

## Small plates to share

Australian olives & balsamic onions 6

Wood-roasted calamari, salsa rossa & pangrattato 18

Freshly shucked Sydney rock oysters, house aged wine vinegar & shallot ½doz 25 1doz 45

Kingfish carpaccio with soy, extra virgin olive oil, finger lime & Tasmanian wakame 25

Saucisson Salame 24

Jamon Iberico aged 24 months 24

Tasting plate 29

## Pizza from the wood fire oven

Tomato & basil - with buffalo mozzarella & extra virgin olive oil 21

Spicy salame – tomato, hot n' duja, roast peppers, fior di latte & chilli 26

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

Mushroom – mushroom, San Daniele prosciutto, parmesan, fior di latte, rosemary & garlic 26

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

WEDNESDAY  
ANY PIZZA + GLASS OF WINE OR BEER 25

## Entrée Plates

Grilled King prawns, broccoli, hemp cream, capers & almonds 26/34

Spaghetti with braised octopus, green olives, tomato & parsley 26/34

Pappardelle with braised duck, red wine, porcini, Grana Padano 26/34

Potato gnocchi with walnut, caper, parsley & lemon salsa 26/34

THURSDAY  
ANY PASTA + SIDE + WINE 35

## Main plates

Roast suckling pig with accompaniments (for two) 75

Red Emperor with pearl couscous, ginger, coriander, saffron & sea blite 37

Barbecued spice crust kangaroo loin, wood roast pumpkin, honey, garden mustard leaf 37

Grilled wagyu beef rump, golden beets, nettle & borage salsa 39

SUNDAY – FROM 4PM  
SHARED ROAST + SIDES 35 (KIDS 15)

## Kids

Beef or grilled fish with potatoes 15

Pasta: Ragu, cheese, or tomato 15

Pizza: Tom & cheese, just cheese, or ham & cheese 15

## Sides

Roast potatoes, rosemary, extra virgin olive oil 9

Grilled cauliflower shoots with parmesan cream 9

Radichio, mint, orange & fennel salad with lemon dressing 9

## Cocktails



Bellini 12

*Pink peach puree with Canella prosecco*

bombini Mule 15

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

Aperol Spritz 15

*Prosecco, Aperol, soda, orange*

Jinny Hendrix 20

*Hendricks gin, Aperol, cucumber, lime*

## Sweets

Gelato and sorbet 13

Caramel pineapple cake, crème fraiche ice cream, banana & passionfruit 16

bombini "raspberry and cream" 16

Daintree chocolate cream, coconut & hazelnut 16

Espresso coffee or tea 3.5

Hosts Hayley Cansdell & Jess Handley  
Chefs Cameron Cansdell & Kodi Southgate

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