

## CHEF'S TASTING MENU

Beef carpaccio, truffle aioli, rocket, Grana Padano

*NV Farina Prosecco (Veneto, Italy)*

*NV Pol Roger Brut (Epernay, France)*

Pan roasted scallops, cauliflower, currants, Pedro Ximenez, pine nut

*2022 Vinteloper Pinot Gris (Adelaide Hills, SA)*

*2021 Chateau Mont-Redon Chateauneuf-du-Pape Grenache Blanc et al (Sth Rhone, FR)*

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

*2022 Philip Shaw Arneis (Orange, NSW)*

*2022 Brundlmayer Gruner Veltliner (Kamptal, Austria)*

Coral Trout fillet, garden greens, Spencer Gulf prawn nage

*2022 Gounyan "Rosella" Rose (Murrumbateman NSW)*

*2021 By. Ott Rose (Provence, FR)*

*or*

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

*2021 Poggerino Chianti Classico Sangiovese DOCG (Tuscany, IT)*

*2019 Rockford "Rod & Spur" Shiraz Cabernet (Barossa Valley, SA)*

Dark chocolate semifreddo, hazelnut praline, sweet cream

*NV Niepoort White Port (Duoro Valley, Portugal)*

*2022 Frogmore Creek Iced Riesling (Coal River, TAS)*

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

*Please note that Sundays & Public Holidays attract a 15% surcharge  
At Bells we endeavour to cater for all allergies, but we are unable to guarantee that  
any menu item is completely free of allergens*