



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
Iggys 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

Double Baked Cheese Soufflé – 18 months Aged Comté – 24
Wagyu Tonnato – Mayura Station Girello Beef – Caper Leaves – 27
Six Spices Freemantle Calamari – Arugula & Tarragon Mayonnaise – 27
Yellow Fin Tuna Tartare – Stracciatella – Bottarga – 28
W.A Grilled Scampi – Vanilla & Tarragon Butter – Samphire – 62

Pasta – Entrée or Main

Bambini Spaghettini – Sauté of Spencer Gulf King Prawns – Chilli & Garlic – 29 / 39
Ravioli – Leek, Ricotta & Pecorino Romano – Marjoram Butter – 25 / 35
Mafaldine – Wagyu Osso Buco Ragu – Orange Gremolata – 27 / 37

Main

Market Fish Fillet – Cauliflower – Vadouvan Mussels – Crayfish Oil – Market Price
Cotoletta Milanese – Milk Fed Veal cutlet – Radicchio – Fior di Latte Polenta 48
Veal Saltimbocca – Northern Rivers NSW – San Daniele Prosciutto – Sage 44
Steak Frites – Grass 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-Sat



Dessert Wine

2007 Chateau d'Yquem 1er Cru Supérieur \$185 (75ml)

In 1855, as a posthumous recognition of the work accomplished by the Lady of Yquem, the estate was elevated to the rank of one and only superior premier cru in the classification established at the request of Emperor Napoleon III for the Paris Universal Exhibition.

Dolce

Bambini Tiramisu – Single O Coffee & Kahlua – 18
1982 Domaines De Theulet & Marsalet Monbazillac – 30

Lemon Tart – Italian Meringue – 18
2018 Bernadins Muscat Beaumes de Venise – France – 18

Millefoglie – Spiced Roasted Quince – Mascarpone Cream – 18
2013 Rieussec Sauternes – 30

Valrhona Chocolate Tartelette – Olsson's Sea Salt & Mascarpone – 18
NV Chambers 'Rosewood Vineyard' Muscat – 14

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
2020 Toro Albala Don PX – 25

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
Matching dessert wine: 2021 Samos Vin Doux Sauternes style – 16
NV Marchesi di Barolo "Barolo Chinato" – 27

Tiramisu Espresso Martini – Vodka – Kahlua – Baileys – 23

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

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%



Additions to the Menu

Sydney Rock Oysters
Vermouth Jelly or Natural – Half doz \$33 / \$ 1 doz \$66

Hokkaido Scallops – Cauliflower – Dill Oil \$28

Quattro Formaggi Zucchini Flowers – Truffle Honey \$28



Aylesbury Confit of Duck – Jerusalem Artichoke
Rainbow Chard – Toulouse Sausage – Plum & Vin Cotto Jus \$46

Scampi Spaghetti – Heirloom Cherry Tomato
Chilli & Garlic \$80

Glacier 51 Toothfish – Fennel & Persillade – \$68

Whole Market Fish à la Grenobloise \$mp

Lobster Spaghetti \$mp