

CHEF'S TASTING MENU

Culatta di busseto, salt cod & caviar 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, Pecorino Il Forteto
2023 Usher Tinkler "Paperwasp" Chardonnay, Hunter Valley, NSW
2023 Bruna Pigato DOC Riviera Ligure di Ponente "Maje", Liguria, Italy
Non 1 Salted Raspberry & Chamomile

Grilled Moreton Bay bug with eggplant, red pepper & tomato
salad, green olive
2023 Tumblong Hills "Table of Plenty" Rose, Gundagai, 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