

"In Autumn, the garden harvest is at its most generous. Our fresh greens and herbs include green Mizuna leaf, red and green oak leaf lettuce, parsley, sweet basil, sage and kale.

Our zucchini, zucchini flowers, tomato and cucumber will continue to provide, while the watermelon, avocado, celery and pumpkin are coming to maturity.

At the bar, enjoy our fresh mint, spearmint, lemongrass and lemon myrtle"

Grounds Manager, Megan Jackson

CHEF'S TASTING MENU

whole table only

Selection of snacks – Culatta, Salt cod fritters & caviar,
Freshly shucked Sydney rock oysters, Tuna carpaccio

Potato gnocchi, three cheese fonduta, almond, cime di rapa

Grilled Aquana Murray Cod, Port Phillip Bay mussels, red pepper, saffron

Grilled grass-fed eye fillet, potato & turnip gratin, bone marrow

Amedei 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 the supplement price for premium items when dining is included in their 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


30g Yarra Valley salmon roe, brioche, crème fraiche, Bells farm eggs & chives	70	
Freshly shucked Sydney rock oysters, apple cider & seaweed mignonette	7ea	
East coast yellowfin tuna carpaccio, honeydew, finger lime, chili & rocket	39	

**In-house
supplement
32

T O S T A R T

Jersey milk mozzarella, roast beets, radicchio & walnut salsa 	31	
Culatta di busseto, pecorino Moliterino, pizza fritta	39	
Steak tartare, <i>made tableside</i>	37	
Grilled WA octopus, smoked pepper aioli, kipfler potato, garden herbs	32	


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

Potato gnocchi, three cheese fonduta, almond, cime di rapa 	34	44
Pappardelle, beef cheeks in red wine, Grana Padano, gremolata	35	45
Mafalde, capretto & porcini ragù, white wine, garlic	35	45
Acquerello risotto, Musset farm mushrooms, Taleggio <i>allow 25mins</i>	36	50

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

Grilled Aquana Murray Cod, pickled Port Phillip Bay mussels, red pepper, saffron	66	
Grilled market seafood, lemon, salsa verde	MP	
WA Scampi, Pilu bottarga butter, fine herbs	95	*30
Salt baked NZ snapper, herb salad, selection of salsas to share	120	

M A I N S

Roast fioretto, Comte, du puy lentils, dates, chestnuts 	38	
Grilled lamb cutlets, eggplant & pepper pisto, mint & tzatziki	65	
Duck, foie gras & mushroom pithivier, parsnip puree, cognac sauce <i>allow 25mins</i>	64	
Grilled Bass Strait grass-fed eye fillet, potato & turnip gratin, bone marrow	68	
Grilled grain-fed Flinders Signature rib-eye 700g <i>to share</i>	180	*50
<i>Beef served with potato & turnip gratin, bone marrow, chicken bone reduction</i>		

V E G E T A B L E S

Mixed leaf salad, fine herbs, avocado, lemon dressing	15	
Spinach, pinenuts, sultana, parmesan & butter	18	
Roasted garden pumpkin, fetta, aged balsamic	18	
Sauté potatoes, garden sorrel, crème fraiche, confit garlic	18	
Potato aligot with Gruyere	18	

CHEESE

*In-house
Supplement

<i>A selection of cheese served with quince, dates, crackers</i>	38	20
Pecorino Sardo, hard, sheep's milk, Sardinia, Italy		
Taleggio, soft washed rind, cow's milk, Lombardy, Italy		
Bluestone blue, cow's milk, Victoria		
Will Studd Camembert, cow's milk, Normandy, France		

DESSERT

Bells Cassata, vanilla, raspberry & pistachio	19
Amedei chocolate brulee tart, Chantilly cream	19
Spiced persimmon clafoutis, Zabaglione gelato	19
Selection of house made gelato or sorbetti <i>three scoops</i>	18
Negroni Sorbetto - orange sorbet, vermouth, gin, Campari	25
Tiramisu	19
Crushed vacherin, strawberries, rhubarb, cream, Champagne jelly <i>made tableside for two</i>	36

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DESSERT WINE & DRINKS

gls

2025 Fraser Gallop Ice Pressed Chardonnay, Margaret River, WA	24
2024 Margan Botrytis Semillon, Hunter Valley, NSW	12
2023 Piero Gatti Moscato D'Asti DOCG, Piedmont, Italy	12
NV Henriques & Henriques Madeira 10yr old, Madeira, Portugal	16
NV Quinta Do Noval 10yr Tawny, Portugal	20
2021 By Fabiano Dolce, Primitivo, McLaren Vale, SA	21
NV Romate Pedro Ximenez, Montilla Moriles, Spain	15
Havana Kiss, spiced rum, white rum, hazelnut rum, crème de cacao, pink pepper	25
Latte Martini, vodka, coffee liqueur, Baileys	25
Saison Fallen Quinces Vermouth	10



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buds & beads™

PREMIUM LEAF TEA \$7 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 WOOJEON - 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 \$7 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.

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