

CHEF'S TASTING MENU

Kingfish Ceviche

Smoked cheese, onion crostini

Zucchini fritti, ricotta, lemon, smoked passata

N/V Farina Prosecco Extra Dry DOC (Veneto, Italy)

N/V Pol Roger Champagne (Epernay, France)

Seared scallops, cauliflower, pancetta jus

2018 Zarague Alvarinho, (Barcel, Portugal)

2021 Testalonga Baby Bandito "Keep on Punching" Chenin Blanc (Swartland, Sth Africa)

W.A marron, grilled, lemon Beurre Blanc, Éspelette pepper

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

2021 Patrick Sullivan "Baw Baw Shire" Chardonnay (Gippsland, VIC)

Glacier 51 Toothfish, mushroom fricassee

2019 Bernard Metrat "Constance" Chiroubles Gamay (Beaujolais, France)

2020 Pittnauer "Pitti" (Burgenland, Austria)

or

Grass fed eye fillet, charred fioretto, peppercorn jus

2019 Fattoria La Striscia Bernadino Chianti Sangiovese (Tuscany, Italy)

2017 Domaine Naturaliste "Morus" Cabernet Sauvignon (Margaret River, WA)

Apple tarte fine, frangipane, butterscotch sauce, vanilla gelato

NV Niepoort White Port (Duoro Valley, Portugal)

2017 Le Terte du Lys d'Or Sauternes (Sauternes, France)

Food \$140, with matched wines \$210, with premium matched wines \$250

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