

*"This Autumn we will harvest an abundance of fresh herbs and greens. Red mizuna leaf, parsley, purple and green basil, rocket, kale, sage and a variety of edible flowers. The vegetables are also coming into their own, with cucumbers, zucchini, zucchini flower, carrots, celery and a bounty of heirloom cherry tomatoes making their way into the kitchen. At the Bar keep an eye out for fresh lemongrass, mint, spearmint and lemon myrtle."*

Grounds Manager, Megan Jackson

### CHEF'S TASTING MENU

*whole table only*

Selection of snacks – Proscuitto di parma, salt cod & caviar fritters,  
Freshly shucked local oysters, Zucchini flower goats cheese fritto

Potato gnocchi, mushroom & leek ragu, Pecorino Il Forteto

Grilled John Dory, crushed potato, native greens, walnut & caper salsa

Grilled 2GR wagyu rump cap, roast shallots, chicken reduction, grated horseradish

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*

30g Yarra Valley salmon roe, brioche, crème fraiche, Bells farm eggs & chives	70	*32
10g Oscietra caviar, brioche, crème fraiche, bells farm eggs & chives	110	*70
30g Oscietra caviar, brioche, crème fraiche, Bells farm eggs & chives	320	*200
Freshly shucked rock oysters, elderflower mignonette & lemon	7ea	
Fruits de Mer - Moreton Bay bug with olive oil mayonnaise, yellowfin tuna crudo, mussels & pippies & freshly shucked local oysters	45pp	10*

## T O S T A R T

Crumbed suckling pig fritter, ranch dressing, iceberg	31	
Steak tartare, <i>made tableside</i>	37	
Jersey milk mozzarella, grilled figs, vincotto, zucchini & pine nuts 	31	


## P A S T A A N D R I S O T T O

Potato gnocchi, mushroom & leek ragu, Pecorino Il Forteto 	34	44
Mafalde, spanner crab, mussel sauce, fennel pollen	35	45
Bells farm egg pappardelle, duck ragu, Grana Padano	35	45
Risotto of Bannockburn chicken, saffron & lemon <i>allow 25mins</i>	36	50

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

Grilled John Dory, crushed potato, native greens, walnut & caper salsa	59	
Grilled market seafood, lemon & salsa verde	MP	
Salt crust snapper, herb salad, selection of salsas <i>to share</i>	120	

## M A I N S

Roast cauliflower, salsa romesco, polenta, grape vine leaf, lemon salsa 	38	
Roast Wollemi duck, grilled leeks, rocket, grapes, 10-year-aged balsamic	58	
Near River suckling pig, braised cumin carrots, spinach puree, honey & sage	58	
Grilled 2GR wagyu rump cap (200g)	62	
Roast grass-fed Brooklyn Valley dry age rib eye (800g)	250	*110
<i>Beef served with roast shallots, chicken bone reduction, grated horseradish</i>		

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

Mixed leaf salad, fine herbs, avocado, lemon dressing	15	
Tomato, olive, marjoram & lemon salad	18	
Garden beans, egg from our hens, olive oil, lemon & Armatore anchovy salsa	18	
Sauté potatoes, garden sorrel, crème fraiche & confit garlic	18	
Rocket & parmesan salad, aged balsamic	18	