

# 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.

### BLACK TEA

SIX-FOLD ENGLISH BREAKFAST

FRAGRANT EARL GREY

CUDDLE-ME CHAI

DARJEELING, FIRST FLUSH

AUSTRALIAN ARAKAI PREMIUM

LAPSANG SOUCHONG

### HERBAL TEA – CAFFEINE FREE

AFRICAN SUMMER

ORGANIC PURE PEPPERMINT

GOODNIGHT

DEFENCE

### WHITE TEA

LATE HARVEST SHOUMEI

SILVER NEEDLES

### GREEN TEA

ORGANIC WOOJEON

JASMINE PEARLS

ORGANIC GENMAICHA

### OOLONG TEA

GABA OOLONG

MAOXIE OOLONG

## BOUDDI BLEND CAFFE \$6 sm \$6.50 lg

For the coffee lover, our custom Bouddi blend is ethically sourced and sustainably grown. It is roasted and packed locally in Lisarow using Arabica beans with 12% Robusta.

## JUICE \$6

East Coast Beverages is a local farm at Kulnura, who grow, pick and bottle a variety of fruit. Orange, Cloudy Apple, Pineapple, Cranberry, Tomato

### INNER GLOW COLD PRESSED JUICE

Small batch 100% cold pressed juice, hand made with love on the Central Coast. Cleanse. Nourish. Glow

### ORANGE GLOW \$10

Orange, carrot, pineapple, turmeric, lemon

### HEART-BEET COLD \$10

Beetroot, sweet potato, cayenne pepper, carrot, apple, ginger, lemon

### GOLDEN GLOW \$10

Pineapple, spinach, cucumber, apple, mint

### FROM THE BAR

#### GLASS OF POL ROGER \$33

Champagne, France

#### GLASS OF JOSEF CHROMY \$14

Traditional French method, Tasmanian Brut

#### MIMOSA \$18

Josef Chromy Brut, orange juice

#### BLOODY MARY \$20

Bells spicy tomato juice, Vodka O

Bells house guests please note that these beverages are in addition to your package and can be charged to your room account.

## BELLS BAKERY & LARDER

The sourdough and pastries enjoyed for breakfast are all baked fresh daily. They're also available to take home - visit the Bells Bakery & Larder and pick up some pantry staples including our house made granola, fruit conserves, Buds & Beads loose leaf tea and Bouddi Blend coffee beans.

## OPEN DAILY 8AM - 4PM

## BELLS SIGNATURE BREAKFAST

Bells Bakery basket, house made pastries fresh from the oven *selection of three* 14

Bells Bakery petite sourdough baguette, Hunter Belle butter, your choice of conserves 16

Bells signature granola, Hunter Belle yoghurt, strawberries, rhubarb, your choice of milk 18

Organic spelt, amaranth porridge, oat milk, seasonal fruit, Hunter Belle double cream, pistachio 21

Buttermilk waffles, drunken berries, honeycomb ice cream 24

Bells soft boiled eggs n' soldiers 18

Croque Monsieur, Bells Bakery sourdough, ham off the bone, gruyere, mustard 22

Bells Bakery sausage roll, Drunken Sailor relish 18

Shakshuka baked eggs, tomato, capsicum, paprika, grilled Bells' sourdough 28

Bells duck egg omelette, tomato, smoked ham, herbs, cheese 22

Roasted Bell's pumpkin, tahini yogurt, pomegranate, crisp garlic, dukkha 24

House made gravlax, poached Bells' farm eggs, spinach, brioche, hollandaise 29

The Gardeners breakfast, two eggs your way, speck, pork sausage, roast tomato, mushrooms, spinach, grilled Bells' sourdough 28

## EXTRAS

Roast tomato, mushroom, spinach, 1/2 avocado, smoked ham, speck, pork sausage, house made gravlax or 1 egg your way 6

At Bells we endeavour 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