

bombini

Primi

Italian olives & balsamic onions 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, pickles & Reggiano 29

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

Cream of salt cod soup with roast garlic crostini 20

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 southern calamari, squid ink & radicchio 30

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

Potato gnocchi with mushroom & chestnuts ragu, Pecorino 26/36

Secondi

Grilled king prawns with Dutch cream potatoes, cavalo nero & bagna cauda 46

Crumbed veal involtini with pecorino Calcagno, braised peppers, olives & radicchio 38

Grilled grass-fed Pinnacle scotch fillet with grilled broccolini, red lentils & house made mustard 43

Corn fed chicken breast with brussel sprouts & prosciutto, white bean puree, hazelnut salsa 40

Contorni

Grilled zucchini with pine nuts & mint 10

Roast potatoes with rosemary & extra virgin olive oil 12

Savoy cabbage with pear, fennel & mustard dressing 9

Formaggi

Cheese plate – Reggiano, 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

Rhubarb & hazelnut tart 18

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