

"This Autumn 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 – Prosciutto di parma, salt cod & caviar fritters,
Freshly shucked local oysters, Zucchini flower goats' cheese fritto

Potato gnocchi, burnt butter, sage, Reggiano

Grilled John Dory, crushed potato, native greens, walnut & caper salsa

Grilled grass-fed scotch fillet, roast shallot, 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


**In-house
supplement*

30g Yarra Valley salmon roe, brioche, crème fraiche, Bells farm eggs & chives	70	*32
10g Oscietra caviar, brioche, crème fraiche, bells farm eggs & chives	110	*70
30g Oscietra 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 & freshly shucked local oysters	45pp	10*

T O S T A R T

Crumbed suckling pig fritter, ranch dressing, iceberg	31	
Steak tartare, <i>made tableside</i>	37	
Jersey milk mozzarella, grilled radicchio, grapes, roast pumpkin, pine nuts 	31	


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

Potato gnocchi, burnt butter, sage, Reggiano 	34	44
Spaghetti with pippies, Pilu bottarga butter, lemon, parsley, garlic	35	45
Hand cut spinach stracotto, beef ragu, Grana Padano	35	45
Risotto with mushrooms, parsley & Crotin goats cheese <i>allow 25mins</i>	36	50

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

Grilled John Dory, crushed potato, native greens, walnut & caper salsa	59	
Grilled market seafood, lemon & salsa verde	MP	
Salt crust snapper, herb salad, selection of salsas <i>to share</i>	120	

M A I N S

Roast cauliflower, salsa romesco, polenta, grape vine leaf, lemon salsa 	38	
Roast Wollemi duck, grilled leeks, rocket, grilled grapes, 10-year-aged balsamic	58	
Grilled lamb cutlets with garden herbs, pistachio & date, parsnip puree	58	
Grilled grass-fed scotch fillet (250g)	62	
Roast grass-fed Brooklyn Valley dry age rib eye (800g)	250	*110
<i>Beef served with roast shallot, chicken bone 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

		<i>*In-house Supplement</i>
<i>A selection of cheeses served with quince, dates, crackers</i>	38	20
Il Forteto pecorino, sheep's milk, Toscano		
Gorgonzola Dolcelatte, cow's milk, Lombardy Italy		
Taleggio, soft washed rind, cow's milk, Lombardy, Italy		

DESSERT

Bells Cassata, vanilla, raspberry & pistachio	19
Amedei chocolate truffle, confit lemon & hazelnut	21
Plum, pistachio tart & zabaglione gelato	19
Selection of gelato or sorbetti <i>three scoops</i>	18
Tiramisu	19
Crushed vacherin, strawberries, rhubarb, cream, Buds & Beads jelly <i>made tableside for two</i>	36

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DESSERT WINE & DRINKS gls

2023 Margan Botrytis Semillon, Hunter Valley, NSW	12
2023 Fraser Gallop Ice Pressed Chardonnay, Margaret River, WA	24
2023 Piero Gatti Moscato D'Asti DOCG, Piedmont, Italy	12
NV Quinta Do Noval 10yr Tawny, Portugal	20
NV Niepoort White Port, Douro Valley, Portugal	10
2002 Toro Albala Pedro Ximenez Montilla Moriles, Spain	30
Havana Kiss, spiced rum, white rum, hazelnut rum, crème de cacao, pink pepper	20
Latte Martini, vodka, coffee liqueur, Baileys, cream	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.