

# CHEF'S TASTING MENU

Selection of snacks – Culatta, Salt cod fritters & caviar,  
Freshly shucked Sydney rock oysters, East Coast tuna crudo  
*2025 Pooley Pinot Grigio, Coal River, TAS*  
*2023 Dr Burklin-Wolf "Wachenheim" Riesling, Wachenheim Germany*

Potato gnocchi, three cheese fonduta, almond, cime di rapa  
*2024 Onannon Chardonnay, Mornington Peninsula, VIC*  
*2023 Fabien Coche Bourgogne VV Aligote, Burgundy, France*

Grilled Aquana Murray Cod, Port Phillip Bay  
mussels, red pepper, saffron  
*2025 Tumblong Hills Rose, Gundagai NSW*  
*2023 Comte Abbattucci "Faustine" Rose, Corsica, France*

Grilled grass-fed eye fillet, Jerusalem artichokes, bone marrow  
*2024 Nocturne "SR" Cabernets, Margaret River, WA*  
*2021 Lake's Folly Cabernets, Hunter Valley, NSW*

Chocolate truffle, confit lemon, hazelnut  
*2024 Margan Botrytis Semillon, Hunter Valley, NSW*  
*2021 By Fabbiano Dolce Naturale Primitivo, McLaren Vale, SA*

*Food \$140 per person, with matched wines \$210,*  
*with premium matched wines \$250,*

*At Bells we endeavor to cater for all allergies, but we are unable to guarantee that  
any menu item is completely free of allergens*