

CHEF'S TASTING MENU

Swordfish crudo

Smoked cheese and onion crostini

Zucchini fritti

N/V Hunter's "Miru Miru" Sparkling Brut (Marlborough, New Zealand)

N/V Pol Roger Champagne (Champagne, France)

Scallop crudo, chilli, coriander, finger lime

2019 Cantine di Dolianova Prendas Vermentino DOC (Sardegna, Italy)

2018 Istituto Agricole Regional Petit Arvine DOC (Valle D'Aosta, Italy)

Western Australian Marron, grilled, seaweed butter

2019 Coates The Reserve Chardonnay (Adelaide Hills, SA)

2019 Patrick Sullivan Baw Baw Shire Chardonnay (Gippsland, Victoria)

Glacier 51 toothfish, Pistou, garden vegetables

2017 Chateau Ollieux Romanis (Granache noir Granache gris Cisault) (Corbieres, France)

2017 Marko Fon Malvazija (Kras, Slovenia)

or

Westholme Station wagyu sirloin MB 7, 220g, confit field mushrooms

2017 Main & Cherry Reserve Cabernet Sauvignon (McLaren Vale, SA)

2014 Punset Barbaresco Riserva DOCG (Nebbiolo) (Piemonte, Italy)

Crushed vacherin with strawberries and cream

2017 Corrado Tonelli "Visner di Pergola" Vino & Visciole (Marche, Italy)

2009 Le Tetre du Lys D'Or Sauternes (Sauternes, France)

Food \$120, with matched wines \$190, with premium matched wines \$230

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

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