



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

Iggy's Sourdough – Pepe Saya Hand Churned Butter

#### Entrée

Sydney Rock Oysters – Vermouth Jelly or Natural – Half Doz

Six Spices Freemantle Calamari – Arugula & Tarragon Mayonnaise

Double Baked Cheese Soufflé – 18 months old Comté

W.A Grilled Scampi – Vanilla & Tarragon Butter – Samphire – supp +\$26

Wagyu Tonnato – Mayura Station Girello Beef – Caper Leaves

#### Entrée or Main

Ravioli – Leek, Ricotta & Pecorino Romano – Marjoram Butter

Bambini Spaghettoni – Sauté of Spencer Gulf King Prawns – Chili & Garlic

Mafaldine – Wagyu Osso Buco Ragu – Orange Gremolata

#### Main

Market Fish Fillet – Cauliflower – Vadouvan Mussels – Crayfish Oil

Cotoletta Milanese – Crumbed Milk Fed Veal Cutlet – Grilled Radicchio – Fior di Latte Polenta

Spatchcock Alla Piccata – Jerusalem Artichoke  
Lemon & Capers

Steak Frites – 1000 Guineas Shorthorn 100 day grain fed Beef Eye Fillet 220g –  
Our Café de Paris Butter & French Fries



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

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% - Public holiday surcharge 10%



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#### Dessert Wine

2007 Chateau d'Yquem 1er Cru Supérieur – 185  
2013 Rieussec Sauternes – 30  
1982 Domaines De Theulet & Marsalet Monbazillac – 30  
NV Marchesi di Barolo "Barolo Chinato" – 27  
2018 Bernadins Muscat Beames de Venise – France – 18  
2021 Samos Vin Doux Sauternes style – 16

#### Dolce

Bambini Tiramisu – Single O Coffee & Kahlua Cream

Lemon Tart – Italian Meringue

Millefoglie – Spiced Roasted Quince – Mascarpone Cream

Affogato al Caffé "Drowned" – Madagascan Vanilla Ice Cream  
& a Shot of 'Single O' Espresso

Affogato "Drowned" in Espresso + Liqueur  
Toschi Nocello or Frangelico or Amaretto di Saronno – supp +\$8

European Cheese Selection & Accompaniments

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