

## WHAT TO EAT FOR LUNCH

### ANY DISH – 16

Arancini, slow cooked lamb, salsa verde, salted capers, goat's cheese

Calamari, salt & pepper, chorizo, coastal herbs, horseradish aioli

Rigatoni, lamb ragu, rocket, mint, goat's cheese

Risotto, butternut squash, taleggio, thyme, pickled onion

Swordfish, young carrots, hazelnut, olive tapenade

Chicken salad, chargrilled, quinoa, pomegranate, pecorino

Potato gnocchi, cauliflower, gorgonzola, pickled walnut

*Please check out our daily specials on the next page*

### Something to share

Grilled Sourdough 4pc/8pc – 3 / 5

BAKINI Board, cured meats, cheese, olives, artisan bread – 15 / 25

Young Carrots – 8

Shoestring Fries – 8

House Salad – 8

## WHAT TO DRINK WITH LUNCH

2016 Bottega Prosecco DOC, *Treviso, Italy* 12/58

2016 Monte Tondo Soave Classico DOC, *Veneto, Italy* 13/60

2017 Ara Single Estate Sauvignon Blanc, *Marlborough, NZ* 13/60

2016 Farnese Fantini Pinot Grigio, *Sicily, Italy* 12/58

2015 Tiefenbrunner Chardonnay, *Alto Adige, Italy* 14/65

2016 Kooyong 'Clonale' Chardonnay, *Mornington, VIC* 78

2015 Louis Jadot 'Macon-Villages' Chardonnay, *Burgundy, Fr* 85

2017 Pinocchio Rosato Sangiovese Rose, *Heathcote, VIC* 13/60

2016 Craggy Range Pinot Noir, *Martinborough, NZ* 16/75

2017 Los Hermanos Tempranillo, *Mornington, VIC* 14/65

2014 Rocca delle Macie Chianti Classico DOCG, *Tuscany, Italy* 14/65

2015 Ladies who Shoot their Lunch Shiraz, *Strathbogie, VIC* 15/70

2016 Powell and Son Shiraz, *Barossa Valley, SA* 16/75

2015 Bowen Estate Cabernet Sauvignon, *Coonawarra, SA* 18/85

2013 'The Exception' Cabernet Sauvignon, *Strathbogie, VIC* 105

2013 Yalumba 'The Signature' Cab/Shiraz, *Barossa Valley, SA* 130

## JOIN US FOR DINNER

*There's something on every night at Bakini.*

*Our daily dinner specials change regularly so be sure to check our Facebook page for the latest updates*

### **Monday**

Nonna's Lasagna Night

*Traditional homemade lasagna served with chips 22*

### **Tuesday**

Signature Ragu Night

*Ragu of the week 22*

### **Wednesday**

BYO Night

*Bring your own wine 10/btl*

### **Thursday**

Spaghetti & Meatballs Night

*Homemade meatballs and spaghetti 20*

### **Friday**

Steak Night

*200gm Porterhouse Steak with Chips and Salad 25*

### **Saturday**

Parma Night

*Our rustic yet refined version of classic Chicken Parmigiana 22*

BAKINI

#### Our Pasta & Risotto

At BAKINI, all our pasta is 100% handmade daily by our chefs using semolina sourced from Mulino Di Napoli, and we use only the highest quality risotto from Acquarello, silo aged Carnaroli rice imported from the Rondolino family of Piedmont in Italy.

#### Our Wines by Glass

With the cooler winter weather, I have included some significant reds that pair well with those richer sauces. This philosophy is also reflected in our whites, where I have included some weightier options on top of the light and crispy offerings.

*Scott – Head Sommelier & Restaurant Manager*