

## DAILY SEAFOOD SPECIALS

### RAW

'Caviar & Crostini'	10g	65
Ossetra Signature Malossol, <i>Russian Sturgeon</i>		
Dark rye Crostini, cultured butter, crème fraiche, chives		

### OYSTERS

Pacific, Blue Lagoon	5.5ea	
Sydney Rock, Merimbula	5.5ea	
<i>Mignonette &amp; Lemon</i>		

### LIVE SEAFOOD

W.A. Marron, lemon Beurre Blanc, Espelette pepper	90	
Crayfish, Macmasters Beach, French Fries	½ 90	160
<i>Grilled with Café De Paris</i>		

### OCEAN SHELF

Sand Whiting, Coffs Harbour	35	
Dusky Flathead, Brisbane Waters	40	

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 <i>three pieces</i>	28
Spanner crab salad, fennel, avocado, trout roe	28
Barbecued Skull Island prawns, chilli, lemon	30
Chicken liver parfait, Madeira jelly	23
Steak tartare, Cape Grim <i>made tableside</i>	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  <i>three pieces</i>	22

## PASTA

Linguini, prawn, chilli, lemon, extra virgin olive oil	28	36
Spaghetti vongole, Goolwa Pipi	30	38
Ricotta ravioli, mushroom fricasee, parmesan broth 	28	

## MAINS

Snapper fillet, 'Aqua Pazza', tomato, olives, capers	45
Glacier 51 Toothfish, mussel escabeche, fennel, dill	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, salmoriglio <i>allow 30 minutes</i>	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, avocado, fine herbs, Dijon dressing	13	18
Bells Garden heirloom tomatoes, Meredith goats' feta, red wine vinaigrette	15	24
Green asparagus, Beurre Blanc, toasted hazelnuts	15	24
New season potatoes, fine herbs		12
French fries, Bloody Mary ketchup		12

Unlimited still or sparkling water		6.5pp
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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

## CAFFE

For the coffee lover our custom Bouddi blend is ethically sourced and sustainably

grown at altitudes of up to 2100 metres, from Colombia, Sumatra and Uganda. It is roasted and packed locally in Lisarow using Arabica beans with 12% Robusta. The flavour is dense & rich creating a rose gold crema with aromas of prune and cherry.

## TEA

B & K Collective have collaborated with Casa De Cha a small local artisan tea business, based on the Central Coast. They have spent years sourcing and curating a collection of rare and unique hand blended speciality tea, with a focus on quality, transparency and sustainability. All of their teas come from micro to medium family owned plantations that are biodiverse, sustainable and produced using no pesticides or artificial fertilisers of any kind.

### CASA BREAKFAST

A vibrant blend of premium quality kenyan-milliman, sri lankan-kenilworth and assam-dejoo, black teas.

### CASA EARL GREY

High grade sri lankan ceylon black tea with organic orange and lemon peel, a hint of lavender and bergamot.

### CASA CHAI

An organic, complex, spicy yet heart warming high grade masala blend organic tea, packed with plenty of punch.

### DARJEELING, WEST BENGAL, INDIA

High-grade darjeeling with a rich aromatic flavour of stewed apricots and a distinct muscatel character.

### ARAKAI ESTATE - PREMIUM AUSTRALIAN BLACK, BELTHORP NORTH QLD

A semi-sweet tea with gorgeous malty notes of spice wood and berries with a smooth honey like texture.

### GOLDEN BUD

A silky texture and a complex bouquet of fruity, flowery, honey notes and balanced undertones of cacao and tobacco.

### TAIWANESE RUBY BLACK

A fragrant and rich tea, flavour profiles of cinnamon, eucalyptus, stewed fruits and almost cherry liqueur-like after taste.

### BEFORE RAIN, JEJU, KOREA

Woojeon style Korean tea leaves, infused with salty sea breeze, picked just before the tropical monsoon season.

### PEPPERMINT AUSTRALIS

Refreshing herbal infusion of organic peppermint and wild harvested indigenous river mint, is excellent for digestion.

### DEFENSE

The zesty freshness of lemongrass, with tart-fruitiness of hibiscus, a perfect balance of spices and loose leaf herbs.

### SILVER NEEDLES

The first silvery unopened buds of the tea shrub. Sweet and fragrant floral undertones that are soft and complex.

### GABA OOLONG

Fruit notes of summer rain on the streets, dried apricots and wine gums. A soft mouth feel and a lingering taste sensation.

### GOOD NIGHT

Peppermint leaves with rose, chamomile and lavender petals. Together, with other ingredients, they create a beautiful bouquet of both aroma and sweet flavour to help calm the busy mind and aid digestion

*\$6 each*

## CHEESE

*Cheese selection of three artisan cheeses served with pear mustard, medjool dates and lavosh* 28

Mancheago (hard, sheep milk, Spain)

Blue Stilton (blue veined, cow milk, England)

Chevre D'argental (wash rind, goat milk, France)

## DESSERT

Custard tart, nutmeg, blackberry sorbet 16

White chocolate mousse, coconut, passionfruit sorbet 16

Mille-feuille, dulce de leche, chocolate ganache, vanilla crème anglaise 16

Limoncello, lemon sorbet 12

Gelato 'traditional' our signature 3 scoops 12

Crushed vacherin, strawberries, rhubarb, cream *made tableside for two* 26

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## DESSERT WINE & DRINKS

2019 Piero Gatti Moscato D'Asti DOCG (Piemonte, Italy) 375ml 9/37

2018 Baumard "Carte d'Or" Coteaux du Layon Chenin Blanc (Loire Valley, France) 375ml 11/26

2017 Corrado Tonelli "Visner di pergola" Vino & Visciole (Marche, Italy) 750ml 16/78

2017 Le Tetre Du Lys d'or (Sauternes, France) 13/160

2020 Fraser Gallop Ice Pressed Chardonnay (Maragret River, WA) 375ml 24/62

1994 Bodegas Toro Albala Pedro Ximenez (Montilla Moriles, Spain) 375ml 19/118

Grand Ridge Hatlifter Stout (Gippsland, Vic) 9

Havana Kiss, Spiced Rum, White Rum, Hazelnut Rum, Crème de Cacao, Pink Pepper 20

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