

ROOM SERVICE MENU

Available 3pm to 9pm Monday to Thursday and 12 noon to 9pm, Friday, Saturday, Sunday

STARTERS

Thirlmere chicken liver parfait, NSW, Madeira jelly, volcanic salt, crostini G.F	22
Cape Grim Steak tartare served with crustini & cos leaves G.F	28
Pizzetta with confit garlic & rosemary, house ricotta	20
Pinos cured meat plate, NSW, marinated olives & pane carasau G.F	29
Scampi crudo, lemon, chilli, olive oil G.F	24


PASTA (*gluten free pasta available*)

Caserecce, milk braised bolognese	22/29
Rigatoni, Coffs Harbour king prawns, tomato, chilli, basil	28/35
Pappardelle, Aylesbury duck ragu, VIC	26/33
Jack's Creek oxtail and stout ragu, semolina gnocchi, NSW	26/33

SANDWICHES (*served with fries, gluten free bread available*)

Bells club sandwich, chicken breast, Pino's bacon, avocado, lettuce, tomato, house mayonnaise	19
Bells steak sandwich, roasted peppers, rocket salad, house mayonnaise on sourdough bread	19
Hamburger, dry aged beef patty, cheese, pickles, Habanero & house mayonnaise	19

MAINS

Bells' garden eggplant moussaka, tomato, pecorino sauce, pangrattata 	28
Fried chicken, preserved lemon aioli, NSW G.F	32
Riverina slow braised beef cheek, Paris mash, bourguignon sauce, NSW G.F	33

SIDES (*all sides are gluten free*)

Heirloom tomato, salted black olives, parsley oil, basil 	11
Cavolo Nero, wild garlic, oritz anchovy, chilli 	11
Salad of bitter leaves, avocado, fine herbs, Dijon vinaigrette 	11
Beetroot, orange, labne, pistachio 	11
Broccolini, chilli, orange oil 	11
Paris Mash 	11
French fries, bloody Mary ketchup 	8

DESSERT

Dark chocolate brownie, chantilly cream	10
Pavlova, berries, mint GF	10