

DAILY SEAFOOD SPECIALS				
	Price		*In-house supplement	
RAW				
'Caviar & Crostini'	10g 65	30g 150	*30	*90
Ossetra Signature Malossol, Russian Sturgeon Dark rye Crostini, cultured butter, crème fraiche, chives				
OYSTERS				
Pacific Oysters, Coffin Bay		5.5ea		
Sydney Rock Oysters, Merimbula		5.5ea		
LIVE SEAFOOD				
Crayfish, Macmasters Beach, French Fries	½ 95	190	*40	*80
OCEAN SHELF				
Dusky Flat head, Brisbane Waters <i>to share</i>		61		
Snapper, Brisbane Waters		34		
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

Credit card transactions attract a 1.5% fee. Cheque and Savings account transactions do not attract a fee

Sundays & Public Holidays attract a 10% surcharge

*In-house hotel guests are to pay a small supplement for premium items, when on a dining package

TO START

	Price	*In-house supplement
Vongole escabeche, dill, jalapeno, lemon	29	
Spanner crab salad, fennel, avocado, trout roe	33	
Seared scallops, cauliflower, pancetta jus	34	
Chargrilled octopus, fennel, nduja, tomato	31	
Roast kataifi king prawns, spiced pomegranate	36	
Chicken liver parfait, Madeira jelly	23	
Steak tartare, Riverine <i>made tableside</i>	37	

TO SHARE

Pizzetta with confit garlic & rosemary, house ricotta 	21
Stracciatella, bullhorn pepper, white anchovy, parsley oil	26
Pino's cured meat plate, marinated olives	30
Zucchini fritti, ricotta, smoked passata  <i>three pieces</i>	24

PASTA

Linguini, prawn, chilli, lemon, extra virgin olive oil	35	46
Pappardelle, rabbit and tarragon ragu	36	48
Ricotta gnudi, wild mushroom, parmesan broth 		38

MAINS

Glacier 51 Toothfish, mushroom fricassee	65	*15
Oven roasted Kingfish fillet, agrodolce pumpkin, cavolo nero	50	
Bell's garden eggplant parmigiana, tomato, pecorino, basil 	38	
Confit Aylesbury duck leg, Paris mash, Amarena cherry	52	
250g Grass fed eye fillet, charred fioretto, peppercorn jus	66	*15

COMMUNAL

Salt crust snapper, salmoriglio <i>allow 30 minutes</i>	110	
800g Brooklyn Valley rib eye on the bone, grilled over grapevines	120	*15
500g Brooklyn Valley sirloin tagliata, parmesan, rocket, Bells Garden herbs	120	*15
Slow cooked lamb shoulder, garlic, lemon, Moroccan olives, anchovies	115	*15

VEGETABLES

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

Bells Garden salad, avocado, fine herbs, Dijon dressing	15	24
Village salad, Will Studd feta, cucumber, olives, oregano	15	24
Roasted brussel sprouts, balsamic, hazelnuts	15	24
Sauteed cavolo nero, chilli, garlic, lemon		12
Duck fat roast potatoes, confit garlic, rosemary		12
French fries, Bloody Mary ketchup		12

Truffle Butter <i>add to any dish</i>		7
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We endeavour to cater for all allergies, but we are unable to guarantee that any menu item is completely free of allergens

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.

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

Maffra Mature Cheddar, hard, cows milk, Gippsland, Victoria

Blue Stilton, cows milk, United Kingdom

Furneaux double cream Brie, soft, cows milk, King Island, Tasmania

DESSERT

Apple tarte fine, frangipane, butterscotch sauce, vanilla gelato 16

Valrhona chocolate fondant, hazelnut gelato *allow 20 minutes* 16

Bougatsa, custard, poached pear and cinnamon 16

Tiramisu, marsala wine, coffee and chocolate 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

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

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

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

1999 Bodegas Toro Albala Pedro Ximenez (Montilla Moriles, Spain) 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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