

bombini

Primi

Italian olives & balsamic onions 9

Freshly shucked rock oysters served over crushed ice with Tasmanian wakame dressing: 4.5 per

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

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

Grilled Fremantle octopus with confit tomato, black olives, garlic mayonnaise & rocket 26

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

Pasta

Acquerello risotto with Hervey Bay scallops, shiitake mushroom & sorrel 28

Stracci with duck & veal ragu, peas, parsley, Grana Padano 28/38

Fabbri spaghetti with Queensland spanner crab, hot chilli, zucchini flowers, parsley & garlic 30/40

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

Secondi

Ora King Salmon fillet with braised sugar snap peas, asparagus, eschalot & spinach, crustacean sauce 39

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

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

Grilled grass-fed Pinnacle scotch fillet with red wine, Jerusalem artichoke & Silkwood green peppercorns 42

Roast Berkshire pork fillet with wholegrain farro, confit fennel, roast Butternut, sage sauce 49

Contorni

Grilled zucchini with stracciatelle soft cow's milk cheese, pumpkin seeds, mint & extra virgin olive oil 21

Green beans with parsley & garlic 12

Roast potatoes with rosemary 12

Leaf salad with lemon dressing 9

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 cumquat & ricotta cream, rhubarb & strawberry compote, pistachio gelato 17

Coconut sorbetti with champagne jelly, mango, macadamia praline & tapioca in vanilla bean 17

Amedei chocolate cake with hazelnut cream 18

Formaggi

One for 12 / three for 29- served with sourdough

Comte with fresh pear

Gorgonzola dolce with honey

Fromage D'Affinois 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 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 passionfruit, mulberries, mustard cress, lemons, artichokes, garlic, leeks, turmeric & spring herbs.