

CHEF'S TASTING MENU

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

2024 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, burnt butter, sage, Reggiano

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 John Dory, crushed potato, native greens, walnut salsa

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

2023 Comte Abbattucci "Faustine", Corsica, France

2023 Kolunne Null "Axel Pauly" Riesling, Mosel, Germany

Grilled grass-fed scotch fillet, roast shallot, grated horseradish

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

2022 Joshua Cooper Cabernet Sauvignon, Pyrenees, VIC

2023 Kolunne 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 Ximinez, 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