

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

Fremantle octopus carpaccio, globe artichoke, crisp eschalots & salsa verde 24

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 with pancetta & sage, rocket, grilled peaches & vincotto 28

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

Pasta

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

Pappardelle with ragu of Flinders Island lamb, peas, parsley & Pecorino Toscano 28/38

Fabbri spaghetti with Queensland spanner crab, hot chilli, zucchini flowers, parsley & garlic 28/39

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

Secondi

Pan-roasted hapuka fillet 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 & Silkwood green peppercons 41

Contorni

Green beans with parsley & garlic 12

Roast potatoes with rosemary 12

Leaf salad with lemon dressing 9

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

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

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.