

bombini

Primi

Italian olives & pickles 9

Freshly shucked rock oysters served over crushed ice with apple cider & seaweed dressing: ½ doz 25 / doz 47

bombini salumi – Calabrese & fennel cacciatore with grissini, balsamic onions & La Tur farmhouse cheese 29

Grilled yellowfin tuna with radicchio, grilled broccoli, pistachio & green olive salsa 29

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

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

Pasta

Hand rolled picci with wild boar ragu & Grana Padano 30/40

Acquerello risotto with diamond clam, saffron & prosecco 30

Mancini spaghetti with grilled live Marron, tomato, fermented chilli & basil 36/48

Potato gnocchi with mushroom ragu, chestnut & Grana Padano 26/36

Secondi

Grilled king prawns with Dutch cream potatoes, peppers & black olives, bagna cauda 46

Roast Little Hill farm chicken with Jerusalem artichoke, braised cavalo nero & hazelnut salsa 40

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Grilled grass-fed Pinnacle scotch fillet with wood roasted pumpkin, red lentils & house made mustard 43

Roast suckling lamb with chicory & garlic, grilled polenta, grated horseradish & rosemary 48

Contorni

Grilled zucchini with pine nuts & mint 10

Roast potatoes with rosemary & extra virgin olive oil 12

Savoy cabbage 5-year aged balsamic & Grana Padano 9

Formaggi

Cheese plate – La tur, D.O.P Gruyère, Gorgonzola dolce latte with hazelnuts, pear, local honey, sourdough 28

Dolci

Gelato or sorbetti 15

"In house made, churned daily using only natural ingredients, Jersey cream, free range eggs, no preservatives or stabilisers"

bombini "raspberry & cream" 19

Amedei chocolate truffle 19

Pistachio sponge with mandarin compote, thyme & olive oil 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 mustard leaf, lettuce, chilli, lemons & sorrel