

## DAILY SEAFOOD SPECIALS

### RAW

'Caviar & Crostini' 10g 65 30g 120

Ossetra Signature Malossol, *Russian Sturgeon*

Dark rye Crostini, cultured butter, crème fraiche, chives

Pacific, Blue Lagoon 5.5ea

Sydney Rock, Merimbula 5.5ea

*Mignonette & Lemon*

Add Ossetra caviar 3 minimum per order 12ea

### LIVE SEAFOOD

W.A. Marron, lemon Beurre Blanc, Espelette pepper 50

Crayfish, Macmasters Beach, French Fries ½ 90 160

*Grilled with Café De Paris*

### OCEAN SHELF

Sand Whiting, Coffs Harbour 40

Murray Cod, Goulburn 42

Dusky Flathead, Brisbane Waters 45

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 *three pieces* 28

Spanner crab timbale, fennel, avocado, trout roe 28

Split barbecued king prawns, chilli, lemon 25

Chicken liver parfait, Madeira jelly 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 30

Zucchini fritti, ricotta, lemon, aioli 🌱 *three pieces* 22

## PASTA

Linguini, prawn, chilli, lemon, asparagus, extra virgin olive oil 28 36

Spaghetti vongole, Goolwa Pipi 30 38

Sauteed Field mushrooms, ricotta ravioli, parmesan broth 🌱 28

## MAINS

Steamed snapper fillet, white asparagus, Ossetra Caviar Beurre Blanc 45

Glacier 51 Toothfish, pea pure, broad bean, fermented chilli 55

Bell's garden eggplant parmigiana, tomato, pecorino, basil 🌱 35

Pork chop, Byron Bay, smoked hock, white bean cassoulet, Ortiz anchovy butter 38

250g Grass fed eye fillet, charred broccolini, peppercorn jus 56

220g Wagyu sirloin, marble score 7, Westholme Station, confit king mushrooms 70

## COMMUNAL

Salt crust snapper for two *allow 30 minutes* - salmoriglio 85

800g Brooklyn Valley sirloin on the bone, - 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*

Bells Garden salad leaves, Dijon dressing 13 18

Globe artichokes, lemon, charcoal salt, samphire 15 24

Bells Garden heirloom tomato salad, feta, oregano, red wine vinaigrette 15 24

Green, white asparagus, Beurre Blanc, toasted hazelnuts 15 24

New season potatoes, fine herbs, sage Beurre Noisette 15

French fries, Bloody Mary ketchup 12

*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