



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

Pimentón Spiced Freemantle Calamari – Arugula & Saffron Mayonnaise

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

Quattro Formaggi Zucchini Flowers – Truffle Honey

Vitello Tonnato – Smoked Anchovy Salsa – Truffled Quail Eggs

Entrée or Main

Triangoli Ravioli – Mascarpone & Lemon – Green Asparagus

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

Main

Pan Roasted John Dory Fillet – Salmoriglio – Dutch Cream Saffron Potato

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

Spatchcock alla Saltimbocca – San Daniele Prosciutto – Cavolo Nero

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%



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

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 Beaumes de Venise – France – 18
2021 Samos Vin Doux Sauternes style – 16

Dolce

Bambini Tiramisu – Single O Coffee & Kahlua Cream

Lemon Tart – Italian Meringue

Bambini Pavlova – Blackberries – 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