

“Our spring garden is starting to blossom and it looks like it will be a great season ahead. Our fresh herbs include green chives, rocket, parsley, sweet basil, sage, cress and a variety of edible flowers. Tomato, kale, peas and rhubarb will continue to prosper, together with snow peas, radish, carrots, celery and onions coming to maturity. At the bar, enjoy our fresh mint, spearmint, lemon myrtle and our organic citrus fruit.”

Grounds Manager Megan Jackson

CHEF'S TASTING MENU

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

Roasted scallops, cauliflower, currants, Pedro Ximenez, pine nuts

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

Blue eye trevalla, asparagus, vongole, succulents, Prosecco and saffron beurre blanc
or

Braised beef, farro ragu, parsnip, roasted radish, parmesan

Crushed vacherin, strawberries, rhubarb, cream *made tableside*

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

**In-house supplement *25pp*

Bells Bakery focaccia featuring seasonal vegetables from our garden, served with our signature olive oil

*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

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|--|--------|---------|-----|-----|-----------------------------|
| Russian Sturgeon Caviar, Ossetra Malossol, crostini, crème fraiche, chives | 65 10g | 150 30g | *30 | *60 | <i>*In-house supplement</i> |
| Pacific Oysters, Clyde River, NSW <i>Mignonette & Lemon</i> | | 6.5ea | | | |
| Sydney Rock Oysters, Pambula, NSW <i>Mignonette & Lemon</i> | | 6.5ea | | | |
| Kingfish tartare, Bells' native lime, mascarpone | | 32 | | | |

T O S T A R T

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|--|--|----|--|--|
| Chicken liver parfait, Madeira jelly | | 25 | | |
| Steak tartare, Riverine tenderloin, classic accompaniments <i>made tableside</i> | | 37 | | |
| Local burrata, roasted pumpkin, fried curry leaves, sumac, hazelnuts, sherry vinegar 🌿 | | 26 | | |
| Pan roasted scallops, cauliflower, currants, Pedro Ximenez, pine nuts | | 34 | | |
| Pepper crusted Yellowfin tuna, onion puree, sauteed rappa, citrus, olive | | 35 | | |
| Beef carpaccio, fresh black Perigord truffle, truffle aioli, rocket, Grana Padano | | 34 | | |

P A S T A

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|--|----|----|--|--|
| Fettucine ai funghi, forest mushroom ragu, porcini, egg yolk, parmesan 🌿 | 34 | 41 | | |
| Ravioli, prawn, salt cod, ricotta, burnt saltbush butter, salmon pearls | 31 | 42 | | |
| Linguini, Shark Bay crab, zucchini flower, chilli, garlic, pangrattato | 35 | 45 | | |
| Ricotta gnudi, slow cooked beef ragu, pecorino, parsley | 34 | 45 | | |

F R O M T H E O C E A N S H E L F

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|--|-----|--|-----|--|
| Seafood bouillabaisse, braised fennel, garlic and capsicum rouille | 65 | | *15 | |
| Blue eye trevalla, asparagus, vongole, succulents, Prosecco and saffron beurre blanc | 58 | | | |
| Whole local market fish, simply grilled, served with Saor dressing or Herb butter | 66 | | *15 | |
| Salt crust snapper, Dragoncello <i>to share</i> | 110 | | | |

M A I N S

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|--|-----|--|-----|--|
| Bells' roasted eggplant, tahini, yoghurt, pine nuts, sesame, pomegranate, garlic 🌿 | 38 | | | |
| Duck a l'orange, braised endive, carrot, pomegranate | 52 | | | |
| Braised beef, farro ragu, parsnip, roasted radish, parmesan | 58 | | | |
| Steak Frites, 450g rib eye on the bone, bearnaise, fries | 85 | | *30 | |
| Slow cooked lamb shoulder, garlic, lemon, Moroccan olives, anchovies <i>to share</i> | 110 | | | |

V E G E T A B L E S 🌿

| | | | | |
|--|----|--|--|--|
| Bells' Garden salad, avocado, fine herbs, Dijon dressing | 15 | | | |
| Shaved fennel, blood orange, mint, cider vinaigrette | 18 | | | |
| Honey roasted carrots, ricotta, malt vinegar, pecans | 18 | | | |
| Steamed cauliflower blossom, tarragon, caper butter | 18 | | | |
| Duck fat roast new potatoes, confit garlic, rosemary | 14 | | | |

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

buds & beads™

PREMIUM LEAF TEA \$6 each

Bells at Killcare takes tea so seriously that co-owner, Karina Barry and her best friend Jo Thomas have created their own tea range. All teas and herbals are blended and packed locally using ethically and sustainably sourced ingredients from local and imported growers.

