

CHEF'S TASTING MENU

Culatta di busseto, salt cod fritters,
Freshly shucked local oysters, Zucchini flower, goats cheese fritto

2023 Pooley Pinot Grigio, Coal River, TAS

2022 Hofgut Falkenstein "Krettnacher Altenberg Troken Riesling, Mosel Germany

Buds & Beads Ginger Rose Sparkling Tea, Hunter Valley, NSW

Potato gnocchi, Musset farm mushrooms, Bruny Island Tom

2023 Usher Tinkler "Paperwasp" Chardonnay, Hunter Valley, NSW

2023 Bruna Pigato DOC Riviera Ligure di Ponente "Maje", Liguria, Italy

Non 1 Salted Raspberry & Chamomile

Murray cod, eggplant, red pepper & tomato salad, green olive

2023 Tumblong Hills "Table of Plenty" Rose, Gundegai, NSW

2022 Domaine du Gros Nore, Bandol, France

2022 Kolonne Null "Axel Pauly" Riesling, Mosel, Germany

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

2022 Massena "Cellar Selection" Shiraz, Barossa Valley, SA

2021 Joshua Cooper Cabernet Sauvignon, Pyrenees, VIC

2022 Kolonne Null "Les Quatre Tours' Rose, Aix en Provence, France

Chocolate truffle, confit lemon & hazelnut

2023 Margan Botrytis Semillon, Hunter Valley, NSW

2002 Toro Albala Pedro Ximenez, Montilla Moriles, Spain

Lyre's Cherry Sour

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 endeavor to cater for all allergies, but we are unable to guarantee that
any menu item is completely free of allergens