

bombini

Primi

Italian olives & balsamic onions 9

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

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

Yellow fin tuna crudo, smoked eggplant, pane carasau & herb oil 28

Parmesan tart, cipolini onion, globe artichoke, sheep sorrel & stracciatella 26

Pasta

House-made conchiglie with ragu of veal cheek, white wine, broad beans & Grana Padano 28/38

Acquerello risotto with king brown & shiitake mushrooms, goats cheese & thyme 29

House-made spaghetti with Moreton Bay bug, zucchini flower, garlic shoots, chives & extra virgin olive oil 34/44

Potato gnocchi with cavalo nero, eschallot, garlic & pecorino 30/38

Secondi

Grilled king prawns, kingfish, mussels, clams in tomato & olive oil sauce, crostini with mayonnaise 48

Roast heritage breed chicken with rosemary, braised peppers & chickpeas 43

Grilled grass-fed Brooklyn Valley scotch fillet, charred leek, horseradish & roast garlic 49

Roast suckling pig with haricot beans, chicory, La tamerici mustard fruit & sage 51

Contorni

Green beans, parsley, garlic 9

Roast potatoes with rosemary & extra virgin olive oil 12

Mixed leaf, grilled zucchini, pine nuts & mint 10