

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 garlic mayonnaise 21

Grilled Fremantle octopus with cucumber & tomato salsa, rocket, bottarga 26

Parmesan tart with cherry tomato, basil, confit onion & stracciatelle 23

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

Pasta

Acquerello risotto with Mooloolaba 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 32/42

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

Secondi

Grilled kingfish with eggplant & red pepper salad, salsa verde 39

Grilled scampi in the half shell, fennel & radicchio, salsa salmoriglio 52

Pan-roasted duck with pickled cabbage, oyster mushroom, grapes, olive oil & balsamic 38

Grilled grass-fed Pinnacle scotch fillet with red wine, grilled broccolini & bagna cauda 43

Roast Berkshire pork loin with wholegrain farro, confit fennel, roast butternut, sage sauce 48

Contorni

Grilled zucchini with pine nuts & mint 10

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" 19

Amedei chocolate truffle 19

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

Chocolate hazelnut nougat with coffee cream 17

Panettone with lavender gelato & spiced cherries 18

Formaggi

One for 12 / three for 29- served with sourdough

Comte with fresh pear
Gorgonzola dolce with honey
Savarin 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.