

## ANTIPASTI

Artisan Bread Basket <i>rosemary and sea salt focaccia / sardinian carasau bread / olive oil rolls / extra virgin olive oil / aged balsamic vinegar</i>	9
Charcuterie <i>served with organic bread / fruit preserve / white truffle honey / prosciutto san daniele / salame felino / parmigiano reggiano 36 month / black pepper pecorino / asiago / sicilian olives</i>	43
Bruschetta <i>buffalo ricotta cheese / figs / toasted walnuts / aged balsamic</i>	16
Burratina <i>burrata cheese / zucchini scapece / pine nuts / mint / aged balsamic from modena</i>	24
Warm Sicilian Olives / Sea Salt Focaccia	12
Tuna Carpaccio <i>yellow fin tuna / Passion fruit / pickled turnips / chia seeds / white balsamic dressing</i>	25

## SALADS

Vitello Tonnato <i>sliced veal / Tuna mayo sauce / pickled baby vegetable salad / smoked avruga caviar</i>	29
Chicken Salad <i>slow cooked chicken / mixed leaf / green beans / cherry tomatoes / spanish onions / sunflower seeds / shaved parmesan cheese / balsamic dressing</i>	26
Pumpkin Salad <i>roasted pumpkin / radicchio / gongorzola mousse / toasted walnuts / honey &amp; balsamic dressing</i>	25

## ARTISAN PASTA & RISOTTO

Tagliatelle <i>wild boar ragu / porcini mushrooms / montasio cheese / chestnuts / crispy herbs</i>	31
Homemade Egg Spaghetti <i>spanner crab / organic fresh tomato / chili / herbs flavored bread crumb</i>	29
Potato & Pumpkin Gnocchi <i>four cheeses fondue / truffle sauce / crispy sage</i>	28
Risotto alla Milanese <i>carnaroli rice / saffron / sliced italian black truffle / toasted wallnuts</i>	31

## MAINS

Crispy Pork Belly <i>celeriac purée / apple chutney / pickled baby carrots / sweet potato chips</i>	39
King Salmon Confit <i>sautéed baby broccoli / lemon butter sauce / squid ink tuile</i>	44
Grilled John Dee G/F Scotch Fillet M 3+ 300gr (Tagliata) <i>mixed leaves &amp; beetroot salad / sweet corn &amp; horseradish sauce / sea salt</i>	56
Slow Roasted Lamb Shoulder <i>Leeks &amp; potatoes mash / Sweet Amazonian baby peppers / demi glace sauce / crispy sage</i>	39
Eggplant Baked <i>buffalo ricotta / pistachio pesto / eggplant mousse / aged balsamic / basil / crispy cherry tomatoes</i>	36
Octopus & Mussels in Umido <i>WA octopus legs / sautéed mussels / organic tomato sauce / charcoal crostini bread / crispy basil</i>	42
Bannockburn Free Range Chicken Roasted (Half) <i>roasted seasonal vegetables / lemon and herbs marinade</i>	39

## SIDES

Wedges Potato chips <i>black truffle salsa / italian pecorino cheese</i>	14
Sautéed baby broccoli <i>chilli / garlic / toasted almonds</i>	12
Wild Rocket <i>pear / parmigiano / balsamic dressing</i>	10
Roasted Potatoes <i>sicilian sea salt / rosemary</i>	11
Mix Leaves Salad <i>cherry tomatoes / Lemon oil dressing</i>	9
Garlic Pizza Bread	12

## DESSERT & WINE PAIRING

*Dessert wines by the glass*

Chestnuts Tart <i>home made pastry tart / chestnuts mousse / caramel threads</i>	17
2015 Chateau Roumieu ( <i>Sauternes, FR</i> ) - 75ml	17
Crema Catalana <i>burnt cream custard / almond nugatine</i>	15
2017 Freeman 'Dolcino' ( <i>Hill Tops, NSW</i> ) - 75ml	12
Pistachio Tiramisu <i>savoirdi biscuits / pistachio flavoured mascarpone cheese / raspberries</i>	16
2013 Samos 'Phyllas'Vin Doux ( <i>Greece</i> ) - 75ml	10
Sorbet of the day <i>please ask for daily variations</i>	11
Cheese plate <i>gorgonzola dolce / toma piemontese / testun al barolo / white truffle honey / fruit preserves / crackers</i>	23
2013 Tua Rita Rosso dei Nostri ( <i>Sangiovese blend, Tuscany, IT</i> ) - 125ml	19



With its light-hearted approach to fine dining, Bel & Brio is indulgence without pretension and in my mind there has only been justice if I have delivered food excellence, garnished and served with love and care in every corner. At Bel & Brio, my team and I combine fresh, seasonal ingredients, sourced with integrity, to create clean, thoughtful, and impressive menus all year round.

This Autumn we are bringing the wow factor to the table with seasonal favourites that flaunt culinary flair and entertain a genuine farm to table attitude. In our relentless pursuit of the ultimate paddock to plate experience, we've taken matters into our own hands, sourcing fresh, seasonal produce directly from our Central Coast farm. This 20-hectare property in Kulnura is located near Peats Ridge, in a region renowned for its natural spring water and recognised as one of the highest quality sources in the country.

We take pride in our sustainable farming methods and pasture-raised eggs laid by our 3000 hens that roam and forage freely around the farm. My team and I are classically trained and passionate advocates for freshness and seasonality, varying the menu with a careful eye to take full advantage of the bountiful produce sourced from our farm and an extensive network of trusted suppliers. Here at Bel & Brio, our methods are a testament to our strong focus on seasonality and wholesome, fresh ingredients and produce.

Welcome to Bel & Brio - With love!

Davide Incardona  
Executive Chef