



## ENTRÉE

Baked Australian scallops, cauliflower puree, salsa verde, toasted garlic crumbs	19
Roasted beetroot salad, marinated labne, toasted chickpeas, candied walnuts	*GF 16
Bella sourdough bruschetta, house beetroot cured salmon, beet relish, fennel	15
Five spice pork belly, asian slaw, chilli caramel, black sesame	18
Sweetcorn soup, smoked chorizo, paprika oil, shallot, toasted corn	14
250g prawns with lemon aioli	*GF 18
500g prawns with lemon aioli	*GF 34
Tasting plate for two: baked scallops, corn soup, beetroot salad,	
Five spice pork belly and prawns with aioli	42



## MAIN

200g char grilled beef fillet, sweet potato fondant, brussel sprouts, maple bacon, creamed spinach, shiraz jus	*GF	39
Pan roasted crisp skin chicken breast, cauliflower puree, grilled asparagus, portobello mushrooms, prosciutto shards	*GF	35
Grilled lamb rump, zucchini, snow pea and bean salad, mint pesto, fetta	*GF	36
Prawn and vongole linguine, white wine, garlic, chilli parsley, Australian olive oil		32
Ricotta gnocchi, roast cherry tomatoes, baby capers, olives, pecorino, basil pesto		32
Grilled pork loin, apple sauce, celery and apple sauté, cider gravy, crushed crackling	*GF	36



## SIDES

Garden salad with balsamic dressing	6
Roasted sweet potato salad with danish fetta, almonds & honey mustard glaze	9
Fries with aioli	6
Buttered seasonal vegetables	8
Crispy baby potatoes with rosemary sumac salt	7

## KIDS MEALS

Chicken nuggets with chips & salad	9
Fish goujons with chips & salad	9
Grilled chicken with chips & salad	9
Meat balls with chips & salad	9
Pasta with napolitana sauce	9



## DESSERT

Lemon ricotta donuts, rosemary sugar, brandy caramel, lavender semi freddo	15
Passionfruit vacherin, lemon curd, pineapple, vanilla cream, baby mint	*GF 15
Vanilla honey crème brulee, apple pie icecream, toasted oat crumble, apple crisp	15
Caramel pannacotta, espresso mascarpone, dark chocolate, crushed honeycomb, chocolate fairy floss	*GF 15
Affogato- vanilla bean ice cream, espresso, Frangelico, biscotti	15



## CHEESE

### **Rhone Alps, France**

#### Double cream Brique D’Affinois

Ultra filtered milk resulting in a soft, silky and rich white mould cheese.

Served with brandy apricots, fruit and crackers

15

### **Victoria, Australia**

#### Milawa Blue

Mild and creamy blue with an intense flavour and buttery taste.

Served with local honey, toasted walnuts, fruit and crackers

14

### **Somerset, England**

#### Barbers Vintage Cheddar

Full flavoured cheddar, matured 24 months, with a creamy texture and distinct bite.

Served with golden raisins, fruit and crackers

14

Three cheese platter, with all accompaniments

38



## **BELLA SUNSET MENU**

2 COURSES, INCLUDING BREAD AND A GLASS OF HOUSE WINE OR SOFT DRINK, \$38

AVAILABLE MONDAY TO FRIDAY, 6PM TO 7PM

### ENTRÉE

Crispy salt & pepper chicken tenderloins, chipotle mayonnaise

Tomato and bocconcini salad, pesto oil, balsamic glaze \*gf

Potato & cheese soup, bacon, spring onion \*gf

### MAIN

Char grilled 250g beef sirloin, crispy potatoes, green beans, bbq pepper sauce

Creamy pesto linguine, pecorino, crispy crumbs

Grilled chicken breast fillet, Portuguese spices, rice, tomato salsa \*gf

**No further discounts apply**