



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

Spring 2024

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 & Soppressata Salami 32

Entrée

Vanella Burrata – Heirloom Beetroot – Hazelnut – Basil & Apple Balsamic 27
Burrawong Chicken Pâté – Cornichon – Verjuice – White Peach 24
Six Spices Freemantle Calamari – Arugula & Tarragon Mayonnaise 27
Crudo of Ōra King Salmon – Campari Cured – Ricotta 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
Triangoli Ravioli – Mascarpone & Lemon – Asparagus spears 25 / 35
Casarecce pasta – Magra Lamb Ragu- Gremolata

Main

Pan Roasted Ocean Trout Fillet – Spinach Cream – Leek & Bottarga 44
Spatchcock Alla Piccata – Cavolo Nero – Lemon & Capers 44
Northern Rivers Veal Saltimbocca – San Daniele Prosciutto – Sage 44
Steak Frites – Riverina Grass Fed Beef Eye Fillet 220g
Café de Paris Butter OR Chimichurri OR Green Peppercorn Sauce – French Fries OR Pomme Purée 62

Side

Darling Mills Salad Leaves 15
Broccolini – Garlic – 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

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, France 30

Lemon Tart – Italian Meringue 18

2018 Bernadins Muscat Beaumes de Venise – France 18

Bambini Pavlova – Raspberries & Mango – Mascarpone Cream 18

2013 Rieussec Sauternes, France 30

Our flourless Valrhona Chocolate Cake 18

2021 Samos Vin Deux Muscat Samos Greece 16

Formaggi & Accompaniments 2 Cheese – 24 / 3 Cheese 36

Ossau Iraty – Semi Hard Sheep's Milk – FR

Bûche d'Affinois – 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

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%