

bel mondo spring à la carte menu

2 courses	55
3 courses	72
5 course degustation	95
5 course degustation with matching wines	145

chef andy ball

entrée

Citrus & juniper cured king salmon with beetroot, asparagus spears, shaved fennel & dill salad

Chicken liver parfait with apricots, roasted hazelnuts & grilled brioche

Shellfish consommé with alaskan king crab, chilli, lime leaf, sweet corn & oyster mushrooms

Pan fried scallops with ham hock, watermelon, avocado & shiso (\$5 supplement)

Daikon, walnut & goats' cheese agnolotti, with chargrilled capsicum, zucchini pesto  
& roasted eggplant

main

Slow cooked lamb shoulder with pea & mint risotto, caramelised garlic & honey purée

Purple congo gnocchi with snow peas, pickled girolles & toasted almonds, beurre noisette

Pan fried john dory with creamed leeks & grain mustard, rosemary jus

Cone bay barramundi with clams, tomato, olives & vegetables a la greque, saffron emulsion

Roast beef tenderloin with baby carrots, broccolini, cauliflower purée & madeira jus  
(\$5 supplement)

Roast breast of spatchcock, confit & fritter of leg, prosciutto wrapped braised fennel,  
verbena sauce supreme

sides

Potato purée with truffle & parmesan butter \$11

Steamed green beans with lemon & olive oil \$9

Cucumber salad with persian feta & white balsamic \$10

Baby spinach leaves with nashi pear & walnut vinaigrette \$9

dessert

Composition of strawberries

Dark chocolate & pistachio mille-feuille with burnt meringue, brioche croutons & vanilla bean ice cream

Citrus terrine with fresh honeycomb, champagne foam & orange granite

Soufflé of the day

please ask your waiter (allow approx 20 minutes)

bel mondo cheese plate with crisp lavosh, dried fruit & nuts (\$5 supplement)

Dessert tasting plate \$35

degustation

Amuse bouche

Citrus & juniper cured king salmon with beetroot, asparagus spears, shaved fennel & dill salad

2009 J. Moreau & Fils, Chablis, Burgundy, France

Chicken liver parfait with apricots, roasted hazelnuts & toasted brioche

2010 Patina, Scandalous Riesling, Orange, NSW

Cone bay barramundi with clams, tomato, olives & vegetables a la greque, saffron emulsion

2009 Château de Sancerre, Loire Valley, France

Slow cooked lamb shoulder with pea & mint risotto, caramelised garlic & honey purée

2008 Capel Vale, Cabernet Merlot, Margaret River, WA

Dark chocolate & pistachio mille-feuille with burnt meringue, brioche croutons & vanilla bean ice cream

2010 Cargo Road wines, Dessert Zinfandel, Orange, NSW

dessert wine

2007 De Bortoli Noble One Bortrytis Semillon, Yarra Valley, VIC	63
2009 Patina, Sticky Tea Riesling, Orange, NSW	47 / 11
NV Campbell's Rutherglen Muscat, Rutherglen, VIC	52 / 12

liquid dessert

20

cornetto – chocolate liquor, amaretto & crème de mure,  
shaken with cream

espresso martini – house infused vanilla vodka, shaken with  
sugar syrup, crème de cacao a double shot of espresso coffee

coffee or tea

5