

SALAD

Tuna	29
<i>sesame seeds crusted ruby tuna / shaved fennel / snow peas / marinated artichokes / citrus dressing / pistachio crumb</i>	
Chicken Salad	26
<i>poached chicken breast / mix leaves / green beans / cherry tomatoes / Spanish onions / sunflower seeds / shaved parmensan cheese / balsamic dressing</i>	
Wild Rocket	10
<i>pear / shaved Parmigiano / balsamic dressing</i>	
Mixed Leaves Salad	9
<i>cherry tomatoes / lemon oil dressing</i>	

DOLCI

Pizza Nutella	15
<i>folded pizza filled with Nutella and topped with strawberries</i>	
Pistachio Tiramisu	16
<i>savoardi biscuits / Sicilian pistachio infused in mascarpone cheese / fresh raspberries</i>	
Sorbet of the Day	11
<i>please ask for daily variations</i>	



BEL &  
BRIO

BAR FOOD MENU

*Please note: all allergies must be notified to staff prior to ordering. our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free. A 10% surcharge applies on Public Holidays and on group bookings*

## ANTIPASTI

Artisan Bread Basket <i>rosemary and sea salt focaccia / Sardinian carasau bread / mini Vienna rolls / extra virgin olive oil &amp; aged balsamic vinegar from Modena</i>	9
Charcuterie (to share) <i>served with organic bread / fruit preserve / white truffle honey / Sandaniele prosciutto / salame feline / mortadella / Parmigiano Reggiano / black pepper pecorino / marinated Italian olives</i>	43
Alici Marinate <i>marinated anchovies / fresh parsley, lemon and garlic</i>	17

## BITES

Patatine Fritte	9
Rustic Potato chips <i>black truffle / salsa / italian pecorino cheese</i>	14
Bruschetta <i>toasted homemade bread / stracciatella cheese / baby artichokes / mint infused olive oil / aged balsamic vinegar</i>	16
Warm Sicilian Olives <i>rosemary and sea salt focaccia</i>	12
Cheese Plate <i>buffalo milk Brie / Asiago / Parmigiano Reggiano 24 months / white truffle honey / fruit preserves / crackers</i>	23

## HOMEMADE PASTA

Tagliatelle Bolognese <i>slow cooked beef ragu / parmesan cheese</i>	26
Spaghetti Napoli <i>Organic tomato sauce / fresh basil / extra virgin olive oil</i>	22
Potato Gnocchi <i>Fresh tuna / cherry tomatoes / asparagus</i>	25

## PIZZA

Margherita <i>organic tomato sauce / mozzarella &amp; basil</i>	18
Capricciosa <i>organic tomato sauce / mozzarella / ham / mushrooms / artichoke / black olives &amp; cacciatore salami</i>	24
Bufalina <i>organic tomato sauce / buffalo mozzarella &amp; basil</i>	23
Napoli <i>organic tomato sauce / mozzarella / anchovies / black olives / capers &amp; oregano</i>	23
Prosciutto & Rucola <i>organic tomato sauce / mozzarella / cherry tomatoes / wild rocket / sandaniele prosciutto</i>	25
Arrabbiata <i>organic tomato sauce / mozzarella / hot salami &amp; chilli</i>	22
Calzone Farcito <i>folded pizza with organic tomato sauce / mozzarella / triple smoked ham</i>	26
Ortolana <i>organic tomato sauce / mozzarella / capsicum / zucchini / eggplant / cherry tomatoes</i>	24
Boscaiola <i>Mozzarella / truffled wild Mushrooms / italian sausage</i>	26
Quattro Formaggi <i>mozzarella &amp; our selection of cheeses</i>	24
Garlic Pizza <i>rosemary / garlic and extra virgin olive oil</i>	12

## MAINS

Slow Cooked Beef Shoulder <i>potato puree / spiced kale / pine nuts / Prosecco demiglace sauce</i>	37
Grilled Swordfish Mediterranean style <i>cherry tomatoes / taggiasca olives / capers / rocket pesto / basil</i>	39