

something sweet

MANGO TIRAMISU 16

STICKY DATE PUDDING 16

butterscotch sauce, salted caramel toffee ice cream

APPLE & BLACKBERRY CRUMBLE (for 2) 19

biscoff crumble, vanilla bean ice cream

CHEESE PLATE 19

selection of cheese, honeycomb, nuts, lavosh

AFFOGATO 10

vanilla bean ice cream, espresso

add frangelico, baileys or coffee liqueur +11

WHAT'S ON AT BIANCHINI'S

Thursday

DINNER SPECIAL FROM 5PM
UPDATED MONTHLY

Thursday - Saturday

\$15 COCKTAILS

\$6 TAP BEER

THURS 5PM - 7PM

FRI & SAT 4PM - 7PM

*bottoms up
drinks package*

2HR DRINK PACKAGE | \$65PP

UNLIMITED:

CLASSIC MARGARITA

TOMMYS MARGARITA

CLASSIC CAPRIOSKA

APEROL SPRITZ

+ ROSE, PROSECCO & CORONA

*available for group bookings of 6 or more

BIANCHINI'S

Surcharge applies on Sundays 10%, Public Holidays 15%

small plates

CHARRED SOURDOUGH 4pp
cultured butter

GRILLED PITA BREAD 6
chilli garlic evoo

MARINATED OLIVES 10
lemon, oregano

CROQUETTE 6ea

HALOUMI (4) 12
dukkah, lemon

TUNA TARTARE 12pp
yellowfin tuna, capers, lemon, chilli,
charred sourdough

BEETS & GIN 14
beetroot, gin, sour cream

HUMMUS 14
chickpeas, parsley, garlic, lemon

TARAMASALATA 16
smoked salmon roe

PROSCUITTO, DI SAN DANIELE 15

ARANCINI (4) 16

FRIED CHICKEN 20
bianchini seasoning, butter chicken
sauce

BURRATA 22
romesco, heirloom tomatoes, charred
sourdough, pine nuts

PRAWNS 24
coconut chilli crumb prawn, yuzu
sesame, chilli mayo

SCALLOPS (4) 28
cauliflower purée, pancetta, pea

large plates

RISOTTO 32
chicken, mushroom medley, goats
cheese, truffle pecorino

PASTA 32
slow cooked beef cheek ragu,
pappardelle, parmesan

OCTOPUS (GF/DF) 38
braised & charred octopus, potato
aioli, paprika, green olives, romesco,
potatoes, guindillas

FISH (GF) 42
seared snapper fillet, puttanesca
butter, lemon, shaved fennel, fresh
herb salad

PORCHETTA (DF) 44
thyme & walnut stuffing, baby carrots

24 HOUR SLOW-COOKED LAMB
SHOULDER (GFA/DF) 95
rosemary salt, chilli capsicum relish

300G FLANK (GFA/DF) 48
served with seeded mustard,
chimichurri & red wine jus

sides

FRIES 10

aioli

POTATO GEMS 14

truffle, parmesan

ROASTED CABBAGE 14

nduja butter, hazelnuts,
raisins

CARROTS 14

feta, chilli, parsley

GREENS 14

sauteed kale, greens, pine nuts,
paprika oil

ROCKET SALAD 16

pecorino, balsamic

ROASTED CAULIFLOWER SALAD 16

cauliflower, rocket, smoked
almonds, tahini dressing

kids

CHEESEBURGER & FRIES 14

toasted milk bun, angus beef patty, cheese

FISH & FRIES 15

beer battered flathead, fries, tomato sauce

CHICKEN & FRIES 15

crispy chicken strips, fries, tomato sauce

PASTA 15

linguine, tomato, parmesan cheese

KIDS VANILLA ICE CREAM 5

chocolate, strawberry or caramel topping with sprinkles