

bombini

Primi

Italian olives & balsamic onions 9

Freshly shucked rock oysters, apple cider & seaweed dressing: ½doz 25 1doz 47

bombini salumi – Calabrese & Wagyu bresaola with grissini, pickles & Reggiano 29

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

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

Pasta

House-made conchiglie with ragu of venison, tomato, red wine & Grana Padano 26/36

Acquerello risotto with smoked eel, leek & chives 26

House-made semolina spaghetti with grilled live marron, tomato, fermented chilli & basil 36/48

Potato gnoccho stuffed with buffalo mozzarella & gorgonzola, radicchio, Reggiano & burnt butter 30/40

Secondi

Seafood stew - king prawn, black mussels, clams in saffron & tomato, garlic mayonnaise crostini 46

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

Grilled grass-fed Brooklyn Valley scotch fillet, grilled broccolini, roast garlic & black truffle butter 48

Roast suckling pig with haricot beans, grilled radicchio, La tamerici Mustard fruit & sage 51

Contorni

Mixed leaf, grilled zucchini, pine nuts & mint 10

Roast potatoes with rosemary & extra virgin olive oil 12

Green beans, parsley, garlic & extra virgin olive oil 9