

Primi

Italian olives & balsamic onions 9

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

bombini salumi – Calabrese & fennel cacciatore with grissini, pickled shiitake & La Tur farmhouse cheese 29

Grilled Fremantle octopus with potato, lemon, black olives & garlic mayonnaise 26

Parmesan tart with cherry tomato, basil, confit onion & Stracciatelle soft cow's milk cheese 25

Grass-fed beef battuta with salsa verde, fried Jerusalem artichoke rocket & Grana Padano 24

Pasta

Acquerello risotto with Moreton bay bugs & prosecco 34/46

Stracci with local oyster mushrooms, parsley & garlic, Pecorino Crotonese 28 /38

Linguine with ragu of rabbit & basil, Grana Padano 28/38

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

Secondi

Grilled kingfish with spiced eggplant & red pepper salad, walnut & caper salsa 40

Roast little hill farm chicken with oregano & lemon stuffing, peas & fried parsnip 40

Grilled grass-fed Pinnacle scotch fillet with beetroot, red lentils, bagna cauda 43

Roast pork loin with crackling, roast butternut, wholegrain farro, fennel mostarda & sage 48

Contorni

Grilled zucchini with pine nuts & mint 10

Roast potatoes with rosemary & extra virgin olive oil 12

Leaf salad with lemon dressing 9

Formaggi

One for 12 / three for 29- served with sourdough

Gruyère with fresh pear
Gorgonzola dolce latte with local honey
Savarin with hazelnuts

bombini

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

Pasta "fritto" with cherry compote, pistachio gelato 17

Chocolate hazelnut nougat with coffee cream 17

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, mustard cress, lemons, swiss chard, garlic, leeks, turmeric, summer herbs