

ROOM SERVICE MENU

Available every day 12noon until 9pm

STARTERS

Thirlmere chicken liver parfait, NSW, Madeira jelly, volcanic salt, crostini	22
Steak tartare	28
Pizzetta with confit garlic & rosemary, house ricotta	20
Pizzetta with tomato, basil, mozzarella, house ricotta	20
Pizzetta with cured meat, black olive, chilli, house ricotta	20
Pino's cured meat plate, NSW, marinated olives & pane carasau	29


PASTA

Jack's Creek oxtail and stout ragu, semolina gnocchi, NSW	30
Rigatoni, Coffs Harbour king prawns, tomato, chilli, basil	28 35
Pappardelle, Aylesbury duck ragu, VIC	26 33
Caserecce, milk braised Bolognese	22 29

SANDWICHES (served with fries)

Bells club sandwich, Grace Springs farm chicken, 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 	23
Game Farm tuscan fried chicken, preserved lemon aioli, French fries, bloody mary ketchup, NSW	30
Tinder Creek confit duck leg, Toulouse sausage, white bean cassoulet, NSW	30
June lamb shank, crushed carrot and swede, mint gravy, NSW	25
Cape grim eye fillet, French fries, béarnaise sauce, TAS	42
Riverina slow braised beef cheek, Paris mash, bourguignon sauce, NSW	25

SIDES

Salad of bitter leaves, avocado, fine herbs, Dijon vinaigrette 	11
Beetroot, orange, labne, pistachio 	11
Paris Mash 	11
Broccolini, chilli, orange oil 	11
French fries, bloody Mary ketchup 	8

DESSERT

Dark chocolate brownie, chantilly cream	12
Pavlova, berries, mint	12

 Please feel free to create your own plant based menu from our sides