



Bambini Trust Restaurant & Wine Room
Modern European Cuisine with a Sydney Heart -Celebrating 29 years of Bambini Hospitality – Since 1997

Spring 2026

To Start

Bambini Aperitivo – Strawberry Basil Campari Sour 22

Pecorino Sardo – Sardinian Cheese 18 Months Aged – Ligurian Olives – Grissini 22
Charcuterie Plate to Share – San Daniele Prosciutto, Mortadella & Hot Sopressata Salami 34

Entrée

Tuna Tartare – Bluefin Tuna – Cucumber – Avocado – Pane Carasau 32
Twice Baked Comté Soufflé – Parmesan Cream 26
Burrawong Chicken Parfait – Cornichon – Quince 28
Fritto Misto Nerano – Fremantle Calamari – Hokkaido Scallop – Zucchini 27
Grilled Scampi W.A – Lemon Beurre Noisette 62

Pasta

Bambini Spaghetтини – Sauté of Spencer Gulf King Prawns – Chilli & Garlic 29 / 40
Ravioli “Caramelle” – Buffalo Ricotta – Mascarpone – Lemon Butter – Sage 29 / 39
Duck Casarecce – Braised Duck Ragù – Marjoram & Orange Gremolata 28/38

Main

Murray Cod Fillet – Spring Asparagus – Zucchini Flower – Salsa Smeralda 56
Saltimbocca Spatchcock – Wrapped in San Daniele Prosciutto – Parsnip Purée – Vin Jaune 46
Cotoletta Milanese – Veal Cutlet – Fior di Latte Polenta – Fennel – Thyme Jus 49
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 / Ciabatta – Pepe Saya Hand Churned Butter / NSW Morella Grove EVO Oil 3
Pomme Purée 12
French Fries 12
Truffled Parmesan Fries 15
Parisi Seasonal Mixed Salad Leaves 16
Broccolini – Goat's Feta – Roasted Piedmonte Hazelnut 18



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

Additions to the Menu

Sydney Rock Oysters NSW
Pomegranate Mignonette Half Doz \$33 / 1 Doz \$66

Caviar – Royal Oscietra Ars Italica – Italy
10 g – Blini & Condiments \$88

Quattro Formaggi Zucchini Flowers – Truffle Honey \$28

Fremantle Octopus WA – Celeriac Purée – Salsa Verde \$28

Spaghetti Alle Vongole – Pangrattato – Chilli & Garlic \$42

Whole Fish – Beurre Meunière with
Lemon & Caper Butter – Market price

Local Rock Lobster Spaghetti – NSW Market price

Chauvel Striploin on the Bone QLD
Citrus Fed Wagyu MBScore 6-7 500gr \$149



Dolce

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

Amalfi Lemon Tart – Italian Meringue 18
NV Domaine Bernadins Muscat Beames de Venise 18

Crème Caramel – Nocello & Quince 17
2013 Rieussec Sauternes, France 30

Our Flourless Valrhona Chocolate Cake – Mascarpone – Dulce De Leche 18
NV Domaine Bernadins Muscat Beames de Venise 18
2023 Corrado Tonelli Visner di Pergola, Italy 26

Formaggi & Accompaniments 2 Cheese – 24 / 3 Cheese 36

Ossau Iraty – Semi Hard Sheep's Milk – France
Taleggio Luigi Guffanti DOP– Cow's Milk – Italy
Gorgonzola Dolce DOP – Cow's Milk – Italy
1988 Toro Albala Don Pedro Ximénez 45

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

Limoncello Sorbetto – Small 12 – Large 16
Selection of Gelato – Small 12 – Large 16
Pistachio & Mandarin Biscotti – 6 – 8 – 10
Tartufo Italiano– Valrhona Chocolate & Salted Caramel Truffle (x2) 6

Dessert Wine & More

2005 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.

Berta Sant'Antone Grappa Barrique – Aged 12 months in Tronçais Oak Barrel 25
Venetian Cocktail Sgroppino – 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 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 – All card payments incur a processing fee of 1.6%
Public Holidays surcharge 15%