

# CHEF'S TASTING MENU

Fruits de Mer, Yellowfin tuna ceviche,  
black mussels with saffron & curry leaf dressing,  
Moreton Bay bug with olive oil mayonnaise *to share*

*2023 Singlefile Riesling (Great Southern, SA)*

*2022 Schoffit "Rangen" Grand Cru Riesling (Alsace, France)*

Spinach & ricotta gnocchi, burnt parmesan

*2023 Dalwood Chardonnay (Hunter Valley, NSW)*

*2019 Beau Rivage Chenin Blanc (California, USA)*

Grilled rainbow trout fillet, nettle & caper stuffing,  
vegetable brandade, Yarra Valley trout roe

*2022 Nick Spencer Rose (Hilltops, NSW)*

*2022 Rimauresq "R" Rose (Provence, FR)*

Grilled 2GR wagyu rump cap, salt baked celeriac,  
chicken reduction, Pilu bottarga butter

*2021 Yangarra Estate "Noir" Grenache et al (McLaren Vale, SA)*

*2020 Rockford "Rifle Range" Cabernet Sauvignon (Barossa Valley, SA)*

Chocolate truffle, confit lemon & hazelnut

*2023 Margan Botrytis Semillon (Hunter Valley, NSW)*

*2002 Toro Albala Pedro Ximinez (Montilla Moriles, Spain)*

*Food \$140, with matched wines \$210, with premium matched wines \$250,  
with matched non-alcoholic selection \$200*

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*