

“This Summer we will harvest an abundance of fresh herbs and greens, parsley, green basil, rainbow chard, kale, sage, thyme, oregano and a variety of edible flowers. The vegetables are also coming into their own, with beetroot, cucumbers, zucchini, zucchini flower, carrots, green beans, borlotti beans and bucket loads of heirloom cherry tomatoes making their way into the kitchen. At the Bar keep an eye out for fresh lemongrass, mint and lemon myrtle.”

Grounds Manager Megan Jackson

CHEF'S TASTING MENU

Beef carpaccio, truffle aioli, rocket, Grana Padano

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

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

Coral Trout fillet, garden greens, Spencer Gulf prawn nage

or

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

Dark chocolate semifreddo, hazelnut praline, sweet cream

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


**In-house supplement *25pp*

R A W B A R


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

**In-house supplement*

T O S T A R T

Chicken liver parfait, Madeira jelly		25		
Steak tartare, Riverine tenderloin, classic accompaniments <i>made tableside</i>		37		
Local burrata, grilled peach, tomato, basil, 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		
Grilled Moreton Bay bugs, fennel, harissa and lime butter, golden raisins		54		*16
Beef carpaccio, truffle aioli, rocket, Grana Padano		34		


P A S T A

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 duck ragu, pecorino, parsley	34	45		

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

Seafood bouillabaisse, braised fennel, garlic and capsicum rouille	65		*15	
Coral Trout fillet, garden greens, Spencer Gulf prawn nage	58			
Crayfish, MacMasters, herb butter, fries	160		*80	
Salt crust snapper, dragoncello <i>to share</i>	110			
Whole local market fish, simply grilled, served with Saor dressing or herb butter	65		*15	

M A I N S

Bells' roasted eggplant, tahini, yoghurt, sesame, pomegranate, garlic 	38			
Duck a l'orange, braised endive, carrot, pomegranate	52			
Braised beef, cherry ragu, parsnip, roasted radish, parmesan, gremolata	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			
Roasted parsnips, ricotta, vincotto, cranberries, crisp garlic	18			
Duck fat roast potatoes, confit garlic, rosemary	14			
Sauteed chard, ricotta salata, garlic, lemon, espelette pepper	18			

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

**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 WOOJEON - 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

OOLONG 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

Raw George, semi hard, cow's milk, Bruny Island, Tasmania

Berry's Creek Blue, soft, buffalo milk, Gippsland, Victoria

Le Marquis Chevre du Pelussin, goat's milk, France

*In-house
Supplement

28 10

DESSERT

Mille-feuille, salted caramel, white chocolate, creme anglaise 18

Coconut panna cotta, passionfruit, mango sorbet, kataifi 18

Zabaglione, marsala, fresh berries, pistachio, cantucci 17

Dark chocolate semifreddo, hazelnut praline, sweet cream 18

Limoncello, lemon sorbet 12

Our signature selection of gelato or sorbetti *three scoops* 12

Crushed vacherin, strawberries, rhubarb, cream *made tableside for two* 26

We endeavor to cater for all allergies, however we are unable to guarantee that any menu item is completely free of allergen

DESSERT WINE & DRINKS gls

2021 Frogmore Iced Riesling, Coal River, TAS 20

2020 Fraser Gallop Ice Pressed Chardonnay, Margaret River, WA 24

2017 Le Terte du Lys d'Or Sauternes, Sauternes, France 13

1999 Bodegas Toro Albala Pedro Ximenez, Montilla Moriles, Spain 20

NV Niepoort White Port, Douro Valley, Portugal 10

2017 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

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