

# THE MENU

## TO START

**Garlic Bread** | \$6 (v)

**Marinated Olives\*** | \$5

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

**Gluten Free Garlic Bread** | \$8 (v & gf)

## PASTA

**Spaghetti & Meatballs** | \$23  
with shaved parmesan  
in a rich tomato sauce

**Gnocchi** | \$23  
in a tomato and herb sauce  
or Gnocchi in a pesto cream sauce  
*add marinated chicken \$6*

**Prawn Spaghetti** | \$25  
Spaghetti in a fresh tomato sauce with  
garlic marinated prawns, peas & fresh chili

## SALADS

**Rocket, Parmesan & Pear** | \$14  
with a balsamic glaze (v & gf)

**Snow peas, Garden peas, Ricotta & Mint** | \$14  
(v & gf)  
*- Add warm marinated chicken or lamb for \$6*

**Pumpkin & Spinach Salad** | \$14  
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** | \$17  
marinated in citrus with peppers, coriander, chili  
with sourdough toast (gf opt)

**Tasty Tuna Tostadas** | \$16  
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*

**Crispy Chicken Wings** | \$12  
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** | \$13  
Bolognese or Porcini Mushroom with Truffle (v)  
*- 4 per serve, add extra for \$2.50*

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

**Sliced Provelone** | \$12  
pan seared provelone cheese with capsicum jam &  
a drizzle of honey (v & gf)

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

**Garlic Calamari** | \$13  
marinated, lightly fried and served with  
garlic aioli

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

**Chorizo & Cheese Tortilla Bites** | \$13  
they are addictive.....  
*- 4 per serve, add extra for \$3*

**Burrata di Parma** | \$16  
Thinly sliced prosciutto, cherry tomatoes topped  
with a fresh ball of creamy burrata cheese from The  
Deli, and a drizzle of truffle oil (gf)

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## PIZZA

### **Margherita** | \$19

Classic, cherry tomato, cheese & basil (v)

### **Spicy Sausage** | \$23

Chorizo, pepperoni & mozzarella

### **Mediterranean Cove** | \$26

Pepperoni, mushroom, cherry tomato,  
black olives

### **Pesto Chicken** | \$25

Marinated chicken breast,  
with house made fresh pesto

### **Mango Chicken** | \$28

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

### **Prawn & Chorizo** | \$26

Chorizo, prawns, glazed with pineapple  
& habanero jam

### **The Salmon Pizza** | \$27

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

### **Chunky Ham & Pineapple** | \$22

With smoked ham and fresh pineapple

### **Trio of Truffle** | \$31

Truffle salami, mushroom, truffle pecorino  
& truffle oil

*Gluten free base available for \$2.5 each*

### **Lamb Shoulder with Thyme** | \$25

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

### **Argentinian Beef** | \$25

24 hour marinated Argentinian beef  
& green olives

### **Quattro Formaggi** | \$23

Mozzarella, blue, parmesan & gorgonzola (v)

### **Char Grilled Veg** | \$24

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

### **Boxing Kangaroo** | \$26

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

### **Chili Bamvino Style** | \$19

Jalapeno, long red and habanero chilies  
with mozzarella

### **Out for a Duck** | \$36

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

### **The Mexican Wall** | \$26

Chorizo, jalepenos, carrot & black beans

### **Fancy a Pork** | \$27

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

*Add to any pizza - Anchovies, chili,  
mushroom, olives, pepperoni 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** | \$13

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** | \$13

With vanilla bean gelato and caramelized walnut  
sauce

### **Gluten Free Brownie** | \$13

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

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## 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

**Sangria** | \$20  
Non Alcoholic Sparkling 750ml

## BREWS & CIDERS

**Apple or Pear Cider** | \$8

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

**Premium Light** James Boags | \$6

**Premium Mid** Young Henry Stayer 3.5% | \$7.5

**Imports** Corona, Peroni | \$8

**Premium Lager** Menabrea (Italian) | \$9

**Pilsner** Hawthorn Brewing Co. | \$9

**Pale Ale** Chop Shop | \$9

**Pacific Ale** Stone & Wood | \$9

**Moonlight Ale** Picked Pig | \$7.5

**Wheat Beer** Moo Brew Hefeweizen | \$10

**American Pale Ale** Panhead | \$9

**Extra Pale Ale** Murrays | \$9

**Indian Pale Ale** Bent Spoke Crankshaft | \$10

## Having a Christmas Bash?

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](http://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 specials, upcoming  
tasting events.

Fill your details in at the bar.