

THE MENU

TO START

Garlic Bread | \$6 (v)

Marinated Olives* | \$4

(v & gf) **ask for them warmed if you like*

Gluten Free Garlic Bread | \$7 (v & gf)

PASTA

Spaghetti & Meatballs | \$22
with shaved parmesan
in a rich tomato sauce

Gnocchi | \$22
in a tomato and herb sauce
or Gnocchi in a pesto cream sauce
add marinated chicken \$6

Prawn Spaghetti | \$24
Spaghetti in a fresh tomato sauce with
garlic marinated prawns, peas & fresh chili

SALADS

Rocket, Parmesan & Pear | \$13
with a balsamic glaze (v & gf)

Snow peas, Garden peas, Ricotta & Mint | \$13
(v & gf)
- Add warm marinated chicken or lamb for \$6

Prawn Summer Salade | \$15
Garlic marinated prawns, tomato, Spanish onion
chili with a mango lime dressing on mixed
leaves with saved parmesan (gf)

BAMBINOS

All kids eat for \$15 – includes meal, drink & dessert

Cheese Pizza
Kids sized cheese classic

Chunky Ham
Cheese and pineapple pizza

Spaghetti & Meatballs

Calamari and Chunky Chips

Drinks – Pink Lemonade, OJ or Apple Juice

Dessert - Gelato Chocolate or Vanilla
- Churro with chocolate dipping sauce

TO SHARE (or not...)

Mezze Plate | \$24
from The BamVino Deli, delicious cheese, dips,
crackers and cured meats (d) (gf opt)

Fresh Snapper Ceviche | \$16
marinated in citrus with peppers, coriander, chili
with sourdough toast (gf opt)

Chicken Wings | \$12
marinated with tequila to spice them up, drizzled in
a sweet sticky chili glaze

Tuna Tostadas | \$15
fresh tuna slices with avocado, Spanish onion &
chipotle mayo on a crispy tostada

Arancini Balls | \$12
Bolognese or Porcini Mushroom with Truffle (v) - 4
per serve, add extra for \$2.50

Lamb Fillet Skillet | \$15
Tender lamb fillet marinated in Moroccan spice
with a honey & orange glaze (gf)

Little Creek Haloumi with Pesto | \$11
pan seared local Haloumi & fresh pesto (v & gf)

Homemade Empanadas | \$15
one each of cheese, beef & spinach with ricotta
- 3 per serve, add extra for \$5

Garlic Calamari | \$12
marinated, lightly fried and served with
garlic aioli

Spinach High | \$12
sautéed spinach, carrot, onion, garlic, sultanas &
pinenuts in a béchamel sauce (v & gf opt)

Chorizo & Cheese Tortilla Bites | \$12
they are addictive.....
4 per serve, add extra for \$3

****NEW** Burrata di Parma** | \$15
Thinly sliced prosciutto, cherry tomatoes topped
with a fresh ball of creamy burrata cheese, and a
drizzle of truffle oil (gf)

THE MENU

PIZZA

Margherita | \$18

Classic, tomato, cheese & basil (v)

Spicy Sausage | \$22

Chorizo, pepperoni & mozzarella

Pesto Chicken | \$24

Marinated chicken breast,
with house made fresh pesto

****IT'S BACK** Mango Chicken** | \$27

Farm fresh mango, marinated chicken breast,
with coconut yoghurt, mint & cashews

Prawn & Chorizo | \$25

Chorizo, prawns, glazed with pineapple
& habanero jam

The Salmon Pizza | \$26

Fresh Atlantic salmon slices, Spanish onion,
capers with fresh dill

Chunky Ham & Pineapple | \$22

With smoked ham and fresh pineapple

Trio of Truffle | \$30

Truffle salami, mushroom, truffle pecorino
& truffle oil

Fancy a Pork | \$26

Pork, crackling, tomato, Spanish onion,
apple & coriander

Lamb Shoulder with Thyme | \$24

Slow cooked lamb marinated in red wine
with thyme, rocket & aioli

Argentinian Beef | \$24

24 hour marinated Argentinian beef
& green olives

Quattro Formaggi | \$22

Mozzarella, blue, parmesan & gorgonzola (v)

Char Grilled Veg | \$22

Baby eggplant, cherry tomato, mushroom, zucchini,
caramelized onion & feta (v)

Boxing Kangaroo | \$25

Hickory smoked kangaroo rump, fried shallots,
mushrooms with a homemade BBQ glaze

Chili Bamvino Style | \$18

Jalapeno, long red and habanero chilies
with mozzarella

Out for a Duck | \$36

Succulent duck breast, shallots, cucumber,
coriander & Hoi Sin

*Add to any pizza – Anchovies, chili, mushroom, olives,
pepperoni for \$2.5 each*

Gluten free base available for \$2.5 each

DESSERT

Pat n Sticks Ice Cream Sandwich | \$8

Ask for today's selection

Cheese Plate | \$18

A selection of 4 cheeses with crackers
from the BamVino Deli

Chef's own Churros | \$12

With a Kahlua caramel dipping sauce –
three per serve, add extra for \$4

Affogato | \$13

Shot of coffee with vanilla bean gelato - add
Frangelico, Kahlua or Baileys for an extra \$5

Gelato | \$12

Vanilla Bean or Chocolate Obsession

Chocolate Caramel Tart | \$13

With vanilla bean gelato

Waffle Delight | \$12

With vanilla bean gelato and caramelized walnut
sauce

Gluten Free Brownie | \$12

With raspberry coulis and vanilla bean gelato

Very Special 15 Year Old Muscat from our own
BamVino barrel | \$10

Le Tertre Du Lys D'Or – Sauternes – France 375ml
| \$45 / \$10

Coffee & Tea | \$4.5

THE MENU

DRIVING DRINKS

Chilled & Filtered Still or Sparkling Water | \$3
per person unlimited

Antipodes NZ | \$10
Sparkling 1 litre

Soft Drinks | \$4
Lemonade, Pink Lemonade, Coke, Coke Zero

Juices | \$5
Orange or Apple

A Little Bit Fancy | \$5
Ginger Beer, Lemon Lime & Bitters,
Aranciata or Limonata

A Bit Different | \$7
Kombucha – original, apple, hibiscus, raspberry
lemonade, ginger & lemon

Maggie Beer | \$23
Non Alcoholic Sparkling Red or White 750ml

Sangria | \$20
Non Alcoholic Sparkling 750ml

BREWS & CIDERS

Beer of the Moment ask our staff for today's beer | \$7.5

Premium Light James Boags | \$6

Premium Mid Stone & Wood Garden Ale 3.5% | \$7.5

Imports Corona, Peroni | \$8

Premium Lager Menabrea | \$9

Pilsner Hawthorn Brewing Co. | \$9

Apple or Pear Cider | \$8

Pale Ale Young Henry's, Cricketers Arms | \$9

Pacific Ale Stone & Wood | \$9

Wheat Beer Moo Brew Hefeweizen | \$10

Indian Pale Ale Six String Dark Red | \$11

Having a Party?

Then party with us!
Set menu options include:

- 2 or 3 courses
- Grazing table or platters
- Drinks packages
- Private Deli room

Ask our staff for details,
or call 43650064

Like our Wine?

Drink better with us at
Bamvino Cellars, located at
Green Point (under ALDI) and
East Gosford (next to IGA)

Join our mailing list to hear
about great specials, upcoming
tasting events.

Fill your details in at the bar.