

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, St Helens, TAS		5.5ea		
Sydney Rock Oysters, Merimbula, NSW		5.5ea		
<i>Mignonette & Lemon</i>				
LIVE SEAFOOD				
Crayfish, Macmasters, Café De Paris, French fries	½ 95	190	*40	*80
W.A Marron, grilled, lemon Beurre Blanc, Espelette pepper		52	*15	
OCEAN SHELF				
John Dory, Norah Head		50		
King George whiting, Botany Bay		38		
<i>Seasonal whole fish available from our Ocean Shelf – simply grilled with oregano & lemon vinaigrette or Café De Paris</i>				

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 dining on a package


TO START

	Price	*In-house supplement
Vongole escabeche, dill, jalapeno, lemon	31	
Seared scallops, cauliflower, pancetta jus	34	
Chargrilled octopus, fennel, nduja, tomato	31	
Roast kataifi 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	
Pizzetta with fresh truffle, provolone	24	
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, king prawns, chilli, lemon, extra virgin olive oil	37	49
Pappardelle, tarragon, rabbit ragu	36	48
Ricotta gnudi, wild mushroom, parmesan broth 		38

MAINS

Hapuka, mushroom fricassee		54
Oven roasted Kingfish fillet, agrodolce pumpkin, sauteed greens		50
Bells Garden eggplant parmigiana, tomato, pecorino, basil 		38
Confit Aylesbury duck leg, Paris mash, amarena cherry		49
250g grass fed eye fillet, charred cauliflower, peppercorn jus	66	*15

COMMUNAL

Salt crust snapper, salmoriglio allow 30 minutes		110
800g Brooklyn Valley rib eye on the bone, grilled over grapevines		140 *30
500g Brooklyn Valley sirloin tagliata, parmesan, rocket, Bells Garden herbs		120 *15
Slow cooked lamb shoulder, garlic, lemon, Moroccan olives, anchovies		115 *15

VEGETABLES

Village salad, heirloom tomatoes, Will Studd feta, cucumber, olives, oregano	18	28
Bells Garden salad, avocado, fine herbs, Dijon dressing		15
Truffle mac and cheese, chives, red leicester		16
Sauteed cavolo nero, chilli, garlic, lemon		18
Roasted brussel sprouts, balsamic, hazelnuts		15
Duck fat roast potatoes, confit garlic, rosemary		12
French fries, Bloody Mary ketchup		12

At Bells we endeavor to cater for all allergies, but we are unable to guarantee that any menu item is completely free of allergens