# Something to sip...

We offer an extensive wine list by the bottle, please ask our staff.

#### **BEERS & CIDERS**

Apple Cider Young Henrys	\$8
Pear Cider Monteith's	\$8
<b>Beer of the Moment</b> 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

#### **DRIVING DRINKS**

<b>Still or Sparkling Water</b> chilled & filtered per person unlimited	\$3
<b>Soft Drinks</b> Lemonade, Pink Lemonade, Coke, Coke Zero	\$4.5
<b>Juices</b> Orange or Apple	\$5.5
<b>A Little Bit Fancy</b> Ginger Beer, Lemon Lime & Bitters, Aranciata or Limonata	\$5.5
<b>A Bit Different</b> kombucha original, apple, hibiscus, raspberry lemonade, ginger & lemon	\$7
<b>Maggie Beer</b> non-alcoholic Sparkling Red or White 750ml	\$23

#### **BUBBLES**

NV Pasqua Prosecco	\$9.5	\$42
NV Jansz - Tasmanian Sparkling	\$12	\$52
NV Billecart-Salmon Champagne	\$19	\$89

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#### WHITES

Johnny Q Moscato	\$8.5	\$30
Ca' Erto Soave	\$11	\$46
Brokenwood Sauvignon Blanc Semillon	\$9.5	\$38
Rocca Ventosa Pinot Grigio	\$8.5	\$32
Maude Sauvignon Blanc	\$10	\$42
Maude Pinot Gris	\$10	\$42
Red Claw Chardonnay	\$12	\$48
Vasse Felix Chardonnay	\$11	\$46

#### ROSÉ

Maison Fortant Rose	\$11	\$42
Ultimate Provence Rose	\$13	\$54

#### REDS

Ventisquero Pinot Noir	\$13	\$49
Rocca Ventosa Sangiovese	\$8.5	\$32
Catena Malbec	\$11	\$45
Rusden Driftsand Shiraz Grenache Mataro	\$11	\$46
Treasures Cabernet Sauvignon	\$10	\$39
Heartland Directors Cut Cabernet Sauvignon	\$13	\$59
Tournon Shiraz	\$11	\$45
Langmeil Shiraz	\$12	\$48

## 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.





# BAMVINO

#### OPEN 7 Nights from 5pm

Friday, Saturday & Sunday Lunch from 1	12pm
Ph: 4365 0064   bamvino.com.a	au/
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#### **TO START**

Garlic Bread (v)	\$8
Marinated Olives* (v & gf) *ask for them warmed if you like	\$7
Gluten Free Garlic Bread (v & gf)	\$9
PASTA	
Spaghetti & Meatballs with shaved parmesan in a rich tomato sauce	\$24
<b>Gnocchi</b> in a tomato and herb sauce or in a pesto cream sauce + add marinated chicken \$6	\$25
<b>Prawn Spaghetti</b> spaghetti in a fresh tomato sauce with garlic marinated prawns, peas, cherry tomatoes, shaved parmesan & fresh chili	\$27

#### SALADS

Rocket, Parmesan & Pear (v & gf) with a balsamic glaze and shaved parmesan	\$15
Snow peas, Garden peas, Ricotta & Mint (v & gf)	\$15
Pumpkin & Spinach Salad (v & gf)	\$15
with feta, pine nuts and a splash of truffle oil	

