

bombini

Primi

Italian olives & balsamic onions 9

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

Selection of salumi served with house pickles & rye crostini, San Daniele prosciutto, Salame Toscana, Organic Wagyu bresaola, 27

Snapper crudo with sesame, Garum di tonno & Sicilian olive oil, fried ink chips 22

Grilled Southern calamari stuffed with king prawns, Sardinian fregola, tomato, chilli & basil salsa 29

Grass-fed beef Battuta with mustard, Pantelleria capers, rocket & Grana Padano 22

Grilled quail wrapped in pancetta, slow-cooked butternut, saba & new-season green almonds 28

Fritto misto – Whitebait, cauliflower, sage with lemon mayonnaise 21

Pasta

Acquerello risotto with Hervey Bay scallops, zucchini flower & saffron 28

Pappardelle with ragu of corn fed chicken in red wine, peas, parsley & Pecorino Toscano 28/38

Mancini spaghetti with Coorong pippies, eggplant & chilli salsa, parsley & garlic 28/39

Potato gnocchi with burnt butter, sage & Grana Padano 26/36

Secondi

Pan-roasted snapper with asparagus, red pepper, potato & saffron sauce 39

Grilled king prawns in the half shell, fennel & radicchio, grilled globe artichoke, salsa salmoriglio 42

Pan-roasted duck with grilled witlof, eggplant puree, rocket, olive oil & balsamic 38

Roast Flinders Island lamb cutlets with roast fennel, carrot passato, roast garlic & anchovy salsa 43

Grilled grass-fed Pinnacle scotch fillet with red wine, Jerusalem artichoke & bone marrow 41

Contorni

Green beans with parsley & garlic 12

Roast potatoes with rosemary 12

Leaf salad with lemon dressing 9

Buffalo mozzarella with roast bullhorn peppers, basil, green olive & broad bean salsa 18

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

Cannoli with chinotto & ricotta cream, rhubarb & strawberry compote, pistachio gelato 17

Tapioca with coconut sorbetti, champagne jelly, mango & macadamia 17

Amedei chocolate cake with hazelnut cream 18

Formaggi

One for 12 / three for 29- served with sourdough

Ossau Iraty with dried currant grapes
Pecorino Toscano with fresh pear
Rouzaire camebert with hazelnuts

Caffe

All served with pistachio & rosemary biscotto

Amedei hot chocolate served with jersey cream 10

Coffee by Espresso di Manfredi 4.5 / mug 5.5

Loose leaf teas by Mariage Freres teas of Paris - English breakfast, Earl grey, Marco Polo, Green Sencha 4.5

Organic Peppermint or Chamomile teas 4.5

Hosts Hayley Cansdell, Jess Handley & Chefs Cameron Cansdell & Eamon Barnett

Bombini is situated on two acres with orchards and vegetable. 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 passionfruit, mulberries, mustard cress, lemons, artichokes, garlic, leeks, turmeric, spring herbs