

bombini

Primi

Olives & balsamic onions 9

Freshly shucked rock oysters, house red wine vinegar, eschallot: ½doz 25 1doz 45

bombini antipasto – pork terrine with capers, roast onion & fennel seeds, tuna crudo with sesame, finger lime & chives, wagyu bresaola, house pickles & grissini 29

Iberico ham aged 24 months with pickled pine mushrooms 35

Slow-roasted carrot with red lentils, grilled peppers, mustard leaf & walnut cream 24

Housemade pasta & risotto

House-made paccheri with wagyu beef bolognese & parmesan 26/34

Acquerello risotto with pippies, saffron, parsley & garlic 26

House-made spaghetti with yellowfin tuna, tomato, capers, garum di tonno & chilli, 26/34

Potato gnocchi with burnt butter, radicchio & Grana Padano 26/34

Secondi

Herb & almond crusted red emperor, watercress puree, rocket & lemon 36

Barbecued duck breast, mushroom ragu, fried leeks & aged balsamic 36

Roast Brooklyn Valley beef short rib with braised haircot beans, braised chicory & horseradish 38

Roast rare-breed suckling pig with spiced apple compote. roast fennel with parmesan, roast parsnips, rosemary & pan juices 70 (serves two)

Contorni

Roast potatoes with rosemary & extra virgin olive oil 9

Roast cauliflower with parmesan cream 9

Cos lettuce with pangrattato, roast garlic & honey dressing 8