+ add to any salad - warm marinated chicken or lamb for \$8

#### **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, lemonade, coke, oj or apple juice

**Dessert** gelato chocolate or vanilla  $\underline{\mathbf{or}}$  churro with chocolate dipping sauce

#### **TO SHARE** (or not)

<b>Mezze Plate (gf opt)</b> from The BamVino Deli, delicious cheese, dips, crackers and cured meats	\$24
Fresh Snapper Ceviche (gf opt) marinated in citrus with peppers, coriander, chili with sourdough toast	\$18
Tasty Tuna Tostadas4 per serveslice of tuna with avocado, spanish onion, corianderand chipotle sauce, with soy and lemongrass on acrispy tostada+ add extra for \$4.50	\$18
Crispy Chicken Wings (gf) crispy wings, marinated in salt, white pepper, lemon juice and prosecco, served with garlic, parsley, olive oil and a hint of chilli	\$13
<b>Arancini Balls</b> 4 per serve bolognese or porcini mushroom with truffle (v) + add extra for \$3.50	\$15
<b>Lamb Fillet Skillet (gf)</b> tender lamb fillet marinated in Moroccan spice with a honey & orange glaze	\$17
Haloumi with Capsicum Jam (v & gf) pan seared haloumi served with a roasted red capsicum jam	\$13
Homemade Empanadas 3 per serve one each of cheese, beef & spinach with ricotta + add extra for \$5	\$17
Garlic Calamari marinated, lightly fried and served with garlic aioli	\$14
<b>Vegetarian Burrata (v &amp; gf)</b> fresh creamy burrata cheese, grilled zucchini, eggplant, fresh cherry tomato, basil, with a hint of truffle oil and balsamic glaze	\$14
Chorizo & Cheese Tortilla Bites 4 per serve they are addictive + add extra for \$4	\$15
<b>Burrata di Parma (gf)</b> thinly sliced prosciutto, cherry tomatoes topped with a fresh ball of creamy burrata cheese from The Deli, and a drizzle of truffle oil	\$18

# 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 call 43650064 or visit bamvino.com.au

#### PIZZA

FIZZA	
Margherita (v) classic, cherry tomato, cheese & basil	\$20
<b>Spicy Sausage</b> chorizo, pepperoni & mozzarella	\$25
<b>Mediterranean Cove</b> pepperoni, mushroom, cherry tomato, black olives	\$27
<b>Pesto Chicken</b> marinated chicken breast, with house made fresh pesto	\$26
Mango Chicken marinated chicken breast, mango slices with coconut yoghurt, mint & cashews	\$29
<b>Prawn &amp; Chorizo</b> chorizo, prawns, glazed with pineapple & habanero jam	\$28
<b>The Salmon Pizza</b> fresh Atlantic salmon slices, Spanish onion, capers with fresh dill	\$29
<b>Chunky Ham &amp; Pineapple</b> with smoked ham and fresh pineapple	\$24
<b>Trio of Truffle</b> truffle salami, mushroom, truffle pecorino & truffle oil	\$33
Lamb Shoulder with Thyme slow cooked lamb marinated in red wine with thyme, rocket & aioli	\$27
Quattro Formaggi (v) mozzarella, blue, parmesan & gorgonzola	\$25
<b>Char Grilled Veg (v)</b> eggplant, cherry tomato, mushroom, zucchini, caramelized onion & feta	\$25
<b>Beef Brisket</b> smoked beef brisket, fresh shallots , Spanish onion and chefs beef glaze	\$28
<b>Chili Bamvino Style</b> jalapeno, long red and habanero chilies with mozzarella	\$22
Out for a Duck succulent duck breast, shallots, cucumber, coriander & ho	<b>\$36</b> oi sin
<b>We Meat Again</b> beef brisket, pork & chorizo – no veggies	\$30
<b>The Mexican Wall</b> chorizo, jalepeños, carrot & black beans	\$27
<b>Fancy a Pork</b> slow cooked Pork, tomato, Spanish onion, apple & coriander	\$28

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

Gluten free base available for \$2.5 each





#### DESSERT

Pat n Sticks Ice Cream Sandwich ask for today's selection	\$8.5
<b>Cheese Plate</b> a selection of 4 cheeses with crackers from the BamVino Deli	\$20
<b>Chef's own Churros 3 per serve</b> with a kahlua caramel dipping sauce + add extra for \$4	\$15
Affogato shot of coffee with vanilla bean gelato + add frangelico, kahlua or baileys for an extra \$5	\$15
<b>Gelato</b> vanilla bean or chocolate obsession	\$13
Chocolate Caramel Tart with vanilla bean gelato	\$14
Waffle Delight with vanilla bean gelato and caramelized walnut say	<b>\$14</b> uce
<b>Gluten Free Brownie</b> with raspberry coulis and vanilla bean gelato	\$14
<b>Very Special 15 Year Old Muscat</b> from our own BamVino barrel	\$10
<b>Le Tertre Du Lys D'Or</b> Sauternes – France 375ml	\$45 / \$10
Coffee & Tea	\$5

### More 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)