



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  
Iggly'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 & Soppressata Salami 32

#### Entrée

Vanella Burrata – Heirloom Beets – Hazelnut – Basil & Apple Balsamic 27  
Burrawong Chicken Pâté – Cornichon – Verjuice – Cumquat 24  
Six Spices Freemantle Calamari – Arugula & Tarragon Mayonnaise 27  
Ōra King Salmon – Granny Smith Apple – Blinis – Horse Radish Cream 32  
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 – Buffalo Ricotta – Mascarpone – Pumpkin – Sage & Amaretti 25 / 35  
Pappardelle – Aylesbury Duck, Hawkesbury River – Orange & Silverbeet 27 / 37

#### Main

Pan Roasted John Dory Fillet – Confit Leek – Vongole & Limoncello Beurre Blanc 46  
Spatchcock Alla Piccata – Parsnip Cream – Lemon & Capers 44  
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  
Green Beans – Garlic Butter 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

2011 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

Bambini Berry Pavlova – Mascarpone Cream 18  
2013 Rieussec Sauternes 30

Valrhona Flourless Chocolate Cake – Mascarpone Cream 18  
2021 Samos Vin Deux Muscat Samos Greece 16

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

18 months Comté – Semi Hard – Cow's Milk – FR  
Lingot d'Argental – Triple Cream – Cow's Milk – FR  
Gorgonzola Dolce Latte DOP – Cow's Milk – IT

2002 Toro Albala Don Pedro Ximénez 40  
Quinta do Noval Tawny Poer Port 10 years aged douro Portugal 20

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  
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%