



At Bombetta we have created the perfect set menu using simple fresh ingredients

2 Course \$40 per person

3 Course \$55 per person

Entrée Choice

Bruschetta - blistered cherry tomatoes, red onion, garden basil, olive oil, balsamic (Veg)

Fried Zucchini fritti rolled in parmesan crumb, tomato and chilli marmellata (Veg)

The classic bombetta - veal and pork marinated in thyme and rosemary, wrapped with prosciutto, filled with provolone and taleggio, finished with lemon zest, grated parmesan

Main Choice

Pan roasted Ora King salmon fillet, simple rocket fennel pear and radish salad, seeded mustard dressing, lemon (GF, DF)

Crispy skin, slow roasted porchetta stuffed with garlic, oregano and lemon, thyme roasted potatoes, green beans, sherry glaze (GF, DF)

Pan fried gnocchi with wild mushroom and tarragon, wilted spinach, radicchio, gorgonzola cheese, pinenuts, truffle oil (Veg)

Dessert Choice

Tiramisu with cinnamon and orange

Classic citrus lemon tart, mascarpone and strawberries

Gorgonzola, truffle oil, honey, pear rocket and walnut