

CHEF'S TASTING MENU

Fruits de Mer, scarlet prawns with olive oil mayonnaise
black mussels & curry leaf dressing, pippies & coratina olive oil, scampi crudo

2022 Domaine Pichot "Coteau de la Biche" Vouvray Chenin Blanc (Loire Valley, FR)

2020 Kientzler "Kirchberg" Grand Cru Riesling (Alsace, FR)

Spinach & ricotta gnocchi, burnt parmesan

2023 Patrick Sullivan Chardonnay (Limestone Coast, SA)

2019 Beau Rivage Chenin Blanc (California, USA)

Murray Cod fillet, crushed potato, samphire,
green olive, pistachio salsa

2022 Nick Spencer Rose (Hilltops, NSW)

2021 By. Ott Rose (Provence, FR)

Grilled 2GR wagyu rump, rosemary & pan juices

Served with roast garden carrots & cavolo nero

2021 Yangarra Estate "Noir" Grenache et al (McLaren Vale, SA)

2019 Andrea Oberto Barolo Nebbiolo DOCG (Piedmont, Italy)

Chocolate truffle, confit lemon & hazelnut

NV Niepoort White Port (Duoro Valley, Portugal)

2022 Frogmore Creek Iced Riesling (Coal River, TAS)

Food only \$140

with matched wines \$210

with premium matched wines \$250

with matched non-alcoholic wines \$200

Please note that Sundays & Public Holidays attract a 15% 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.