

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 Poacher's Sauvignon Blanc (Canberra District, Australia)

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

Western Australian Marron, grilled, lemon Beurre Blanc, Éspelette pepper

2019 Jean Luc Mader Pinot Blanc (Alsace, France)

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

Glacier 51 Toothfish, mussel escabeche, fennel, dill

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)

2013 Vina Alicia Las Compuertas Malbec (Mendoza, Argentina)

Crushed vacherin, strawberries, rhubarb, cream

2020 Corrado Tonelli "Visner di Pergola" Vino & Visciole Montepulciano (Marche, Italy)

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