

DAILY SPECIALS

RAW

'Caviar & Crostini'

Polcano grand reserve, Oscietra caviar,
Dark rye crostini, cultured butter, crème fraiche, chives 10g 60 || 30g 110 || 50g 150

Pacific, Blue Lagoon 5ea

Sydney Rock, Merimbula

Mignonette & Lemon

Add Oscietra caviar 3 minimum per order 12ea

LIVE SEAFOOD

Marron, Donnybrook, grilled, seaweed butter 49

Crayfish, McMaster's Beach, French Fries ½ 80 160

Grilled with Café De Paris

OCEAN SHELF

Sand Whiting, Hawkesbury 34

Snapper, Coffs Harbour 35

Murray Cod, Murray River 42

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

Split barbecued king prawns, chilli, lemon 24

Roast arrow squid, romesco, green olive 25

Country style terrine, piccalilli 23

Steak tartare, Cape Grim *made tableside* 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

Gnudi, ricotta, swiss chard, hazelnut, pecorino 🌱 26 33

Spaghetti vongole, Goolwa Pipi 29 36

MAINS

Glacier 51 toothfish, pistou broth, garden vegetables 48

Charcoal roasted swordfish, black olives, chilli, tomatoes, Ortiz anchovies 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 tagliata, rocket, rosemary, lemon, parmesan 52

220g Wagyu sirloin, marble score 7, Westholme Station, confit king mushrooms 68

COMMUNAL

Salt crust fish for two *allow 30 minutes* - 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

Our heirloom tomatoes, extra virgin olive oil, sea salt 13 18

Village salad, barrel-aged fetta, oregano, caper, beef steak tomato 13 18

Borlotti beans, porcini cream, bayleaf 13 18

Broccolini, pickled chilli, lemon 13 18

Fire roasted potatoes, dill, garlic confit 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