



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 – Grapefruit Margarita – Tequila – Pampelle Ruby – Agave 25
Pecorino Sardo – Sardinian Cheese 18 Months Aged – Ligurian Olives – Grissini 23
Charcuterie Plate to Share – San Daniele Prosciutto, Mortadella & Hot Sopressata Salami 35

Entrée

Tuna Tartare – Bluefin Tuna – Cucumber – Avocado – Pane Carasau 33
Vanella Burrata – San Daniele Prosciutto – Salsa Verde – Basil 29
Burrawong Chicken Parfait – Cornichon – Quince 28
Fritto Misto Nerano – Fremantle Calamari – Hokkaido Scallop – Zucchini 28
Grilled Scampi W.A – Lemon Beurre Noisette 64

Pasta

Bambini Spaghetтини – Sauté of Spencer Gulf King Prawns – Chilli & Garlic 30 / 41
Ravioli – Buffalo Ricotta – Mascarpone – Lemon Butter – Sage 29 / 34
Lamb Ragù Casarecce – Margra Lamb – Mint – Pecorino Romano 29 / 41

Main

NZ Pan Rosted John Dory – Spring Asparagus – Zucchini Flower – Salsa Smeralda 58
Saltimbocca Spatchcock – Wrapped in San Daniele Prosciutto – Parsnip Purée – Vin Jaune 48
Cotoletta Milanese – Veal Cutlet – Fior di Latte Polenta – Fennel – Thyme Jus 51
Steak Frites – Riverina Grass Fed Beef Eye Fillet 220g
Café de Paris Butter **OR** Chimichurri **OR** Green Peppercorn Sauce – French Fries **OR** Pomme Purée 67

Side

Iggy's Sourdough / Ciabatta – Pepe Saya Hand Churned Butter / NSW Morella Grove EVO Oil 4
Pomme Purée 12
French Fries 13
Truffled Parmesan Fries 15
Parisi Seasonal Mixed Salad Leaves 16
Spring Asparagus – Sauce Gribiche 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

Sydney Rock Oysters
Pip and Dom Boyton Merimbula South Coast NSW
Pomegranate Mignonette Half Doz \$34 / 1 Doz \$68

Caviar – Royal Oscietra Ars Italica – Italy
10 g – Blini & Condiments \$91

Quattro Formaggi Zucchini Flowers – Truffle Honey \$28

Wagyu Tonnato – Mbs 5 – Salsa Tonnata – Caperberries \$29



Chris Bolton's Coral Trout Fillet QLD – Paris Mash
Caviar & Champagne Beurre Blanc \$70

Whole Fish – Port Lincoln King George Whiting – Lemon & Caper
Butter - Butterflied and Deboned – Market price

Local Rock Lobster Spaghetti – NSW Market price

Chauvel Striploin on the Bone QLD
Citrus Fed Wagyu MBScore 6-7 500gr \$154

Bistecca alla Fiorentina – Black Angus MBScore 3+ 1000gr \$195



Dolce

Bambini Tiramisu – Single O Coffee & Frangelico 19
1982 Domaine De Theulet & Marsalet Monbazillac, France 31

Amalfi Lemon Tart – Italian Meringue 19
NV Domaine Bernadins Muscat Beaumes de Venise 18

Millefoglie – Vanilla Bean – Blackberries 19
2023 Corrado Tonelli Visner di Pergola, Italy 27

Crème Brûlée – Italicus Rosolio di Bergamotto – Chiacchiere 19
2013 Rieussec Sauternes, France 31

Our Flourless Valrhona Chocolate Cake – Mascarpone – Dulce De Leche 19
NV Domaine Bernadins Muscat Beaumes de Venise 18

Formaggi & Accompaniments 2 Cheese – 25 / 3 Cheese 37

Mimolette 12 Months Aged – Semi Hard Cow's Milk – France
Taleggio Luigi Guffanti DOP– Cow's Milk – Italy
Gorgonzola Dolce DOP – Cow's Milk – Italy
1988 Toro Albala Don Pedro Ximénez 47

Affogato al Caffé – Fior di Latte Gelato & a Shot of 'Single O' Espresso 17

Affogato "Drowned" in Shot of 'Single O' Espresso + Liqueur
Toschi Nocello or Frangelico or Amaretto di Saronno 24

Limoncello Sorbetto – Small 12 – Large 17
Selection of Gelato – Small 12 – Large 17
Pistachio & Mandarin Biscotti – 6 – 8 – 10
Tartufo Italiano– Valrhona Chocolate & Salted Caramel Truffle (x2) 6

Dessert Wine & More

2021 Chateau d'Yquem 1er Cru Supérieur \$199 (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 12
Chilled Limoncello 10
Ask for our Armagnac & Cognac list
Coffee Negroni 26

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 - Public Holidays surcharge 15%