



MENU 3 COURSE

STARTERS

Yellowfin Tuna

seared yellowfin tuna / tuna mayo sauce / caper leaves / seasonal leaf salad / citrus dressing

or

Burratina

50g burrata cheese / zucchini escapece / mint / toasted pine nuts / aged balsamic from modena

or

Beef Tartare

black angus beef fillet tartare / parmesan crust / italian black truffle

FIRST COURSE

Carnaroli Risotto

cauliflower puree / chestnuts / porcini powder / micro leaves

or

Spaghetti Crab

spanner crab / organic fresh tomato / chili / herb flavoured bread crumb

or

Homemade Ravioli

spinach and ricotta ravioli / lamb ragu / Tuscan pecorino / crispy sage

SECOND COURSE

12h Slow Cooked Beef Ribs

short beef ribs / whisky and dark chocolate jus / radicchio in agrodolce / almonds sliced

or

Barramundi

steamed barramundi fillet / mussels / organic tomato sauce / charcoal crostini bread

or

Pumpkin Gratin

parmesan fondue / aged balsamic / seasonal leaves / toasted pumpkin seeds

DESSERT

Chestnut Tart

homemade pastry tart / chestnut mousse / wild berries coulis / caramel threads

TEA AND COFFEE

A 10% surcharge applies on all public holidays. For tables of 10 or more guests, your bill will include a service charge of 10%, this service charge is at your discretion.



BEL &
BRIÖ

BAR & DINING