

bombini



Drinks to start

NV Veuve Clicquot Brut France – Champagne 16 / 99

Bellini 12

White peach puree & Canella prosecco

Bombini mule 15

Spiced rum, Havana anos 3, ginger beer, mint, lime

Aperol Spritz 15

Prosecco, Aperol, soda, orange

Jinny Hendrix 20

Hendricks gin, Aperol, cucumber, lime

Small plates to share

Sydney rock oysters with shallot & aged vinegar
25 ½ doz 45 doz

Pickles 7

Wagyu beef empanada 7ea

Cabanossi 12

Wagyu pastrami 19

Pino's mortadella 19

Grilled padron peppers with buffalo mozzarella,
salsa rossa & crostini 19

Tasting plate 29

Cheese plate - selection of three regional cheeses,
oat biscuits & beer onion jam 29

Entrée plates

Hand-made spaghetti with clams, chickpea miso, garlic,
broccoli, chilli & black garlic 26/34

Pappardelle with pork neck ragu, red wine, oregano &
manchego 26/34

Grilled king prawns with chermoula & preserved lemon 29/40

THURSDAY
ANY PASTA + SIDE + WINE 35

Pizza from the wood fire oven

Tomato & basil - heirloom tomatoes with buffalo mozzarella,
garlic & extra virgin olive oil 28

Mushroom - prosciutto, parmesan, porcini & mozzarella 27

Crab - Fraser Island spanner crab, tomato, chilli, capers,
green olives & basil 29

Main plates

Roast beets with lentils, walnut & sesame cream & summer
herbs 34

Ocean trout curry in coconut, kaffir lime, galangal
& basil 37

Roast Burrawong duck with braised tatsoi, plum sauce &
sesame 42

Grilled wagyu rump MBS 9+, bbq leeks, chicken reduction &
fresh horseradish 42

Sides

Roast potatoes with hemp cream & chives 9

Grilled broccolini, XO salsa 10

Herb & lettuce salad, lemon & extra virgin olive oil
dressing 11

Kids

Beef or grilled fish with potatoes 15

Pasta: Ragu, cheese, or tomato 15

Pizza: Tom & cheese, just cheese, or ham & cheese 15

SUNDAY - FROM MIDDAY
SHARED ROAST + SIDES 35 (KIDS 15)

Sweets

Espresso coffee or tea 3.5

House-made Gelato & sorbetti 13

bombini "raspberry & cream" 16

Baked plum tart with almond & vanilla sabayon 16

Daintree chocolate mousse with young coconut &
hazelnut 16

Hosts Hayley Cansdell & Jess Handley
Chef Cameron Cansdell & Andrew Percival

bombini is situated on two acres with orchards & vegetable gardens. Our aim is to produce a regional restaurant with food shaped by what we grow as well as the exceptional produce we source from within Australia. Currently we are harvesting mulberries, mustard cress, lemons, garlic, radishes, potatoes