

DAILY SPECIALS			
RAW			
'Caviar & Crostini'			
Polcano grand reserve, Oscietra caviar,			
Dark rye Crostini, cultured butter, crème fraiche, chives	10g	60	110
	30g	110	150
	50g		
Pacific, Blue Lagoon			5ea
Sydney Rock, Merimbula			5ea
<i>Mignonette &amp; Lemon</i>			
Add Oscietra caviar 3 minimum per order			12ea
LIVE SEAFOOD			
Marron, Donnybrook, grilled, seaweed butter			49
Crayfish, Macmasters Beach, French Fries	½	80	160
<i>Grilled with Café De Paris</i>			
OCEAN SHELF			
Sand Whiting, Hawkesbury			34
Snapper, Coffs Harbour			38
Seasonal whole fish available from our Ocean Shelf -simply grilled with your choice of Café De Paris or oregano & lemon vinaigrette			

#### BELLS BAKERY

Slow fermented sourdough baguette served with Hunter Belle Jersey cream butter

Please be advised that all credit card transactions attract a 1.5% fee  
Cheque account and savings account transactions do not attract a fee

#### TO START

Scallop crudo, chilli, coriander	26
Spanner crab, celeriac remoulade, trout roe	28
Split barbecued king prawns, chilli, lemon	24
Blue Mackerel, salsa verde	24
Chicken liver parfait, Madeira jelly	23
Steak tartare, Cape Grim <i>made tableside</i>	29

#### TO SHARE

Pizzetta with confit garlic & rosemary, house ricotta 🌿	21
Stracciatella, salted egg yolk, grilled bread 🌿	19
Pino's cured meat plate, marinated olives & pane carasau	30
Zucchini fritti, ricotta, lemon, aioli 🌿	21

#### PASTA

Pappardelle, rabbit ragu	24	32
Spaghetti vongole, Goolwa Pipi	29	36
Roast pumpkin raviolo, parmesan broth 🌿	26	

#### MAINS

Glacier 51 toothfish, spiced lentils, honey roast carrots	52
Charcoal roasted swordfish, winter minestrone	41
Bell's garden eggplant parmigiana, tomato, pecorino, basil 🌿	29
Pork chop, Byron Bay, spiced apple, boudin noir puree	35
250g Grass fed eye fillet, charred fioretto, lemon anchovy butter	52
220g Wagyu sirloin, marble score 7, Westholme Station, confit king mushrooms	68

#### COMMUNAL

Grilled Mediterranean seafood for two, paprika oil & lemon	80
Salt crust fish for two <i>allow 30 minutes</i> - salmoriglio	80
800g Brooklyn Valley rib eye, - grilled over grapevines	95
Slow cooked lamb shoulder, garlic, lemon, Moroccan olives, anchovies	85

#### VEGETABLES 🌿

Please feel free to create your own plant based menu from below

Garden salad leaves, red wine vinegar, Dijon dressing	13	18
Village salad, barrel-aged fetta, oregano, caper, beef steak tomato	13	18
Bell's garden winter vegetables, truffle, parmesan & chives	16	
Borlotti beans, porcini cream, bay leaf	13	18
Green beans, hazelnut, lemon, chilli	13	18
Paris Mash	13	
French fries, Bloody Mary ketchup	8	

At Bells we endeavour to cater for all allergies, but we are unable to guarantee that any menu item is completely free of allergens

Please note that Sundays & Public Holidays attract a 10% surcharge