

Assaggi italiani

TASTE OF ITALY

ARANCINI Slow cooked lamb, salsa verde, salted capers	14
CALAMARI Fresh local calamari, coastal herbs, chorizo scratchings, lemon	18
CARPACCIO Little Joe beef, truffle pecorino, root vegetable	18
POLPETTE Pork, veal & fennel meatballs, sugo	16
BURRATA Slow cooked butternut, hazelnut, pepitas, salt & vinegar	16

Salumi

BAKINI BOARDS

LOCAL & IMPORTED CURED MEATS

Italian tapas, artisan breads

Small	18
Large	28

Formaggi

CHEESE

LOCAL & IMPORTED CHEESE

Please ask for today's selections served with accompaniments.

Single cheese	10
Three cheese	28

BAKINI

Il nostro prodotto

OUR PRODUCT

PASTA

100% handmade pasta from imported durum wheat flour

ACQUERELLO

Silo aged carnaroli rice imported from the Rondolino family
Piedmont Italy

Fatto a mano

FRESH PASTA

SPAGHETTI CARBONARA Slow cooked ham hock, autumn sprouts, black pepper, green onion	27
RIGATONI Lamb shoulder ragu, rucola, chevre, mint	28
CASARECCE Slow cooked wild boar, chianti, rosemary, crème fraîche	28
CRUSTACEAN RISOTTO Charred Balmain bug, fennel, bisque, saffron	29
BUTTERNUT RISOTTO Taleggio, soft herbs, pickled onion	26
CAULIFLOWER GNOCCHI Leek, gorgonzola, cavolo nero, pickled walnut	26
FETTUCCINE Pork sausage, fennel seed, radicchio, white wine	27

Secondi

OUR PLATES

LITTLE JOE PASTURE FED BEEF MB4+ Grilled scotch fillet, roasted broccolini, wild mushroom ragu	48
CHAR GRILLED SWORDFISH Tuscan cabbage, olive tapenade, lemon	34
SLOW COOKED LOCAL LAMB Braised shank, cauliflower purée, young carrots, saltbush	34

Contorni

SIDES

PATATA FRITTE Shoestring fries, horseradish aioli	10
YOUNG CARROTS Crème fraîche, brown butter	10
HOUSE SALAD Seasonal leaves, salted ricotta, pickled walnuts	10

Dolce

SWEETS

TIRAMISU Single origin couverture chocolate, espresso, savoiardi	16
PEAR AND ALMOND TART Frangipane, cherry compote, vanilla bean ice cream	14

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