

bombini

Primi

Italian olives & balsamic onions 9

Freshly shucked rock oysters, house red wine vinegar, eschallot: ½doz 25 1doz 47

King prawns with buffalo mozzarella, radicchio & pesto 24

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

bombini salumi – fennel saucisson, pork & juniper berry terrine, Wagyu bresaola with grissini, pickles 29

Iberico ham with padron peppers & 25 year aged cabernet vinegar 35

Parmesan tart with roast Lombardo peppers, cherry tomatoes, onion jam, egg & anchovy sauce 26

Barbecued Eugowra quail with sage, grilled zucchini, pine nuts, caper leaves & grapes 33/43

Pasta

House-made paccheri with Wagyu beef bolognese & Grana Padano 26/34

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

House-made spaghetti with pippies, garum di tonno, chilli, parsley & garlic 28/38

Potato gnocchi with radicchio & gorgonzola, parmesan & truffle pecorino sauce 28/36

Secondi

Blue eye trevalla in banana leaf, peperonata, green olive & pine nut salsa 37

Barbecued duck breast, mushroom ragu, fried leek & 5 year aged balsamic 39

Roast suckling pig with braised carrot & cumin, sprouted rye & caramelized onion 48

Brooklyn Valley beef short rib with grilled polenta, braised chicory & horseradish 42

Contorni

Roast potatoes with rosemary & extra virgin olive oil 12

Broccoli, garlic, chilli & Grana Padano 9

Cos lettuce with pangratatto, bagna cauda dressing 10