

CHEF'S TASTING MENU

Beef carpaccio, fresh black Perigord truffle, truffle aioli, rocket, Grana Padano

NV Farina Prosecco (Veneto, Italy)

NV Pol Roger Brut (Epernay, France)

Pan roasted scallops, cauliflower, currants, Pedro Ximenez, pine nut

2022 Shadowfax "Minnow" Viognier (Pyrenees, VIC)

2021 Chateau Mont-Redon Chateauneuf-du-Pape Grenache Blanc et al (Sth Rhone, FR)

Ravioli, prawn, salt cod and ricotta, burnt saltbush butter, salmon pearls

2022 Philip Shaw Arneis (Orange, NSW)

2021 Salomon Undhof "Weiden" Gruner Veltliner (Wachau, Austria)

John Dory fillet, spring onion, native greens, vongole, lobster bisque

2021 Bozeto de Exopto Rioja Garnacha Tempranillo (Rioja, SP)

2021 By. Ott Rose (Provence, FR)

or

Braised beef cheek, root puree, farro ragu, parmesan

2020 Yangarra "Noir" Grenache et al (McLaren Vale, SA)

2019 Rockford "Rod & Spur" Shiraz Cabernet (Barossa Valley, SA)

Quince Tarte Tatin, buttermilk gelato, lemon myrtle

NV Niepoort White Port (Duoro Valley, Portugal)

2021 Fraser Gallop Iced Pressed Chardonnay (Margaret River, WA)

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

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