



MENU TO SHARE

Tuna

*seared ruby tuna / sesame seeds crust / shaved fennel / snow peas /  
marinated artichokes / citrus dressing / pistachio crumb*

Bruschetta

*toasted homemade bread / stracciatella cheese / baby artichokes / mint  
infused olive oil / aged balsamic vinegar*

Beef Carpaccio

*sliced wagyu beef fillet / artichokes / porcini mascarpone mousse / black  
truffle oil / crispy kale*

Potato Gnocchi

*cherry tomatoes / asparagus / tarragon ricotta mousse*

Tagliatelle

*slowcooked lamb ragu / spinach / truffle pecorino / toasted pine nuts / crispy  
herbs*

Snapper

*green peas pure / pickled heirloom baby carrots / crunchy amaranth*

Snow Roasted Lamb Salad

*sweet potato pure / balsamic baby onions / demi-glance sauce / crispy sage*

Mix Leaves Salad

*cherry tomatoes / lemon oil dressing*

Rosemary Roasted Potatoes

Sorbet of the day

*Please note that this set menu is available for groups of minimum 4 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*