

bella

Feed Me – Sit back, relax and let our chefs take care of it for you – 58pp

Minimum of 2 people. Whole Table Only.

Appetisers and Shared Plates

Smoked local trout, poppyseed bagel, crème fraiche 19

Heirloom zucchini tart, goats curd, marjoram, lemon 18

Appellation Oysters, fermented chilli, lime (4) 22

Beef tartare, salt and vinegar crisps 19

Charcuterie, crostini, pickles 16

Chickpea chips, spiced aioli 14

Mains

Free range chicken breast, ham hock terrine, Cremona mustard 30

Lamb backstrap, paratha, ricotta, cucumber, native herbs 34

Barramundi, Mt Zero olives, fennel, grapefruit 36

Dry aged duck, fig, beetroot, orange blossom, honey 32

Grilled Waygu steak, braised oxtail wrapped in cabbage leaf,
mushrooms a la grecque 42

Roman gnocchi, romesco, garlic scapes, manchego, almond 28

Sides

Fries, manchego, paprika 8

Cornbread, honey and thyme butter 9

Roast carrots, cumin and coriander 8

Butter lettuce, marinated feta, basil 8

Desserts

Pistachio and rose gateaux 14

Raspberry balsamic brownie, crème fraiche, raspberry crumble 12

Dark chocolate cremeux, passionfruit, mascarpone, lemon balm 15

Local cheese, grapes, lavosh, date puree 22



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a beautiful experience