

# CHEF'S TASTING MENU

*Whole table only*

Snacks to start – Culatta di busseto & gougères,  
Brioche with Darya Iranian Sevruga caviar & creme fraiche,  
Freshly shucked local rock oysters,  
Zucchini flower fritto

*2023 Pooley Pinot Grigio, (Coal River, TAS)*

*2011 Frankland Estate "Isolation Ridge" Riesling, (Frankland, WA)*

Potato gnocchi, Musset farm mushrooms, Bruny Island Tom

*2023 Usher Tinkler "Paperwasp" Chardonnay (Hunter Valley, NSW)*

*2020 Dalwhinnie "Moonambel" Chardonnay (Pyrenees, VIC)*

Grilled Murray cod fillet, chickpea, garden beets,  
globe artichoke

*2021 MAX IGP, (Provence, France)*

*2022 Domaine du Gros Nore (Bandol, France)*

Grilled 2GR wagyu rump cap, garden carrots, chicken  
reduction, Pilu bottarga butter

*2021 Tim Smith Wines Shiraz, (Barossa Valley, SA)*

*2020 Rockford "Rod & Spur" Shiraz Cabernet (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