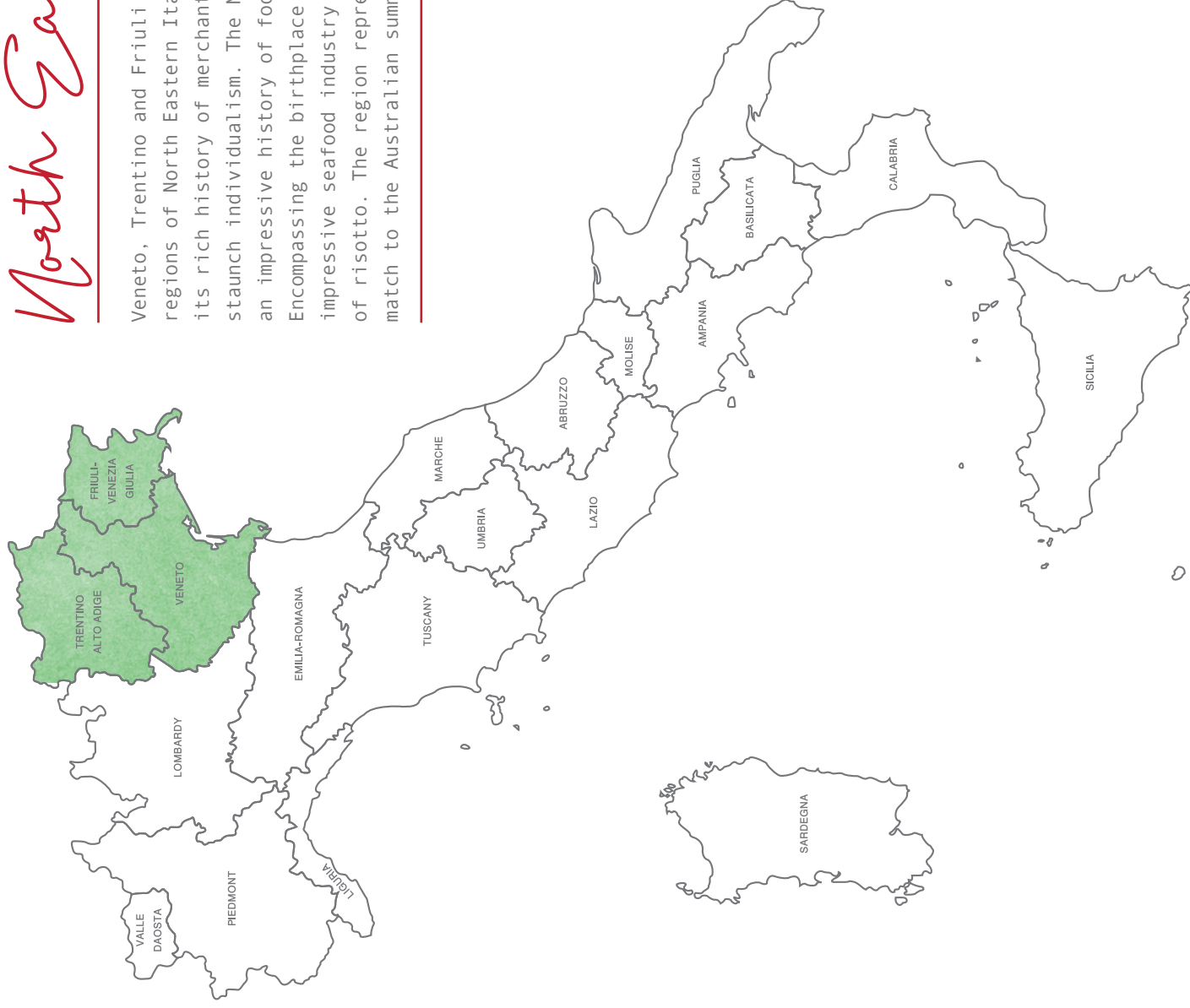


BAKINI

An inspirational trip through Italy coupled with countless nights in the kitchen has resulted in the launch of our regionally focused menu. Embark with us on this journey through the country's culinary traditions which boast a rich history of art, architecture, fashion and of course, food.

North East

Veneto, Trentino and Friuli represent the regions of North Eastern Italy known for its rich history of merchant shipping and staunch individualism. The North East boasts an impressive history of food and wine. Encompassing the birthplace of prosecco, an impressive seafood industry and the true origins of risotto. The region represents a perfect match to the Australian summer.



TO START

INSALATA CARROTE (V)	16
Roasted carrot, pumpkin seed, candid walnut, goat cheese, soft herbs	
CARPACCIO DI MANZO	19
MB4+ beef, beets, truffle aioli, capers, pecorino, rye crisp	
GAMBERI FRITTI	18
Battered prawns, artichoke puree, parsley, radicchio	
CROCCHETTE CON BACCAL	16
Salted cod, potato, lime aioli, house pickles	
ARANCINI	14
Bolognese, peas, asiago, sauce rose	

FRESH PASTA

RISOTTO AL NERO DI SEPPIA	38
Squid ink, calamari, shrimp, octopus, grana Padano	
RISE E BISE	29
Green Peas, pancetta, prosecco, parmesan	
CASUNZIEI (V)	28
Butternut pumpkin, ricotta, cherry tomato, onion, pine nuts	
LINGUINI CON VONGOLE	30
Vongole, prawns, rocket, cherry tomatoes, anchovy, chilli	
PARPADELLE AI FUNGI MISTI	27
Pappardelle, wild mushroom, cream, truffle Padano	
FETTUCCINE DI RAGU D'ANATRA	27
Duck, porcini, aged balsamic, Grana Padano	
RIGATONI	28
Lamb shoulder ragu, green peas, mint	

SECONDI

PESCE DEL GIORNO	MP
Market fish of the day, please ask for today's selection	
COSTALA DI VITELLO	41
Pistachio crusted veal ribeye 350g, asparagus, carrot, fennel	
AGNELLO AL FORNO	34
Slow cooked lamb saddle, summer beans, cucumber, mint	
BISTECCA ALLA GRILLIA	48
Grilled MB4+ scotch fillet, eggplant caponata, potato crisps	

FOR THE TABLE

BAKINI BOARD	24
Chef's selection of Northern Italian cured meats, antipasti	
FOCACCIA	12
Focaccia, garlic, herbs, butter	
HOUSE SALAD	10
Seasonal leaves, pear, balsamic	
FAVA ESTIVA	17
Grilled beans, pancetta, garlic, olive oil, Grana Padano	
PATATA FRITTE	10
Shoestring fries, roasted pepper aioli	

TO FINISH

TORTA	16
Chocolate, salted caramel, candid popcorn, raspberry	
TIRAMISU	14
Sponge Biscuits, mascarpone, coffee	
PEANUT SEMI FREDDO	15
Dark chocolate, peanut, puffed rice	
FORMAGGI	
Local and imported cheese selection served accompaniments	
Single Cheese/2 Cheese/3 Cheese	12/19/28

