

# 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 & Grana Padano 30/40

Acquerello risotto with smoked eel, leek & chives 26

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

Potato gnoccho stuffed with buffalo mozzarella & gorgonzola, Reggiano & burnt butter 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 cauliflower shoots, red lentils & house made mustard 45

Roast suckling pig with roast pumpkin, grilled radicchio, black olive, sage sauce 51

## Contorni

Grilled zucchini with pine nuts & mint 10

Roast potatoes with rosemary & extra virgin olive oil 12

Radicchio, mint, pepita & orange salad with extra virgin olive oil 9

## Formaggi

Cheese plate – Reggiano, Milawa king river gold washed rind, 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 18

Vanilla sponge with custard, strawberries, lemon balm & orange sorbetti 18

## Caffe

*Served with pistachio & rosemary biscotto*

Amedei hot chocolate served with Jersey cream 10

House blend coffee 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, Chef: Cameron Cansdell

*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*