

Antipasti to share

Olives & balsamic onions 6

Wood fired schiacciata flatbread with Ortiz anchovies, rosemary, parmesan & garlic 21

Antipasto plate - San Daniele prosciutto, mortadella, sopressa, pickled fennel, ossau iraty & pane carasau 29

Wood-roasted octopus, salsa rossa & pangrattato 18

Wagyu beef bresaola, pickled pine mushrooms & crostini 24

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

Pizze

Margherita - tomato, basil, buffalo mozzarella, extra virgin olive oil 21

Diavola - tomato, hot n'duja, peppers, hot chilli, fior di latte 26

Salumi - tomato, smoked ham, pepperoni, pancetta, fior di latte 28

Salsiccia - tomato, house made pork sausage, red onion, black olives, oregano, smoked mozzarella 28

Granchio - tomato, spanner crab, capers, chilli, green olives & basil 28

Pomodoro ciliegino - cherry tomato, chicory, buffalo mozzarella, smoked mozzarella, roast garlic 25

WEDNESDAY

ANY PIZZA + GLASS OF WINE OR BEER 25

Pasta & Risotto

Hand-cut linguine with tuna, tomato, garum di tonno, chilli, parsley & garlic 26/34

Spaghetti all'Americana 26/34

Potato gnocchi with radicchio, burnt butter & parmesan 26/34

Risotto with pippies, saffron, parsley & garlic 26

THURSDAY

ANY PASTA + SIDE + WINE 35

Secondi

Herb & almond crusted snapper, Jerusalem artichokes, spinach & lemon 36

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

Roast Brooklyn Valley short rib, grated horseradish, chicory & polenta 40

Charcoal roast suckling pig with accompaniments (for two) 70

SUNDAY – FROM 4PM

SHARED ROAST + SIDES 35 (KIDS 15)

Kids

Beef or fish with potatoes 15

Pasta: Meatballs, cheese or tomato 15

Pizza: Margherita, cheese or ham & cheese 15

Contorni e Insalate

Roast potatoes, rosemary, extra virgin olive oil 9

Grilled cauliflower shoots with parmesan cream 9

Radicchio & fennel salad with honey dressing 9

Wood roast pumpkin, gorgonzola, honey, hazelnuts 12

Aperitivo



bombini Mule 15

Spiced rum, Havana Anos 3, ginger beer, mint, lime

Canella Bellini 12

White peach puree & Prosecco

Jinny Hendrix 20

Hendricks gin, Aperol, cucumber, lime

NV Borgo Molino Prosecco 10

Extra dry, elegant prosecco with fine bubbles

NV Taittinger Brut Champagne 18

The quintessential accompaniment for rock oysters

Dolce

Gelato & sorbetti 13

Tiramisu 16

Baba with lemon myrtle, rhubarb & strawberry compote, vanilla cream 16

bombini "raspberry and cream" 16

Amedei chocolate truffle 16

Nutella Pizza 18

*Hosts Hayley Cansdell & Jess Handley
Chefs Cameron Cansdell & Kodi Southgate
Sommelier James Griffin*

Bombini is situated on two acres with fruit trees, vegetable gardens, and chickens..