / 39

Ravioli – Leek, Ricotta & Pecorino Romano – Marjoram Butter – 25 / 35

Main

Market Fish Fillet – Cauliflower – Vadouvan Mussels – Crayfish Oil – Market Price

White Rocks Veal Saltimbocca – Milk Fed Veal Tenderloin – San Daniele Prosciutto & Sage – 44

Roasted Spatchcock alla Piccata – Lemon & Caper– Fior Di Latte Polenta – 44

Steak Frites – 1000 Guineas Shorthorn 100 day grain fed Beef 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 – Almond – 15

Pomme Purée – 10

French Fries – 12

Truffled Parmesan Fries – 15



Dine with us at our sister restaurant **La Riviera Restaurant & Wine Cocktail & Pizza**

170 Phillip Street, Sydney – Law Society Building Martin Place

BREAKFAST & LUNCH service Mon-Fri / DINNER & Fine PIZZA Wed-S



Dessert Wine

2007 Chateau d'Yquem 1er Cru Superieur \$185

2013 Rieussec Sauternes \$30

1982 Domaines De Theulet & Marsalet Monbazilliac \$30

NV Marchesi di Barolo "Barolo Chinato" – \$27

2018 Bernadins Muscat Beaumes de Venise France – \$18

2021 Samos Vin Deux Sauternes style – \$16

Glass

Dolce

Bambini Tiramisu – Single O Coffee & Kahlua – 18

Lemon Italian Meringue – Lemon Curd – Almond Crumble – 18

Bambini Pavlova – Strawberry & Cointreau – Mandarin Curd & Chantilly – 18

Valrhona Chocolate Tart – Olsson's Sea Salt & 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

Gorgonzola Dolce Latte DOP – Cow's Milk – IT

Affogato al Caffé – Fior di Latte Gelato & a Shot of 'Single O' Espresso – 15

Affogato "Drowned" in Shot of 'Single O' Espresso + Liqueur

Toschi Nocello or Frangelico or Amaretto di Saronno – 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

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

The Italian Classic – Amaro Montenegro on Ice *citrus notes* – 10

Chilled Limoncello – 10

Ask for our Armagnac & Cognac list