

# bombini

## Antipasti to share

Italian olives & balsamic onions 9

*Selection salumi served with pickled vegetables & spelt crostini*

Cured meat plate selection 27

Mortadella 14

Fennel Salamini 14

Grass-fed organic Wagyu beef bresaola 14

Italian San Daniele Prosciutto 14

Freshly shucked rock oysters served over crushed ice with shallot, apple cider & seaweed dressing: 4.5 per

Burrata with radicchio, Padron peppers, tomato, saffron & olive oil salsa 18

Salt cod, potato & saffron fritters with garlic mayonnaise 16

Cured ocean trout in prosecco, Yarra Valley salmon roe, dill & extra virgin olive oil 18

Grass-fed beef Battuta with Savini black truffle mustard, Pantelleria capers, rocket & Grana Padano 20

## Primi & pasta

Cream of chestnut & shiitake soup 19

Aquerello risotto with red wine, Canestrato cheese & grilled radicchio 26

Cannelloni with Fraser Island spanner crab, leek, ricotta & San Marzano tomato 28/38

Pappardelle with ragu of duck in red wine, Grana Padano 26/35

Potato gnocchi with sage, burnt butter & parmesan 26/35

## Secondi

Grilled Cone Bay Barramundi with smoked eggplant, tomato & chickpea salad, green olive & pistachio pesto 38

King prawns in tomato & saffron sauce, ancient wheat couscous 39

Grilled quail wrapped in prosciutto & sage with roast onions, farro, radicchio & pomegranate, 5 year aged balsamic 38

Grilled grass-fed Pinnacle scotch fillet with red wine, braised mushrooms, onion marmalata 39

Roast white river veal with cime di rabe, butternut, pickled saffron milk caps & pan juices 35

## Contorni

Grilled cauliflower with parmesan 9

Roast potatoes with rosemary & extra virgin olive oil 12

Mixed leaf salad with lemon dressing 9

## Formaggi

One for 12 / three for 29- served with sourdough

Ossau iraty with dried zante grapes

Gorgonzola piccante with Australian manuka honey

Brillat Savarin with pear mustard fruit

## Dolci

Gelato or sorbetti 15

*"In house made, churned daily using only natural ingredients, Jersey cream, free range eggs, no preservatives or stabilizers"*

Bombini "raspberry & cream" 17

Honey cream with mandarin compote, lemon thyme, cinnamon bigne 17

Amedei chocolate cake with yuzu compote, zabaglione cream 17

## Caffe

Espresso di Manfredi "Audacia" 4.5 / mug 5.5

Mariage Freres teas - English breakfast, Earl grey, Marco Polo, Green Sencha 4.5

Organic Peppermint or Chamomile teas 4.5

Host Hayley Cansdell & Chef Cameron Cansdell

*Bombini is situated on two acres with fruit trees, vegetable gardens and a chicken shed. Our aim is to produce a regional restaurant which food is shaped by what we grow as well as the exceptional produce we source within Australia. Currently we are harvesting tomatoes, eggplant, basil, fennel, chard, white radish, passionfruit, beets & zucchini*