

# 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

IL FOLLO PROSECCO \$14

*Veneto, 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 are also available to take home. Visit the Bells Bakery & Larder to 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 <i>selection of three</i>	14
Bells Bakery sourdough baguette, cultured butter, your choice of conserves	12
Bells granola, Meredith dairy yogurt, seasonal fruits, your choice of milk	24
Bells soft boiled eggs 'n' soldiers	16
Bells Bakery sausage roll, Drunken Sailor relish	18
Brioche French toast, pineapple, vanilla bean & banana compote, ricotta cream	25
Roast pumpkin, walnut & tahini, sprout salad & poached eggs	27
Grilled Pork & fennel sausage, fried eggs, sorrel & roast bell peppers	29
House cured ocean trout, Yarra Valley salmon roe, poached eggs, spinach & hollandaise	31
Smoked streaky bacon, potato rosti, onion jam, eggs any which way	23

## EXTRAS

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