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

Winter 2026

To Start

Bambini Aperitivo – Grapefruit Margarita – Tequila – Pampelle Ruby – Agave 25
Pecorino Sardo – Sardinian Cheese 18 Months Aged – Ligurian Olives – Grissini 25
Charcuterie Plate to share – San Daniele Prosciutto, Mortadella & Soppressata Salami 38

Entrée

Vanella Burrata – San Daniele Prosciutto – Salsa Verde – Basil 31
Burrawong Chicken Parfait – Cornichon – Quince 31
Fritto Misto Nerano – Fremantle Calamari – Hokkaido Scallop – Zucchini – Mint 30
Tuna Tartare – Bluefin Tuna – Cucumber – Avocado – Pane Carasau 37
W.A Grilled Scampi – Tarragon & Vanilla Butter 68

Pasta – Entrée or Main

Bambini Spaghettini – Sauté of Spencer Gulf King Prawns – Chilli & Garlic 32/46
Ravioli – Buffalo Ricotta – Mascarpone – Lemon Butter – Sage 33/37
Lamb Ragù Casarecce – Margra Lamb – Mint – Pecorino 31/43

Main

Murray Cod Fillet – Spring Asparagus – Zucchini Flower – Salsa Smeralda 61
Saltimbocca Spatchcock – Wrapped in San Daniele Prosciutto – Parsnip Purée – Vin Jaune 54
Cotoletta Milanese – Veal cutlet – Fior di Latte Polenta – Fennel – Thyme Jus 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 71

Side

Iggy's Sourdough / Ciabatta – Pepe Saya Hand Churned Butter / NSW Morella Grove EVO oil 4
Parisi's Seasonal Mixed Salad Leaves 17
Spring Asparagus – Sauce Gribiche 19
Pomme Purée 13
French Fries 14
Truffle Parmesan Fries 16

la RIVIERA
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 NSW
Pomegranate Mignonette Half Doz $37 / 1 Doz $75

Caviar – Royal Oscietra Ars Italica – Italy
10 g – Blini & Condiments $97

Quattro Formaggi Zucchini Flowers – Truffle Honey $30

Wagyu Tonnato – Mbs 5 – Salsa Tonnata – Caperberries $32

Chris Bolton's Coral Trout Fillet – Paris Mash
Caviar & Champagne Beurre Blanc $75

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

Local Rock Lobster Spaghetti – NSW $162

Chauvel Striploin on the Bone QLD
Citrus Fed Wagyu MBScore 6-7 500gr $166

Bistecca alla Fiorentina – Black Angus MBScore 3+ 1000gr $215

Dolce

Bambini Tiramisu – Single O Coffee & Kahlua 20
1982 Domaine De Theulet & Marsalet Monbazillac, France 31

Amalfi Lemon Tart – Italian Meringue 20
Samos Vin de Liqueur Vin Doux white Muscat 18

Millefoglie – Mousseline Cream – Berries 20
2023 Corrado Tonelli Visner di Pergola, Italy 27

Crèmè Brûlée – Italicus Rosolio di Bergamotto – Chiacchere 21
2013 Rieussec Sauternes, France 31

Our Flourless Valrhona Chocolate Cake – Mascarpone – Dulce De Leche 20
Domaine Bernadins Muscat Beaumes de Venise 19

Formaggi & Accompaniments 2 Cheese – 26 / 3 Cheese 39

Ossau Iraty – Semi Hard Sheep's Milk – France
Taleggio Luigi Guffanti DOP – Cow's Milk – Italy
Gorgonzola Dolce Latte DOP – Cow's Milk – Italy
2021 Toro Albala Don Pedro Ximénez 47

Affogato al Caffé – Fior di Latte Gelato & a Shot of 'Single O' Espresso 18

Affogato "Drowned" in Shot of 'Single O' Espresso + Liqueur
Toschi Nocello or Frangelico or Amaretto di Saronno 25

Sorbetto & Gelato – Small 13 – Large 18
Pistachio & Mandarin Biscotti – 7 / 9 / 11
Tartufo Italiano – Valrhona Chocolate & Salted Caramel Truffle (x2) 7

Dessert Wine & More

2021 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 Troçais Oak Barrel 25
Venetian Sgroppino Cocktail – 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%