

THE MENU

TO START

Garlic Bread | \$8 (v)

Marinated Olives* | \$7

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

Gluten Free Garlic Bread | \$9 (v & gf)

PASTA

Spaghetti & Meatballs | \$24
with shaved parmesan
in a rich tomato sauce

Gnocchi | \$25
in a tomato and herb sauce
or Gnocchi in a pesto cream sauce
add marinated chicken \$5

Prawn Spaghetti | \$27
Spaghetti in a fresh tomato sauce with
garlic marinated prawns, peas, cherry
tomato, shaved parmesan & fresh chili

SALADS

Rocket, Parmesan & Pear | \$15
with a balsamic glaze (v & gf)

Snow peas, Garden peas, Ricotta & Mint | \$15 (v&gf)

- Add warm marinated chicken or lamb for \$6

Pumpkin & Spinach Salad | \$15
With feta, pine nuts and a splash of truffle oil (v & gf)

BAMBINOS

All kids eat for \$17 – 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 | \$18
marinated in citrus with peppers, coriander, chilli with
sourdough toast (gf opt)

Tasty Tuna Tostadas | \$18
Slice of tuna with avocado, spanish onion, coriander and
chipotle sauce, with soy and lemongrass on a crispy
tostada – 4 per serve add extra for \$4.5

Crispy Chicken Wings | \$13
Crispy wings, marinated in salt, white pepper, lemon
juice and Prosecco, served with garlic, parsley, olive oil
and a hint of chilli (gf)

Arancini Balls | \$15
Bolognese or Porcini Mushroom with Truffle (v)
- 4 per serve, add extra for \$3.50

Lamb Fillet Skillet | \$16
Tender lamb fillet marinated in Moroccan spice with a
honey & orange glaze (gf)

Haloumi with Capsicum Jam | \$13
Pan seared Haloumi served with a roasted red capsicum
jam (v & gf)

Homemade Empanadas | \$17
one each of cheese, beef & spinach with ricotta
- 3 per serve, add extra for \$5.5

Garlic Calamari | \$14
Marinated in garlic and fresh herbs, lightly fried and
served with garlic aioli

Vegetarian Burrata | \$14
Fresh creamy burrata cheese, grilled zucchini, eggplant,
fresh cherry tomato, basil, with a hint of truffle oil and
balsamic glaze (v & gf)

Chorizo & Cheese Tortilla Bites | \$15
they are addictive.....
- 4 per serve, add extra for \$4

Burrata di Parma | \$18
Thinly sliced prosciutto, cherry tomatoes topped with a
fresh ball of creamy burrata cheese from The Deli, and a
drizzle of truffle oil (gf)

THE MENU

PIZZA

Margherita | \$20

Classic, cherry tomato, cheese & basil (v)

Spicy Sausage | \$25

Chorizo, pepperoni & mozzarella

Mediterranean Cove | \$27

Pepperoni, mushroom, cherry tomato, black olives

Pesto Chicken | \$26

Marinated chicken breast, with house made fresh pesto

Mango Chicken | \$29

Marinated chicken breast, mango slices with coconut yoghurt, mint & cashews

Prawn & Chorizo | \$28

Chorizo, prawns, glazed with pineapple & habanero jam

The Salmon Pizza | \$29

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

Chunky Ham & Pineapple | \$24

With smoked ham and fresh pineapple

Trio of Truffle | \$33

Truffle salami, mushroom, truffle pecorino & truffle oil

Gluten free base available for \$3 each

Lamb Shoulder with Thyme | \$27

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

Quattro Formaggi | \$25

Mozzarella, blue, parmesan & gorgonzola (v)

Char Grilled Veg | \$25

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

****NEW** Beef Brisket** | \$28

Smoked beef brisket, fresh shallots, Spanish onion and chefs beef glaze

Chili Bamvino Style | \$22

Jalapeno, long red and habanero chilies with mozzarella

Out for a Duck | \$36

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

****NEW** We Meat Again** | \$30

Beef brisket, Pork & Chorizo – no veggies

The Mexican Wall | \$27

Chorizo, jalapenos, carrot & black beans

Fancy a Pork | \$28

Slow cooked Pork, tomato, Spanish onion, apple & coriander

Add to any pizza – Anchovies, chili, mushroom, olives, pepperoni for \$3 each

DESSERT

Pat n Sticks Ice Cream Sandwich | \$8.5

Ask for today's selection

Cheese Plate | \$20

A selection of 4 cheeses with crackers from the BamVino Deli

Chef's own Churros | \$15

With a Kahlua caramel dipping sauce – three per serve, add extra for \$4.5

Affogato | \$14

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 | \$14

With vanilla bean gelato

Waffle Delight | \$14

With vanilla bean gelato and caramelized walnut sauce

Gluten Free Brownie | \$14

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 | \$5

Now for some pizzazz – Order any dessert and get a glass of the multiple award winning dessert wine from d'Arenberg – The Noble Fuckeliana Botrytis Semillon for \$6 a glass (50ml pour)

THE MENU

DRIVING DRINKS

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

Soft Drinks | \$4.5
Lemonade, Pink Lemonade, Coke, Coke Zero

Juices | \$5.5
Orange or Apple

A Little Bit Fancy | \$5.5
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

BREWS & CIDERS

Apple Cider Young Henrys | \$8

Pear Cider Monteith's | \$8

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

Premium Light James Boags | \$6

Premium Mid Balter Captain Sensible | \$7.5

Imports Corona, Peroni | \$8

Pilsner Menabrea | \$8

Pale Ale Kosciuszko | \$9

Pacific Ale Stone & Wood | \$9

Extra Pale Ale Balter | \$9

Indian Pale Ale Bent Spoke Crankshaft | \$10

Red Indian Pale Ale Wayward Brewing | \$9

Having a Birthday Bash?

Then party with us!
For an awesome night.

Set menu options include:

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

Ask our staff for details,
call 43650064 or visit
bamvino.com.au

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 tasting events.

Fill your details in at the bar.