

“This Summer we will harvest an abundance of fresh herbs and greens. Red mizuna leaf, parsley, purple and green basil, rocket, kale, sage and a variety of edible flowers. The vegetables are also coming into their own, with cucumbers, zucchini, zucchini flower, carrots, celery and a bounty of heirloom cherry tomatoes making their way into the kitchen. At the Bar keep an eye out for fresh lemongrass, mint, spearmint and lemon myrtle.”

Grounds Manager Megan Jackson

### CHEF'S TASTING MENU

*Whole table only*

Selection of snacks – Culatta di busseto, pickled mushroom  
salt cod fritters & caviar, freshly shucked local rock oysters,  
Zucchini flower fritto

Potato gnocchi, mushroom & leek ragu, Bruny Island Tom

Murray cod fillet with eggplant, red pepper & tomato salad, green olive salsa

Grilled 2GR wagyu rump cap, roast shallots, chicken reduction, grated horseradish

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

30g Yarra Valley salmon roe, brioche, crème fraiche, Bells farm eggs & chives	70	*In-house supplement *32
10g Sevruga caviar, brioche, crème fraiche, Bells farm eggs & chives	110	*70
30g Ocietra caviar, brioche, crème fraiche, Bells farm eggs & chives	320	*200
Freshly shucked rock oysters, elderflower mignonette & lemon	7ea	
Fruits de Mer - Moreton Bay bug with olive oil mayonnaise, yellowfin tuna crudo, mussels & pippies with salsa picante, freshly shucked local oysters	55pp	15*

## T O S T A R T

Culatta di busseto, house pickles & pane carasau	39	
Crumbed suckling pig fritter, ranch dressing & iceberg	31	
Steak tartare, <i>made tableside</i>	37	
Jersey milk mozzarella, grilled peaches, vincotto, zucchini & pine nuts 	31	


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

Pumpkin tortelli, parmesan, sage, burnt butter 	39	49
Potato gnocchi, mushroom & leek ragu, Bruny Island Tom 	34	44
Spaghetti with clams, Pilu bottarga butter, parsley & garlic	34	44
Bells farm egg pappardelle, duck ragu, Grana Padano	35	45
Risotto of Bannockburn chicken, saffron & lemon <i>allow 25mins</i>	36	50

## F I S H A N D S E A F O O D

Grilled Murray cod fillet, eggplant, red pepper & tomato salad, green olive salsa	59	
Grilled market seafood, lemon & salsa verde	MP	
Salt crust baked snapper, herb salad & selection of salsas to share	120	

## M A I N S

Roast cauliflower, salsa romesco, polenta, grape vine leaf, lemon salsa 	38	
Roast Wollemi duck, rocket, cherries & 10 year aged balsamic	58	
Near River suckling pig, braised cumin carrots, honey & sage	58	
Grilled 2GR wagyu rump cap (200g)	62	
Roast grass-fed Brooklyn Valley dry age rib eye (800g)	250	*110
Grilled Robbins Island grass-fed wagyu sirloin MB9+ (500g)	250	*110
<i>Beef served with roast shallots, chicken reduction, grated horseradish</i>		

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

Mixed leaf salad, fine herbs, avocado, lemon dressing	15	
Tomato, olive, marjoram & lemon salad	18	
Garden beans, egg from our hens, olive oil, lemon, Armatore anchovy salsa	18	
Sauté potatoes, garden sorrel, crème fraiche & confit garlic	18	
Rocket & parmesan salad, aged balsamic	18	

## CHEESE

*A selection of cheeses served with quince, dates, crackers*  
Il Forteto pecorino, sheep's milk, Toscano  
Gorgonzola Dolcelatte, cow's milk, Lombardy Italy  
Saint, Bruny Island, white mould, cow's milk, Tasmania  
Taleggio, soft washed rind, cow's milk, Lombardy, Italy

28

*\*In-house  
Supplement  
10*

## DESSERT

Bells Cassata, vanilla, raspberry & pistachio  
Amedei chocolate truffle with confit lemon & hazelnut  
Apricot & pistachio tart, lemon verbena & green tea gelato  
Selection of gelato or sorbetti *three scoops*  
Tiramisu  
Crushed vacherin, strawberries, rhubarb, cream, Buds & Beads jelly  
*made tableside for two*

19  
19  
19  
18  
19  
36

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## DESSERT WINE & DRINKS

gls

2023 Margan Botrytis Semillon, Hunter Valley, NSW  
2023 Fraser Gallop Ice Pressed Chardonnay, Margaret River, WA  
2018 Mader Berg Riesling, Alsace, France  
2023 Piero Gatti Moscato D'Asti DOCG, Piedmont, Italy  
NV Quinta Do Noval 10yr Tawny, Portugal  
NV Niepoort White Port, Douro Valley, Portugal  
2002 Toro Albala Pedro Ximinez Montilla Moriles, Spain  
Henrique & Henrique Madeira 10yo

12  
24  
17  
12  
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16

Havana Kiss, spiced rum, white rum, hazelnut rum, crème de cacao, pink pepper  
Latte Martini, vodka, coffee liqueur, Baileys, cream

20  
20



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# 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 WOJJEON - 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

## 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

## OO LONG 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

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.