

## CHEF'S TASTING MENU

Snapper Ceviche

Smoked cheese, onion crostini

Zucchini fritti, ricotta, lemon, aioli

*N/V Josef Chromy (sparkling, TAS)*

*N/V Pol Roger Champagne (Epernay, France)*

Scallop crudo, chilli, coriander, finger lime

*2019 Saint Clair Sauvignon Blanc (Marlborough, New Zealand)*

*2014 Brokenwood "IRL" Semillon (Hunter Valley, NSW)*

Western Australian Scampi, grilled, lemon Beurre Blanc, Épelette pepper

*2019 Jean Luc Mader Pinot Blanc (Alsace, France)*

*2017 Luneau Papin "Terre de Pierre" Muscadet (Loire Valley, France)*

Glacier 51 Toothfish, pea pure, broad bean, fermented chilli

*2019 Stargazer Chardonnay (Derwent valley, TAS)*

*2019 Domaine la Suffrene Rose (Bandol, France)*

*or*

Grass fed eye fillet, confit field mushrooms, peppercorn jus

*2018 Cantine Dolianova "Anzenas" Cannonau DOC (Sardinia, Italy)*

*2018 Torbreck "The Steading" Grenache Shiraz Mataro (Barossa Valley, SA)*

Classic Apple tart tatin, butterscotch sauce, vanilla gelato

*2018 Baumard "Carte d'Or" Coteaux du Layon Chenin Blanc (Loire Valley, France)*

*2020 Fraser Gallop Ice Pressed Chardonnay (Margaret River, WA)*

*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*