

"In Autumn, the garden harvest is at its most generous. Our fresh greens and herbs include green Mizuna leaf, red and green oak leaf lettuce, parsley, sweet basil, sage and kale.

Our zucchini, zucchini flowers, tomato and cucumber will continue to provide, while the watermelon, avocado, celery and pumpkin are coming to maturity.

At the bar, enjoy our fresh mint, spearmint, lemongrass and lemon myrtle"

Grounds Manager, Megan Jackson

CHEF'S TASTING MENU

whole table only

Selection of snacks – Culatta, Salt cod fritters & caviar,
freshly shucked Sydney rock oysters, Zucchini flowers & goats' cheese

Potato gnocchi, Musset farm mushrooms, parsley puree, pecorino

Grilled Aquana Murray Cod, Port Phillip Bay mussels, red pepper, saffron

Grilled grass-fed eye fillet, braised beetroot, Pilu bottarga butter

Amedei chocolate truffle, confit lemon, hazelnut

*Food \$140 per person, 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 the supplement price for premium items when dining is included in their 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



30g Yarra Valley salmon roe, brioche, crème fraiche, Bells farm eggs & chives	70	
Freshly shucked Sydney rock oysters, apple cider & seaweed mignonette	7ea	
East Coast Yellowfin tuna, honeydew, finger lime & green chili	36	

**In-house
supplement
32

T O S T A R T

Jersey milk mozzarella, charred oxheart tomatoes, house pesto, radicchio 	31	
Culatta di busseto, pecorino Moliterino & pizza frita	39	
Steak tartare, <i>made tableside</i>	37	
Grilled WA octopus, smoked pepper aioli, kipfler potato, garden herbs	32	


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

Potato gnocchi, Musset farm mushrooms, parsley puree, pecorino 	34	44
Malfade with eggplant, San Marzano tomato, stracciatella 	35	45
Pappardelle with capretto & porcini mushroom ragù, white wine & garlic	35	45
Acquerello risotto, Moreton Bay bug, San Marzano, saffron, lemon <i>allow 25mins</i>	38	54

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

Grilled Aquana Murray Cod, pickled Port Phillip Bay mussels, red pepper, saffron	66	
Grilled local seafood, lemon, salsa verde	MP	
Salt baked snapper, herb salad, selection of salsas to share	120	

M A I N S

Roast stuffed summer vegetables, legumes, tahini, garden parsley salad 	38	
Grilled lamb cutlets, dolmade, slow cooked zucchini, mint & tzatziki	65	
BBQ duck breast with apples, parsnip puree, braised cavalo nero & aged balsamic	64	
Grilled Bass Strait grass-fed eye fillet	68	
Grilled grain-fed Flinders Signature rib-eye 650g <i>to share</i>	160	*30
<i>Beef served with buttered beetroot, fried capers, Pilu Bottarga butter</i>		

V E G E T A B L E S

Mixed leaf salad, fine herbs, avocado, lemon dressing	15	
Spinach, pinenuts, sultana, parmesan & butter	18	
Village Salad, Bells cucumber, tomato, feta	18	
Sauté potatoes, garden sorrel, crème fraiche & confit garlic	18	