

"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 – Culatta, salt cod fritters & caviar,
Freshly shucked local oysters, zucchini flower goats' cheese fritto

Potato gnocchi, burnt butter, sage & Reggiano

John Dory fillet, savoy cabbage, sweet & sour onion, walnut & caper salsa

Grilled grass-fed scotch fillet, Jerusalem Artichoke, chicken reduction, grated horseradish

Chocolate truffle, confit lemon, hazelnut

*Food \$140 per person, 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	
Yellowfin tuna crudo, eggplant salad, caper leaf, mint, olive oil & lemon	36	

T O S T A R T

Culatta di busseto, house pickles, pane carasau	39	
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 stracci verde, Robbins Island wagyu beef ragu, Moliterino Pecorino	35	45
Risotto with mushrooms, parsley, Grana Padano <i>allow 25mins</i>	36	50

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

John Dory fillet, savoy cabbage, sweet & sour onion, walnut & caper salsa	59	
Grilled market seafood, lemon & salsa verde	MP	
Salt crust snapper, herb salad, selection of salsas <i>to share</i>	120	
Pot-roast Mud crab, roast garlic, rosemary & lime butter, fries	99	*35

M A I N S

Roast cauliflower, salsa romesco, polenta, grape vine leaf, lemon salsa 	38	
Roast whole Wollemi duck, braised duck legs in salmi, roast shallots & potatoes <i>to share</i>	130	
Grilled lamb cutlets, garden herbs, pistachio & date, parsnip puree	58	
Grilled Brooklyn Valley grass-fed scotch fillet 250g	68	
Grilled Robbins Island grass-fed Wagyu sirloin MB9+, 500g <i>to share</i>	260	*125
<i>Beef served with Jerusalem Artichoke, 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	
Brussel sprouts, chestnuts, smoked pork belly	18	
Potato Aligot with Gruyere	18	
Sauté potatoes, garden sorrel, crème fraiche & confit garlic	18	
Sauteed spinach & 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
Taleggio, soft washed rind, cow's milk, Lombardy, Italy

*In-house
Supplement
38 20

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 *three scoops* 18
Tiramisu 19
Crushed vacherin, strawberries, rhubarb, cream, Buds & Beads jelly
made tableside for two 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.