



## MENU 3 COURSES

### STARTERS

Tuna

*yellowfin tuna carpaccio / citrus segments / confit cherry tomatoes / pine nuts / white balsamic dressing*

or

Burratina

*50g Burrata cheese / vegetables caponata / basil infused oil / seasonal leaves / crispy basil*

or

Beef Tenderloin

*seared back Angus beef fillet / porcini powder / Italian black truffle / hazelnuts*

### FIRST COURSE

Carnaroli Risotto

*beetroot pure / confit cherry tomatoes / stracciatella cheese / basil infused oil*

or

Spaghetti Crab

*spanner crab / organic fresh tomato / chili / herbs flavored charcoal bread crumb*

or

Homemade Ravioli

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

### SECOND COURSE

24h slow cooked wagyu beef shoulder

*smoked eggplant pure / roma tomato gratin / grilled asparagus / beef jus / toasted sunflowers seeds*

or

John Dory

*steamed john dory fillet / fennel & citrus salad / spinach pesto / puffed rice*

or

Baked Zucchini

*buffalo ricotta and smoked eggplant mousse / Parmesan crisps / aged balsamic vinegar / tomato pesto*

### DESSERTS

Chocolate Dome

*dark chocolate dome / mango pearls / white chocolate mousse / hazelnut crumble / lime*

### TEA AND COFFEE

*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*