WHITE TEA

LATE HARVEST SHOUMEI - From Fujian province rich in vitamins, minerals and powerful antioxidants

SILVER NEEDLES - Made with the first flush of tender tips from silvery tea buds. Immune boosting and rich in antioxidants

GREEN TEA

ORGANIC WOJJEON - Complex in flavour and rich in anti-oxidants. Picked before the monsoon rain in Jeju Island, South Korea

JASMINE PEARLS - Infused with Jasmin flowers over 5 nights and then each leaf is individually hand rolled

ORGANIC GENMAICHA - Japanese sencha is mixed with puffed brown rice kernels creating a moorish nutty depth

OO LONG TEA

GABA OOLONG - This full bodied tea with the juicy mouth feel, calms the nerves and brings clarity of mind

MAOXIE OOLONG - A seasonal delicacy in China's Fujian province, this tea is rich in amino acids and antioxidants

BLACK TEA

SIX-FOLD ENGLISH BREAKFAST - Six of the very best black teas, a robust cup of rich, silky satisfaction

FRAGRANT EARL GREY - Ceylon black tea, orange & lemon peel, bergamot, lavender & cornflower petals

CUDDLE-ME CHAI - Organic black tea, spicy ginger, cinnamon, black peppercorn, fennel, star anise & cardamom

DARJEELING, FIRST FLUSH - A true delicacy, this gem of the Himalayas, is one of the finest Darjeeling to be found

AUSTRALIAN ARAKAI PREMIUM - A fresh, clean, lighter bodied black tea that invigorates the mind and body

LAPSANG SOUCHONG - Peaty, burnt-toffee vapour, rich in antioxidants and helps improve digestion

HERBAL TEA – CAFFEINE FREE

AFRICAN SUMMER – Vanilla & woody-cinnamon bark infusion with a citrus finish.

ORGANIC PURE PEPPERMINT - We carefully select only the most intensely aromatic, pure & organically grown leaves.

GOODNIGHT - We swear by this bedtime treat - peppermint, lemon, paw paw, chamomile, St Johns wort, heather flowers & rose petals

DEFENSE - The perfect fusion of ginger, rose, ginkgo, cardamon, lemongrass, turmeric, rosehip, lemon myrtle, hibiscus & paw paw

CAFFE \$6 each

For the coffee lover, our custom Bouddi blend is ethically sourced and sustainably grown at altitudes of 2100 meters, from Colombia, Sumatra and Uganda. It is roasted and packed locally in Lisarow using Arabica beans with 12% Robusta. The flavour is dense and rich creating a rose gum crema with aromas of prune and cherry.

CHEESE

A selection of three artisan cheeses served with honey, dates, walnut biscotti, fruit bread
Brabander, semi hard, goat's milk, North Brabant, Netherlands
Bleu des Basques, semi hard, sheep's milk, Basque Country, France
Woombye Ash Brie, soft, cow's milk, Sunshine Coast, Australia

**In-house Supplement*

28 10

DESSERT

Mille-feuille, salted caramel, white chocolate, creme anglaise 18
Dark chocolate fondant, coconut gelato, chocolate crumb, cacao crisp *allow 15 minutes* 18
Kumquat yoghurt cake, salted praline, Buds & Beads tea glaze, brandy 17
Zabaglione, marsala, fresh berries, pistachio and truffle cantucci 17
Limoncello, lemon sorbet 12
Our signature selection of gelato or sorbetti *three scoops* 12
Crushed vacherin, strawberries, rhubarb, cream *made tableside for two* 26

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DESSERT WINE & DRINKS

gls

2021 Frogmore Iced Riesling, Coal River, TAS 20
2020 Fraser Gallop Ice Pressed Chardonnay, Margaret River, WA 24
2015 Chateau Suduiraut Lions De Suduiraut Sauternes, Sauternes, France 23
1999 Bodegas Toro Albala Pedro Ximinez, Montilla Moriles, Spain 20
NV Niepoort White Port, Douro Valley, Portugal 10
1997 Ramos Pinto LBV, Duoro Valley, Portugal 12

Havana Kiss, spiced rum, white rum, hazelnut rum, crème de cacao, pink pepper 20
Bianco Alexander, cognac, crème de cacao, cream, nutmeg 20

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