



**BEL &
BRIO**

BAR FOOD MENU

ANTIPASTI

Artisan Bread Basket (v) <i>rosemary sea salt focaccia bread / Sardinian carasau bread / mini Vienna rolls / extra virgin olive oil / aged Modena balsamic vinegar</i>	9
Charcuterie board <i>organic bread / fruit preserves / white truffle honey / San Daniele prosciutto / salame felino / mortadella / 24 months Parmigiano Reggiano / burrata / black pepper pecorino / marinated Italian olives</i>	38
Tagliere Piccolo <i>cacciatorino salami / bocconcini / Wagyu beef bresaola / marinated Italian artichokes / garlic pizza bread</i>	19
Cheese Plate (v) <i>24 months Parmigiano Reggiano / Brigante / Stracchino / white truffle honey / fruit preserves / crackers</i>	25
Eggplant Parmigiana (v) <i>traditional Italian eggplant stack / Sicilian pistachio crumb / fresh stracciatella</i>	20
Bruschetta Classica (v) <i>toasted homemade bread / diced tomatoes / basil / extra virgin olive oil / aged Modena balsamic vinegar</i>	11
Patatine Fritte (v) <i>French fries</i>	9
Beer-battered Potato Chips (v) <i>black truffle / Italian pecorino</i>	14
Warm Sicilian Olives (v) <i>marinated in rosemary served with sea salt focaccia bread</i>	11

HOMEMADE PASTA

Tagliatelle Bolognese <i>slow cooked beef ragu / Parmigiano Reggiano</i>	20
Spaghetti all'Ortolana (v) <i>organic tomato sauce / basil / seasonal Bel & Brio organic vegetables / burrata</i>	21
Potato Gnocchi (v) <i>four cheese fondue / black truffle sauce / crispy sage</i>	26
Mezze Maniche Swordfish Ragu <i>homemade egg short pasta / swordfish ragu / olives / eggplant confit / fennel mint oil</i>	24

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 / 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>	25
Ortolana (v) <i>organic tomato sauce / mozzarella / capsicum / zucchini / eggplant / cherry tomatoes</i>	23
Boscaiola <i>mozzarella / truffled wild mushrooms / Italian sausage</i>	26
Parmigiana (v) <i>organic tomato sauce / mozzarella / eggplant / burrata</i>	25
Garlic Pizza (v) <i>rosemary / garlic / extra virgin olive oil</i>	12
Focaccia <i>rosemary / Maldon salt / extra virgin olive oil</i>	11

MAINS

Black Angus Scotch Fillet 250g <i>wild rocket / shaved Parmigiano Reggiano / aged Modena balsamic vinegar</i>	39
Grilled Swordfish Steak <i>mixed leaf and orange segment salad</i>	38

SALAD

Tuna	28
<i>seared ruby tuna / sesame seed crust / shaved fennel / snow peas / marinated artichokes / citrus dressing / pistachio crumb</i>	
Chicken Salad	24
<i>poached chicken breast / mixed leaf lettuce / green beans / cherry tomatoes / Spanish onions / sunflower seeds / shaved Parmigiano Reggiano / balsamic dressing</i>	
Wild Rocket (v)	9.5
<i>pear / shaved Parmigiano Reggiano / balsamic dressing</i>	
Mixed Leaf Salad (v)	9.5
<i>cherry tomatoes / lemon oil dressing</i>	
Cabbage Salad	9.5
<i>fresh cabbage julienne / white wine vinegar/ extra virgin olive oil /chopped parsley</i>	

DOLCI

Pistachio Tiramisu	17
<i>Savoardi biscuits / Bronte Pistachio infused mascarpone / coffee</i>	
Pizza Nutella	15
<i>folded pizza / Nutella / fresh strawberries</i>	
Sorbet of the Day	11
<i>please ask for daily variation</i>	
Bombolone	16
<i>filled with ricotta / almond mousse / stracciatella gelato</i>	

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.