

“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 Murray cod fillet, chickpea, globe artichoke, salsa dragoncello

Grilled 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*

Darya Iranian Sevruga caviar, brioche, crème fraiche, Bells farm eggs & chives	95 10g	*60
Freshly shucked rock oysters with mignonette, lemon	7ea	
Fruits de mer – black mussels & curry leaf, pippies & Coratina olive oil, Abrolhos Island scallops crudo, ceviche, Moreton Bay bug & olive oil mayonnaise	55pp	*20

T O S T A R T

Culatta di busseto with pickled mushrooms, pane carasau	35
Chicken liver parfait, Madeira jelly	25
Steak tartare, <i>made tableside</i>	37
Buffalo mozzarella, radicchio, roast Ricardoes farm tomatoes, pesto 🌿	28

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 S.A vongole, sea urchin butter, lemon, parsley, garlic	34	44	
Linguini with Manjimup black truffles & parmesan 🌿	45	65	*10
Bells farm egg pappardelle, duck ragu, Grana Padano	35	45	
Risotto of Abrolhos Island scallops, capers & lemon <i>allow 25mins</i>	36	50	

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

King prawn, calamari & mussel bouillabaisse, crostini & saffron rouille	65	*10
Grilled Murray cod fillet, chickpea puree, globe artichoke, salsa dragoncello	59	
Grilled market seafood with lemon & salsa verde	MP	
Salt crust baked snapper with herb salad & selection of salsas <i>to share</i>	110	

M A I N S

Roast cauliflower, romesco, polenta & buckwheat croccante, lemon salsa 🌿	38	
Grilled Spring Ridge wild venison with nettle puree, mushroom ragu & garden thyme	58	
Berkshire pork cutlet, cumin, cippollini onion stuffed with butternut & sage	58	
Grilled 2GR wagyu rump cap (200g)	62	
Roast Brooklyn valley dry aged beef rib eye (800g) <i>for two</i>	250	*130
<i>Beef served with salt baked celeriac, chicken reduction, Pilu bottarga butter</i>		

V E G E T A B L E S 🌿

Mixed leaf salad with fine herbs, avocado, lemon dressing	15
Slow-roast carrots, pine nut crumb, vincotto, garden flowers	18
Roast rosemary potatoes, extra virgin olive oil	14
Rocket & parmesan salad, aged balsamic	15
Potato puree <i>add black truffles & burnt butter</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 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 cheeses served with quince, dates, crackers
Banksia semi hard, cow's milk, Castlemaine, Victoria
Gorgonzola dolcelatte, blue cow's milk, Lombardy, Italy
Taleggio, soft washed rind, cow milk, Lombardy, Italy

28

**In-house
Supplement
10*

DESSERT

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

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DESSERT WINE & DRINKS

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2023 Margan Botrytis Semillon, Hunter Valley, NSW 12
2023 Fraser Gallop Ice Pressed Chardonnay, Margaret River, WA 24
2022 Piero Gatti 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
Latte Martini, vodka, coffee liqueur, Baileys, cream 20

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