

" 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 & gougères,
brioche with Darya Iranian Sevruga 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, garden beets, globe artichoke

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 Beluga caviar, brioche, crème fraiche, Bells farm eggs & chives	95 10g	*60
Yarra Valley salmon roe, brioche, crème fraiche, Bells farm eggs & chives	50 30g	*12
Freshly shucked rock oysters, mignonette & lemon	7ea	

T O S T A R T

Culatta di busseto, pickled mushrooms, gruyere gougeres	39	
Chicken liver parfait, Madeira jelly	25	
Steak tartare, <i>made tableside</i>	37	
Slow-cooked sucking pig fritter, fennel & kohlrabi salad, ranch dressing	34	
Burrata with grilled figs, 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 with Vongole, sea urchin butter, lemon, parsley & garlic	34	44
Bells farm egg pappardelle with 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
Aquna Murray cod fillet with chickpea puree, beets, globe artichoke, spring herb 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 kipfler 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 dolcelatte, 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 Ximinez, 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