

## DAILY SEAFOOD SPECIALS

### RAW

'Caviar & Crostini'

Ossetra Signature Malossol, *Russian Sturgeon*

Dark rye Crostini, cultured butter, crème fraiche, chives

### OYSTERS

Sydney Rock, Cape Hawke

Pacific Oysters- Coffin Bay

### LIVE SEAFOOD

Crayfish, Macmasters Beach, French Fries

*Grilled with Café De Paris*

### OCEAN SHELF

Sand Whiting, Coffs Harbour

Dusky Flathead, Brisbane Waters

Seasonal whole fish available from our Ocean Shelf -simply grilled with oregano & lemon vinaigrette

Or Café De Paris

## 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*

Spanner crab salad, fennel, avocado, trout roe

Barbecued Skull Island prawns, chilli, lemon

Chicken liver parfait, Madeira jelly

Steak tartare, Riverine *made tableside*

## TO SHARE

Pizzetta with confit garlic & rosemary, house ricotta 🌱

Stracciatella, salted egg yolk, grilled bread 🌱

Pino's cured meat plate, marinated olives

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

## PASTA

Linguini, prawn, chilli, lemon, extra virgin olive oil

Spaghetti vongole, Goolwa Pipi, chilli

Ricotta ravioli, mushroom fricassee, parmesan broth 🌱

## MAINS

Snapper fillet, 'Aqua Pazza', tomato, olives, capers

Glacier 51 Toothfish, mussel escabeche, fennel, dill

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

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

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

## COMMUNAL

Salt crust snapper, salmoriglio *allow 30 minutes*

800g Brooklyn Valley Sirloin on the bone, grilled over grapevines

Slow cooked lamb shoulder, garlic, lemon, Moroccan olives, anchovies

## VEGETABLES 🌱

*Please feel free to create your own plant based menu from below*

Bells Garden salad, avocado, fine herbs, Dijon dressing

Bells Garden heirloom tomatoes, Meredith goats' feta, red wine vinaigrette

Green asparagus, Beurre Blanc, toasted hazelnuts

New season potatoes, fine herbs

French fries, Bloody Mary ketchup

*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

Mature Cheddar (hard, cows milk, Australia)

Blue Stilton (blue veined, cows milk, England)

Grand Fleuri (cows milk, Australia)

## DESSERT

White chocolate mousse, coconut, passionfruit sorbet 16

Custard tart, nutmeg, blackberry 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

gls

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

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

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

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

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

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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