

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.

BLACK TEA

SIX-FOLD ENGLISH BREAKFAST

FRAGRANT EARL GREY

CUDDLE-ME CHAI

DARJEELING, FIRST FLUSH

AUSTRALIAN ARAKAI PREMIUM

LAPSANG SOUCHONG

HERBAL TEA—CAFFEINE FREE

AFRICAN SUMMER

ORGANIC PURE PEPPERMINT

GOODNIGHT

DEFENCE

WHITE TEA

LATE HARVEST SHOUMEI

SILVER NEEDLES

GREEN TEA

ORGANIC WOOJEON

JASMINE PEARLS

ORGANIC GENMAICHA

OOLONG TEA

GABA OOLONG

MAOXIE OOLONG

BOUDDI BLEND CAFFE \$6 sm \$6.50 lg

For the coffee lover, our custom Bouddi blend is ethically sourced and sustainably grown. It is roasted and packed locally in Lisarow using Arabica beans with 12% Robusta.

JUICE \$6

East Coast Beverages is a local farm at Kulnura, who grow, pick and bottle a variety of fruit. Orange, Cloudy Apple, Pineapple, Cranberry, Tomato

FROM THE BAR

CASA GHELLER SUPERIORE DOCG PROSECCO \$16

Valdobbiadene, Italy

MIMOSA \$18

Prosecco, orange juice

BLOODYMARY \$20

Bells spicy tomato juice, Distillery Botanica Vodka

Bells house guests please note that these beverages are in addition to your package and can be charged to your room account.

BELLS BAKERY & LARDER

The sourdough and pastries enjoyed for breakfast are all baked fresh daily. They're also available to take home - visit the Bells Bakery & Larder and pick up some pantry staples including our house made granola, fruit conserves, Buds & Beads loose leaf tea and Bouddi Blend coffee beans.

OPEN DAILY 8AM-4PM

BELLS SIGNATURE BREAKFAST

Bells Bakery basket, house made pastries fresh from the oven *selection of three* 14

Bells Bakery sourdough baguette, cultured butter, your choice of conserves 12

Granola, Meredith dairy yogurt, seasonal fruits, your choice of milk 24

Bells soft boiled eggs 'n' soldiers 16

Pork & fennel sausage roll, Drunken Sailor relish 18

Brioche French toast, raspberry & rhubarb compote, maple & cream 25

Mushrooms on brioche, poached eggs, parsley puree & garden sorrel 27

Gruyere & herb frittata, 24mth aged prosciutto, rocket & extra virgin olive oil 29

House-cured ocean trout, Yarra Valley salmon roe, poached eggs, spinach & hollandaise 31

Smoked streaky bacon & eggs on house sourdough 23

EXTRAS

Roast tomato, mushroom, spinach, ½ avocado, prosciutto, smoked streaky bacon, house cured ocean trout or 1 egg your way 6

*At Bells we endeavour 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*