



## BANQUET MENU

### *Autumn Set Menu to Share*

#### Antipasto Board

*white truffle honey / fruit preserve / San Daniele prosciutto /  
salame felino / wagyu beef / bresaola / black pepper pecorino /  
asiago / gorgonzola dolce / italian olives / artisan bread*

#### Bruschetta

*Buffalo ricotta cheese / fresh figs / toasted walnuts / aged  
balsamic*

#### Tuna Carpaccio

*yellow fin tuna / Passion fruit / pickled turnips / chia seeds / white  
balsamic dressing*

#### Potato & Pumpkin Gnocchi

*four cheeses fondue / truffle sauce / crispy sage*

#### Tagliatelle

*wild boar ragu / porcini mushrooms / montasio cheese / chestnuts  
/ crispy herbs*

#### King Salmon Confit

*sautéed baby broccoli / lemon butter sauce / squid ink tuile*

#### 12 hrs Slow Cooked Lamb

*leeks & potatoes mash / sweet amazonian baby peppers / demi  
glace sauce / crispy sage*

#### Mix Leaves Salad

*Cherry tomatoes / Lemon oil dressing*

#### Sorbet of the day

*Please note that this set menu is available for groups of minimum 6 people. At Bel&Brio we do our  
best to accommodate dietary requirements, however we cannot guarantee that our food will be  
allergen free. 10% surcharge will apply on public holidays*



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