

“This winter, the garden harvest changes pace, throughout Autumn we were sowing the seedlings to establish before the cold weather. Fresh greens and herbs are the champions of a winter garden including rocket, cime di rapa, parsley, kale, spinach and sorrel. Pea shoots and tendrils add a soft sweetness to our dishes, the plants will go on the bear snow peas and sugar snaps. Green branching and purple broccoli, cauliflower, brussel sprouts, potatoes, leeks, radish and red, white & purple onions will continue to mature throughout the season. At the bar, enjoy our fresh mint, lemongrass, edible flowers and lemon myrtle.”

Grounds Manager Megan Jackson

CHEF'S TASTING MENU

Fruits de mer – Moreton Bay bug with olive oil mayonnaise,
black mussels & curry leaf dressing, yellowfin tuna ceviche

Spinach & ricotta gnocchi, burnt butter & parmesan

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

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

Chocolate truffle, confit lemon & hazelnut

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

**In-house supplement *25pp*

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

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




*In-house
supplement

N25 reserve oscietra caviar, brioche, crème fraiche, Bells farm eggs, chives	285 30g	*195
Yarra Valley Salmon "first harvest" Caviar brioche, crème fraiche, Bells farm eggs, chives	68 30g	*38
Freshly shucked oysters, mignonette & lemon	7ea	
Fruits de mer - black mussels & curry leaf, pippies & Coratina olive oil, Abrolhos Island scallops crudo, tuna ceviche, Moreton Bay bug & olive oil mayonnaise	45pp	*10

T O S T A R T

Cream of chestnut & mushroom soup, roast garlic, crostini	25
Chicken liver parfait, Madeira jelly	25
Steak tartare, classic accompaniments <i>made tableside</i>	37
Buffalo mozzarella, radicchio, borlotti, Riccardos farm tomatoes, pesto 	28
Crumbed slow-cooked suckling pig fritter, celeriac remoulade & caper leaves	31


P A S T A A N D R I S O T T O

Spinach & ricotta gnocchi, burnt butter & parmesan 	31	41	
Spaghetti with pippies, sea urchin butter, lemon, parsley, garlic	33	43	
Hand-cut linguini, black truffles, parmesan, butter 	45	65	*15
Pappardelle with duck ragu, Grana Padano	35	45	
Risotto with oyster mushroom, lemon, parsley & capers <i>allow 25mins</i> 	31	41	

F I S H A N D S E A F O O D

King prawns, calamari & mussel bouillabaisse, crostini & rouille	65	*15
Grilled rainbow trout fillet, nettle & caper, vegetable brandade, Yarra Valley trout roe	58	
Grilled market seafood, salsa verde & lemon	58	
Salt crust snapper, herb salad, selection of salsas <i>to share</i>	110	

M A I N S

Roasted Jerusalem artichoke tart, pecan, garden sorrel, horseradish 	38
Szechuan quail, parsley & pear puree, lentils, roast cipollini	49
Roast suckling pig, eggplant puree, braised garden cime di rapa, shallot	58
Grilled 2GR wagyu rump cap, salt baked celeriac, chicken reduction, Pulu bottarga butter	62

V E G E T A B L E S

Mixed leaf salad with fine herbs, avocado & lemon dressing	15
Rocket & parmesan salad with aged balsamic	15
Slow-roast carrots, pine nut crumb, vincotto & marigold	18
Potato puree <i>add black truffles</i>	15 / 30

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 Jasmín 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-teeffee 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, cardamom, 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 quince, dates, crackers
 Ford Farm Aged Cheddar, semi hard, cow milk, England
 Bluestone blue, soft, cow milk, Castlemaine, Victoria
 Taleggio, soft washed rind, cow milk, Lombardy, Italy

*In-house
 Supplement

28 10

DESSERT

Tiramisu 18
 Bells Cassata, vanilla, raspberry & pistachio 18
 Chocolate truffle, confit lemon & hazelnut 18
 Pistachio sponge torta with vanilla gelato, lemon thyme, mandarin & olive oil 18
 Our signature selection of gelato or sorbetti *three scoops* 16
 Crushed vacherin, strawberries, rhubarb, cream *made tableside for two* 36

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DESSERT WINE & DRINKS

gls

2023 Margan Botrytis Semillon, Hunter Valley, NSW 12
 2021 Fraser Gallop Ice Pressed Chardonnay, Margaret River, WA 24
 2022 Piero Catti Moscato D'Asti DOCG, Piedmont, Italy 12
 NV Henriques & Henriques Madeira 10yr old 16
 NV Niepoort White Port, Douro Valley, Portugal 10
 1995 Quinta do Noval Colheita Tawny Port 75
 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

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