

BREAKFAST

From 8 AM - 11 AM

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| Seasonal Fruit Bowl | 11.5 |
| Bacon & Egg Roll | 11.5 |
| Smashed Avocado on Toast | 14 |
| Roasted Muesli | 14 |
| Breakfast Bruschetta | 19 |

ANTIPASTI

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| Tagliere piccolo <i>nodini cheese / coppa / spicy salame / garlic pizza</i> | 16 |
| Sicilian olives <i>Selection of bread</i> | 10 |
| Eggplant parmigiana | 14 |
| Beef meatballs <i>Parmesan cheese / focaccia</i> | 18 |
| Charcuterie Platter <i>served with organic bread / fruit preserves / white truffle honey / San Daniele prosciutto / Salame felino / Mortadella / Sardinian pecorino / Asiago cheese / Nodini / marinated Italian olives</i> | 36 |

HOMEMADE PASTA

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| Lasagna Bolognese | 24 |
| Penne Boscaiola | 19 |
| Tagliatella Bolognese | 19 |
| Mezzemaniche Octopus Ragù | 22 |
| Tagliatelle Pork Ragù with Baby Spinach | 21 |
| Spaghetti Crab | 26 |
| Penne Napolitana | 18 |

PIZZA

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| Margherita (v) <i>organic tomato sauce / mozzarella / fresh 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 / fresh 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 / chili</i> | 22 |
| Calzone Farcito <i>folded pizza / organic tomato sauce / mozzarella / triple smoked ham</i> | 24 |
| Ortolana (v) <i>organic tomato sauce / mozzarella / capsicum / zucchini / eggplant / cherry tomatoes</i> | 22 |
| Boscaiola <i>mozzarella / truffled wild mushrooms / Italian sausage</i> | 23 |
| Parmigiana (v) <i>organic tomato sauce / mozzarella / eggplant / burrata</i> | 25 |
| Garlic Pizza (v) <i>rosemary / garlic / extra virgin olive oil</i> | 12 |

SALADS

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| Chicken Salad <i>poached chicken / green beans / cherry tomato / red onion / sunflower seeds / parmesan</i> | 22 |
| Tuna Salad <i>fennel / artichokes / snow peas / citrus dressing</i> | 25 |

MAINS

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| Wagyu Ribs <i>roasted potatoes / gravy</i> | 35 |
| Roasted Cauliflower <i>baby carrots / rosemary oil / sun dried cherry tomatoes / kale pesto</i> | 32 |
| Slow Cooked Lamb Shoulder <i>roasted sweet potato / gravy</i> | 35 |
| Pan Fried Barramundi <i>baby broccoli / shaved almonds</i> | 36 |
| Chicken Breast <i>shoestring fries</i> | 27 |

SIDES

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| Rustic Potato Chips with Pecorino cheese and truffle sauce | 11 |
| Sautéed Baby Broccoli with chili, garlic, toasted almonds | 10 |
| Roasted Potatoes with rosemary | 9 |
| Fries with tomato ketchup | 7.5 |
| Rocket Salad with balsamic dressing / shaved Parmesan / pear | 8 |
| Tomato salad with balsamic dressing / pickled red onion / bocconcini | 9 |
| Mixed Leaf salad with cherry tomatoes / citrus dressing | 8 |
| Cabbage Salad with parsley / white wine vinegar | 8 |

DOLCI

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| Pizza Nutella | 11 |
| Tiramisu | 9 |
| Cheese Plate <i>Tasmanian Brie / Brigante / Parmigiano Reggiano 24 months / white truffle honey / fruit preserves / crackers</i> | 19 |

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.



BEL &
BRIO

BAR & DINING MENU