



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

*slow cooked lamb ragu / spinach / truffle pecorino cheese / toasted pine
nuts / crispy herbs*

`Snapper

green peas pure / pickled heirloom baby carrots / crunchy amaranth

Slow Roasted Lamb Shoulder

Sweet potato pure / balsamic baby onions / demi glace 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*