

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 parmesan cheese / Balsamic dressing</i>	
Wild Rocket (v)	10
<i>Pear / Shaved Parmigiano Reggiano / Balsamic dressing</i>	
Mixed Leaves Salad (v)	9
<i>Cherry tomatoes / Lemon oil dressing</i>	

DOLCI

Pistachio Tiramisu	16
<i>Savoardi biscuits / Sicilian pistachio infused in mascarpone cheese / Fresh raspberries</i>	
Pizza Nutella	15
<i>Folded pizza filled with Nutella and topped with strawberries</i>	
Sorbet of the Day	11
<i>Please ask for daily variation</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 and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free.

10% surcharge applies on public holidays. 10% service charge applies for groups of 10 guests and over.

ANTIPASTI

Artisan Bread Basket (v) <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 preserves / White truffle honey / San Daniele prosciutto / Salame felino / Mortadella / Parmigiano Reggiano / Black pepper pecorino / Marinated Italian olives</i>	43
Tagliere Piccolo <i>San Daniele prosciutto / 24months Parmigiano Reggiano / Italian olives / Rosemary focaccia bread / Mixed Nuts</i>	19
Cheese Plate (v) <i>Chevre goat cheese / Asiago / Parmigiano Reggiano 24 months / white truffle honey / Fruit preserves / Crackers</i>	24
Swordfish Carpaccio <i>Finely sliced swordfish / Passion fruit / Diced avocado / Chia seeds / White balsamic dressing</i>	25
Bruschetta <i>Toasted homemade bread / Basil ricotta cheese / Figs compote / Crispy prosciutto / Aged balsamic vinegar from Modena</i>	16
Patatine Fritte (v)	9
Rustic Potato Chips (v) <i>Black truffle salsa / Italian pecorino cheese</i>	14
Warm Sicilian Olives (v) <i>Marinated in rosemary and served with sea salt focaccia bread</i>	12

HOMEMADE PASTA

Tagliatelle Bolognese <i>Slow cooked beef ragu / Parmesan cheese</i>	26
Rigatoni alla Norma (v) <i>Organic tomato sauce / Fresh basil / Eggplant / Aged ricotta cheese / Toasted pine nuts</i>	23
Potato Gnocchi (v) <i>Four cheese fondue / Black truffle sauce / Crispy sage</i>	27

PIZZA

Margherita (v) <i>Organic tomato sauce / Mozzarella / Basil</i>	18
Capricciosa <i>Organic tomato sauce / Mozzarella / Ham / Mushrooms / Artichokes / Black olives / Cacciatore salami</i>	24
Bufalina (v) <i>Organic tomato sauce / Buffalo mozzarella / Basil</i>	23
Napoli <i>Organic tomato sauce / Mozzarella / Anchovies / Black olives / Capers / Oregano</i>	23
Prosciutto & Rucola <i>Organic tomato sauce / Mozzarella / Cherry tomatoes / Wild rocket / San Daniele prosciutto</i>	25
Arrabbiata <i>Organic tomato sauce / Mozzarella / Hot salami / Chilli</i>	22
Calzone Farcito <i>Folded pizza with organic tomato sauce / Mozzarella / Triple smoked ham</i>	26
Ortolana (v) <i>Organic tomato sauce / Mozzarella / Capsicum / Zucchini / Eggplant / Cherry tomatoes</i>	24
Boscaiola <i>Mozzarella / Truffled wild Mushrooms / Italian sausage</i>	26
Parmigiana (v) <i>Organic tomato sauce / Mozzarella / Eggplant / Burrata cheese</i>	25
Garlic Pizza (v) <i>Rosemary / garlic / Extra virgin olive oil</i>	12

MAINS

Slow Cooked Wagyu Beef Shoulder <i>Potato purée / Spiced kale / Pine nuts / Prosecco demi-glace sauce</i>	37
Swordfish Mediterranean Style <i>Cherry tomatoes / Taggiasca olives / Capers / Rocket pesto / Basil</i>	39