

“In Autumn, the garden harvest is at its most generous. Our fresh greens and herbs include lettuce, parsley, sweet basil, sage and cavalo nero; Eggplant, borlotti and butter beans will continue to provide, while the watermelon, avocado, lemons are coming to maturity. At the bar, enjoy our fresh mint, spearmint, lemongrass and lemon myrtle.

Grounds Manager Megan Jackson

### CHEF'S TASTING MENU

Fruits de mer – scarlet prawn with olive oil mayonnaise,  
black mussels & curry leaf dressing, pippies & Coratina olive oil, scampi crudo

Spinach & ricotta gnocchi, burnt butter & parmesan

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

Grilled 2GR wagyu rump, rosemary & pan juices  
*Served with roast garden carrots & cavalo nero*

Chocolate truffle, confit lemon & hazelnut

*Food \$140, with matched wines \$210, with premium matched wines \$250,  
with matched non-alcoholic selection \$200*

*\*In-house supplement \*25pp*

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

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

*Our menus are subject to seasonal & daily changes*

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


*Sundays & Public Holidays attract a 15% surcharge*

## R A W B A R


\*In-house  
supplement

N25 reserve oscietra caviar, brioche, crème fraiche, Bells farm eggs, chives	285 30g	*95
Yarra Valley Salmon Caviar "first harvest" brioche, crème fraiche, Bells farm eggs, chives	68 30g	*38
Freshly shucked Sydney rock oysters, mignonette & lemon	7ea	
Fruits de mer – scampi crudo, black mussels & curry leaf, pippies & Coratina olive oil, yellowfin tuna ceviche, Newcastle scarlet prawns with olive oil mayonnaise	45pp	*10

## T O S T A R T

Chicken liver parfait, Madeira jelly		25
Culatta di busseto ibis, pickled mushroom & pane carasau		35
Steak tartare, classic accompaniments <i>made tableside</i>		37
Grilled figs, radicchio, Pecora sheep's milk cheese, hazelnut & vincotto 		26
Grilled spiced quail, wild greens & pear puree, roast cipollini onion		34


## P A S T A

Spinach & ricotta gnocchi, burnt butter & parmesan	31	41
Spaghetti with pippies, sea urchin, lemon, parsley & olive oil	33	43
Pappardelle with duck ragu, Grana Padano	35	45
Risotto with oyster mushrooms, lemon, parsley & capers <i>allow 25mins</i> 	31	41

## F I S H A N D S E A F O O D

King prawns, calamari & mussels in tomato & Saffron sauce, crostini & rouille	65	*15
Murray Cod fillet, crushed potato, samphire, green olive & pistachio salsa	58	
Grilled whole market fish with salsa verde	58	
Salt crust snapper, herb salad, selection of salsas <i>to share</i>	110	

## M A I N S

Parmesan short crust tart with garden beets, almond, sorrel & grated horseradish 	38	
Grilled duck breast with lentils, grilled radicchio, grapes & 10 year aged balsamic	52	
Roast suckling pig with crackling, local honey & sage, cumin & braised peppers	58	
200g Grilled 2GR wagyu rump, cavalo nero, rosemary, pan juices & roast garlic	58	
1kg Roast Dry aged T-bone, cavalo nero, rosemary, pan juices & roast garlic <i>to share</i>	190	*80

## V E G E T A B L E S

Butter lettuce salad, fine herbs, avocado & lemon dressing	15	
Rocket & parmesan salad with aged balsamic	18	
Slow-roast garden carrots, marigold, vinagro & pine nuts	18	
Roast rosemary potatoes with extra virgin olive oil	14	
Fries with mayonnaise & chives	15	