

" Our spring garden is starting to blossom and it looks like it will be a great season ahead. Our fresh herbs include dill, chives, rocket, parsley, sweet basil, sage and a variety of edible flowers. Cabbage, kale, peas and sorrel will continue to prosper, together with snow peas, radish, carrots, kipfler potatoes and leek coming to maturity. At the bar, enjoy our fresh mint, spearmint, lemon myrtle and our organic citrus fruits."

Grounds Manager Megan Jackson

## CHEF'S TASTING MENU

*Whole table only*

Selection of snacks – Culatta di busseto & pickled mushroom  
Gougeres with Caviar & creme fraiche, freshly shucked local rock oysters,  
Zucchini flower fritto

Potato gnocchi, Musset farm mushrooms, Bruny Island Tom

Aquna Murray cod fillet, chickpea puree, spring vegetables, herb salsa

Grilled 2GR wagyu rump cap, garden carrots, 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, gougeres, crème fraiche, Bells farm eggs & chives	95	10g	*60
Yarra Valley salmon roe, gougeres, crème fraiche, Bells farm eggs & chives	50	30g	*12
Freshly shucked rock oysters, mignonette & lemon	7	ea	

## T O S T A R T

Culatta di busseto, pickled mushrooms, pane carasau	39
Steak tartare, <i>made tableside</i>	37
Crumbed slow cooked suckling pig fritter, ranch dressing, radish & kohlrabi salad	31
Burrata with grilled peaches, vincotto, zucchini blossom & pine nuts 	31


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

Potato gnocchi, Musset farm mushroom ragu, Bruny Island Tom 	34	44	
Spaghetti vongole, sea urchin butter, lemon, parsley & garlic	34	44	
Bells farm egg pappardelle, duck ragu, Grana Padano	35	45	
Bells farm egg linguine, Grilled WA Marron, tomato & olive oil salsa	49	69	*10
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
Aquna Murray cod fillet, chickpea puree, globe artichoke, spring herb & caper salsa	59	
Grilled market seafood with lemon & salsa verde	MP	
Salt crust snapper, herb salad, selection of salsas <i>to share</i>	120	

## M A I N S

Roast cauliflower with salsa romesco, polenta, grape vine leaf, lemon salsa 	38	
Roast Wollemi duck with candied cumquats, braised cavalo nero, aged red vinegar	58	
Near River suckling pig, cumin, honey, braised peppers with olive & capers	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 garden carrots, chicken reduction, Pilu bottarga butter</i>		

## V E G E T A B L E S

Mixed leaf salad, fine herbs, avocado, lemon dressing	15
Asparagus mimosa, blood orange, tarragon & eggs from our hens	18
Sauté potatoes, sorrel, crème fraiche, confit garlic	18
Rocket & parmesan salad, aged balsamic	18

# 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*

Moliterno, sheep's milk, Sardinia, Italy

Gorgonzola dolce, blue cow's milk, Lombardy, Italy

Taleggio, soft washed rind, cow milk, Lombardy, Italy

## DESSERT

Bells Cassata, vanilla, raspberry & pistachio

Amedei chocolate truffle with confit lemon & hazelnut

Millefoglie with vanilla cream, mango, passion fruit & banana

Selection of gelato or sorbetti *three scoops*

Tiramisu

Crushed vacherin, strawberries, rhubarb, cream, Buds & Beads jelly

*made tableside for two*

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## DESSERT WINE & DRINKS

2023 Margan Botrytis Semillon, Hunter Valley, NSW

2023 Fraser Gallop Ice Pressed Chardonnay, Margaret River, WA

2023 Piero Gatti Moscato D'Asti DOCG, Piedmont, Italy

NV Niepoort White Port, Douro Valley, Portugal

2002 Toro Albala Pedro Ximenez, Montilla Moriles, Spain

Havana Kiss, spiced rum, white rum, hazelnut rum, crème de cacao, pink pepper

Latte Martini, vodka, coffee liqueur, Baileys, cream

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*\*In-house  
Supplement  
10*

*gls*

12

24

12

10

20

20

20