



Bambini Trust Restaurant & Wine Room
Modern European Cuisine with a Sydney Heart
Celebrating 28 years of Bambini Hospitality – Since 1997

Autumn 2025

To Start

Bambini Aperitivo – Strawberry & Basil Campari Gin Sour 25
Pecorino Sardo 18 Months Aged Sardinian – Ligurian Olives – Grissini 22
Charcuterie Plate to share – San Daniele Prosciutto, Mortadella & Soppressata Salami 34

Entrée

Vanella Buffalo Mozzarella – 28 month Aged Jamón Ibérico – Figs 34
Burrawong Chicken Pâté – Cornichon – Verjuice – Apricot Compote 28
Pimentón Spiced Fremantle Calamari – Arugula & Saffron Mayonnaise 27
Yellow Fin Tuna Crudo – Sicilian Green Olives – Capers 32
W.A Grilled Scampi – Vanilla & Tarragon Butter – Karkalla 62

Pasta – Entrée or Main

Bambini Spaghettini – Sauté of Spencer Gulf King Prawns – Chilli & Garlic 29 / 40
Triangoli Ravioli – Pecorino Romano – Cacio & Pepe 26 / 36
Rigatoni alla Vodka – Guanciale – Stracciatella 36

Main

Whiting Fillet – Pangrattato – Fennel soubise – Asparagus & Olives 46
Spatchcock Alla Saltimbocca – San Daniele Prosciutto – Corn & Millet – Beurre Monté 46
Steak Frites – Riverina Grass Fed Beef Eye Fillet 220g
Café de Paris Butter **OR** Chimichurri **OR** Green Peppercorn Sauce – French Fries **OR** Pomme Purée 65

Side

Iggy's Sourdough – Pepe Saya Hand Churned Butter / Morella Grove Extra Virgin Olive oil 3
Darling Mills Salad Leaves 16
Green Beans – Whipped Ricotta 16
Cauliflower Gratin 18
Pomme Purée 12
French Fries 12
Truffled Parmesan Fries 15



Dine with us at our 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



Dolce

Bambini Tiramisu – Single O Coffee & Kahlua 18
1982 Domaine De Theulet & Marsalet Monbazillac, France 30

Lemon Tart – Italian Meringue 18
Samos Vin de Liqueur Vin Doux white Muscat – 16.

Bambini Pavlova – Blackberry & Mascarpone Cream 20
2013 Rieussec Sauternes, France 30

Our Valrhona Chocolate Tart 18
Domaine Bernadins Muscat Beaumes de Venise - 18

Formaggi & Accompaniments 2 Cheese – 24 / 3 Cheese 36

Ossau Iraty – Semi Hard Sheep’s Milk – France
Buche d’Affinois – Double Cream – Cow’s Milk – France
Gorgonzola Dolce Latte DOP – Cow’s Milk – Italy
2002 Toro Albala Don Pedro Ximénez 40

Affogato al Caffé – Fior di Latte Gelato & a Shot of ‘Single O’ Espresso 16

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

Dessert Wine & More

2008 Chateau d’Yquem 1er Cru Supérieur \$195 (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.

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 odietary 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 – All card payments incur a processing fee of 1.6% - Weekend service surcharge 10%



Additions to the Menu

Sydney Rock Oysters
Vermouth Jelly or Pomegranate Mignonette
Half doz \$33 / \$ 1 doz \$66

Black Pearl Oscietra Caviar – 10 g – Blinis & Condiments \$89

Quattro Formaggi Zucchini Flowers – Truffle Honey \$28



Cotoletta Milanese –Veal cutlet – Radicchio
Fior di Latte Polenta \$48

Butterfly Rainbow Trout – Snowy Mountain - Brown Butter
Lemon & Capers \$MP

Mushroom Risotto – Mascarpone & Chives \$36

Lobster Spaghetti \$MP