

M E N U

TO START

Garlic Bread | \$8

Roast garlic, parsley, parmesan on Deli
sourdough (v)

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

Marinated Olives | \$8

(v & gf)

TO SHARE (or not...)

Grazing Board | \$25

Chef's pick from The BamVino Deli, delicious cheese,
charcuterie, dips & crackers (d) (gf opt)

Fresh fish crudo | \$20

Charred ruby grapefruit, pickled fennel with salsa
verde & watercress (gf)

Tuna poke | \$20

Soy/sesame marinated tuna with avocado, crispy
wonton, salmon roe, furikake, iceberg

Truffle & manchego arancini | \$15

French onion dip, rocket, radish (v)

Salt & pepper squid | \$15

GF salt & pepper flour, lime aioli, chilli jam, coriander
(gf)

Dukkah crusted halumi | \$14

Frisee, pomegranate, mint, quinoa, lemon yoghurt
(v & gf)

Chorizo cheese bites | \$16

Apple cider reduction, frisee
- 4 per serve, add extra for \$4

Roasted lamb ribs | \$18

House BBQ sauce, fennel, lemon oil (gf)

SALADS

Rocket, Parmesan & Pear | \$16

Pine nuts, aged balsamic glaze (v & gf)

Roasted beetroot | \$16

Citrus, shaved fennel, walnuts, lemon vinaigrette
(v&gf)

Dukkah pumpkin | \$16

Spinach, mint, pomegranate, feta, Greek yoghurt,
harissa dressing (v & gf)

-add chicken for \$6

PASTA

Pork shoulder pappardelle | \$28

Roasted pulled pork shoulder, Italian sausage ragu,
fresh pappardelle, tomato, parmesan, herbs

Gnocchi pesto | \$26

House made gnocchi, pesto cream, spinach, fried
basil
add marinated chicken \$6

Prawn linguine | \$30

Pancetta, prawns, chilli, garlic, tomato,
white wine, basil

BAMBINOS

All kids eat for \$17 – includes meal, drink & dessert

Cheese Pizza

Kids sized cheese classic

Chunky Ham & pineapple

Cheese and pineapple pizza

Linguine Bolognese

Fresh linguine and chefs Bolognese sauce

Salt & pepper squid with Chips

Drinks – Pink Lemonade, OJ or Apple Juice

Dessert - Gelato Chocolate or Vanilla

- Churro with chocolate dipping sauce

M E N U

PIZZA

Margherita | \$20

Classic, cherry tomato, cheese & basil (v)

Chunky Ham & Pineapple | \$24

With smoked ham and fresh pineapple

Spicy Sausage | \$27

Chorizo, pepperoni & mozzarella

Mango Chicken | \$29

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

Prawn & Chorizo | \$29

Chorizo, prawns, glazed with pineapple & habanero jam

Smoked Salmon | \$29

Smoked salmon lox, white sauce, capers, dill, Spanish onion

Trio of Truffle | \$32

Truffle salami, mushroom, truffle pecorino & truffle oil

Lamb Shoulder with Thyme | \$29

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

Vegetarian | \$26

Thin sliced sweet potato, kalamata olives, goats cheese, basil, pomegranate molasses (v)

Vegan cheese option \$2.5

Pulled pork | \$29

Charred pineapple caramelised onion, chipotle sauce, coriander

Greek adonis | \$28

Tzatziki base, chicken breast, feta, olives, Spanish onion, mint

Out for a Duck | \$35

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

Gluten free base available for \$2.5 each

Dairy free vegan Cheese \$2.5 each

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

DESSERT

Chef's tiramisu | \$15

Ladyfingers, coffee, mascarpone, kahlua and cocoa powder

Gluten Free Nutella Brownie | \$14

With raspberry coulis and vanilla bean gelato

Pat n Sticks Ice Cream Sandwich | \$8.5

Ask for today's selection

Lemon meringue tart | \$14

Raspberry coulis, mint

Cheese Plate | \$20

Our selection of cheeses with crackers from the BamVino Deli

Affogato | \$15

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

Very Special 15 Year Old Muscat

from our own BamVino barrel | \$10

Glass of dessert wine | \$10

Our favourite sticky

Coffee & Tea | \$5