

bombini

Primi

Italian olives & balsamic onions 9

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

Buffalo mozzarella with wood fired leeks, king prawns & pesto 24

Yellow fin tuna crudo, smoked eggplant, pane carasau & basil 28

bombini salumi – fennel saucisson, pork & pepperberry terrine, Wagyu bresaola with grissini, pickles & Reggiano 29

Parmesan tart with roast cipollini onion, globe artichoke, garden sorrel & stracciatella 26

Veal carpaccio with roast garlic, coffee bean, fried capers 25

Pasta

House-made conchiglie with wagyu beef bolognese & Grana Padano 26/34

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 tiger prawns, kingfish, mussels, clams in tomato & olive oil sauce, crostini & mayonnaise 48

Roast heritage breed chicken with rosemary, braised peppers with olives, capers & chickpea puree 43

Grilled grass-fed Brooklyn Valley scotch fillet with red wine, grilled radicchio & horseradish 48

Roast rare-breed suckling pig with haricot beans, chicory, La tamerici mustard fruit & sage 48

Contorni

Roast potatoes with rosemary & extra virgin olive oil 12

Broccoli, garlic, chilli & Grana Padano 9

Red oak leaf with croutons, bagna cauda dressing 10