

"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

Bouillabaisse of Murray cod, black mussel, southern calamari & rouille

Grilled grass-fed eye fillet, jerusalem artichokes, 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, castelfranco, walnut salsa 	31	
Salumi selction – culatta, salame casalingo, wagyu bresaola, house pickles, pane carasau	39	
Steak tartare, <i>made tableside</i>	37	
Grilled WA octopus, smoked pepper aioli, kipfler potato, garden herbs	32	
Fritto of zucchini flower, ricotta & comte cheese	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
Squid ink spaghetti, vongole, chili, parsley	35	45
Rigatoni, 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

Bouillabaisse of Murray cod, black mussels, southern calamari, king prawn & rouille	68	
Grilled market seafood, lemon, salsa verde	MP	

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	68	
Grilled grass-fed Riverina Black Angus rib-eye 700g <i>to share</i>	180	*50
<i>Beef served with jerusalem artichoke, 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	