

MANFREDI at bells

canapés

Spinach and ricotta gnocchi
Gorgonzola turnovers
Prawn and Scallop Speidini
Pizzette- little pizze with various toppings

substantial canapés

Smoked river trout and bean salad with mustard dressing
Saffron and pea risotto
Wild mushroom risotto
Rigatoni with zucchini, tomato and basil sauce
Strozzapreti with pork and veal ragu

dolci

Gelati and sorbetti served in cones

cost

Group cocktail menu - \$95 per person

MANFREDI at bells

antipasto

Parmesan and caper biscottini

Sicilian and Ligurian olives

Parmesan and rocket frittata

Sweet and sour roasted peppers

Pickled vegetables

Grilled scallops with green olive caponata

Vitello tonnato

Spinach and ricotta gnocchi

Freshly shucked rock oysters

secondi

Roast grass-fed beef loin with roast garlic and red wine sauce

OR

Grilled blue eye with braised leeks, walnut and horseradish salsa

Served with green beans, garlic and parsley

Roast rosemary potatoes

dolci

Orange blossom pannacotta with rhubarb and strawberry compote

OR

Tartufo di Amedei chocolate

cost

\$85 two courses: shared entrée and choice main

\$95 three courses: shared entrée with choice main and dessert

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antipasto

Parmesan and caper biscottini
Sicilian and Ligurian olives
Parmesan and rocket frittata
Sweet and sour roasted peppers
Pickled vegetables
Grilled scallops with green olive caponata
Vitello tonnato
Spinach and ricotta gnocchi
Freshly shucked rock oysters

secondi

Porcini risotto
Slow roast pork belly with sage and roast garlic
Grilled blue eye with walnut and horseradish salsa
Barbecued duck with aged balsamic
All served with green beans, garlic and parsley
Roast rosemary potatoes

dolci

Orange blossom pannacotta with rhubarb and strawberry compote
OR
Tartufo di Amedei chocolate

cost

\$85 two courses: shared entrée and main

\$95 three courses: shared entrée and main with choice dessert

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Bells at Killcare cake menu

Our cakes are made by our chefs in the bells kitchen from the freshest ingredients. To prepare them properly we need advance notice of 4 days prior to your booking. If a cake is required with less notice, we will endeavour to do our best but not all the selection below may be available.

Pricing for each cake will be at the per head menu price of a dessert - \$18.50. The minimum order is based on four guests and must be paid for when cake is ordered. The cake will be portioned and served to your guests with appropriate accompaniments of runny custard, mascarpone cream, clotted cream or fruit sauces.

Chocolate cream cake

A rich torte cake made with dark couverture chocolate and walnuts with chocolate mousse. Can be made without flour if necessary.

Croquembouche (minimum order of 12 people)

Classic cream-filled profiteroles (cream puffs) in a tall tower and then decorated with spun sugar.

Italian soaked sponge cake

Very light sponge layers soaked in liqueur and filled with fruit and mascarpone cream.

Meringue cake

Layers of chewy meringue filled with berries in season and mascarpone cream.

Ice cream cake

Italian savoiardi (sponge fingers) soaked and layered with gelato and sorbet and served with fresh fruit.

Tartufo di Amedei chocolate

A tower of handmade truffles filled with milk chocolate ganache and fruit compote and sponge.