



BEL &
BRIO

GROUP MENUS



BEVERAGE PACKAGES

STANDARD

\$49 per person / 2 hours

\$65 per person / 3 hours

SPARKLING

NV Rive Della Chiesa Prosecco

Select one of the following wines

WHITE

2018 Mitchelton Victoria Series Chardonnay

2019 Redbank Sauvignon Blanc

RED

2019 Pete's Pure Pinot Noir

2019 Mitchelton Victoria Series Shiraz

TAP BEER

Lord Nelson Pale Ale

Murray's lager

Coopers light (bottle)

SOFT DRINKS

Sparkling & Still water not included

PREMIUM

\$69 per person / 2 hours

\$85 per person / 3 hours

COCKTAILS

Screwdriver / Negroni /

French Martini / Dark n' Stormy

SPARKLING

NV Rive Della Chiesa Prosecco

Select two of the following wines

WHITE

2019 Petal and Stem Sauvignon Blanc

2019 Wines by KT Reisling '5452'

2018 Domaine Naturaliste Discovery Chardonnay

RED

2019 Oakridge 'Over the Shoulder' Pinot Noir

2018 Head 'Cellar Reserve' Barossa Shiraz

2017 Lock & Key Cabernet Sauvignon

TAP BEER

Lord Nelson Pale Ale

Murray's lager

Coopers light (bottle)

SOFT DRINKS

Sparkling & Still water not included

BEVERAGES ON CONSUMPTION

Drinks to be charged on consumption.

UNLIMITED STILL & SPARKLING WATER

\$8 per person for the duration of the event

TAILORED BEVERAGE PACKAGE

Available on request

PLEASE NOTE

Beverage package available for group of 5+ and upon booking only

All beverages are subject to availability. Vintages and wines may change without notice

For groups 10+ a pre selection of wine is required 7 days prior to the booking.



BAR & DINING GROUP MENU

*\$ 60 per person
Bar & Dining area only*

ANTIPASTI

To share...

Charcuterie

served with organic bread / Fruit preserves / white truffle honey / San Daniele prosciutto / salame felino / mortadella / Parmigiano Reggiano cheese / burrata / black pepper pecorino / marinated Italian olives

Bruschetta

ricotta mousse / figs compote / toasted walnuts / aged Modena balsamic vinegar

MAINS

Choice of ...

Potato Gnocchi (v)

four cheese fondue / black truffle sauce / crispy sage

Tagliatelle Bolognese

slow cooked beef ragù / Parmigiano Reggiano cheese

Margherita Pizza (v)

organic tomato sauce / mozzarella / fresh basil

Napoli Pizza

organic tomato sauce / mozzarella / anchovies / black olives / capers / oregano

Arrabbiata Pizza

organic tomato sauce / mozzarella / hot salami / chili

Capricciosa Pizza

organic tomato sauce / mozzarella / ham / mushrooms / artichokes / black olives / cacciatore salami

Ortolana Pizza (v)

organic tomato sauce / mozzarella / capsicum / zucchini / eggplant / cherry tomatoes

Mixed Leaf Salad (to share)

DESSERT

Sorbet of the Day



SHARING MENU

\$ 79 per person

STARTERS

Tuna

seared ruby tuna / sesame seeds crust / shaved fennel / snow peas / marinated artichokes / citrus dressing / pistachio crumb

Bruschetta

ricotta mousse / figs compote / toasted walnuts / aged Modena balsamic vinegar

Beef Carpaccio

sliced Wagyu beef fillet / chiodini mushrooms / shaved dark chocolate / black truffle oil / wild rocket / Parmigiano Reggiano cheese

PASTA

Potato Gnocchi

homemade potato gnocchi / pumpkin puree / Parmigiano Reggiano cheese / radicchio / crispy sage

Tagliatelle

homemade egg tagliatelle / short beef ribs ragù / eggplant confit / smoked Caciocavallo cheese / hazelnut crumb

MAINS

Grilled Octopus

chickpeas puree / quinoa fennel olives crisps / caper dressing

Slow Roasted Lamb Shoulder

truffle potato mash / thyme flavoured Shimeji mushrooms

Mixed Leaf Salad

cherry tomatoes / lemon oil dressing

Roasted Potatoes

Sicilian sea salt / rosemary

Sorbet of the day



THREE COURSE

\$ 89 per person

STARTERS

Choice of ...

Tuna Tartare

chopped yellowfin tuna / confit cherry tomatoes / olive crumb / pesto dressing

Eggplant Parmigiana

eggplant / mozzarella / tomato / basil / stracciatella / pistachio crumb

Beef Carpaccio

roasted chestnuts / radicchio / buffalo bocconcini / mustard dressing

MAINS

Choice of ...

24 hours Slow Cooked Wagyu Beef Shoulder

truffle potato mash / roasted leeks / Prosecco demi-glace sauce

Barramundi

pan fried WA barramundi filet / spinach puree / pickled baby carrots / garlic butter

Baked Mushrooms

smoked Caciocavallo / butternut squash and tarragon puree / chestnuts crumb / aged Modena balsamic vinegar / Parmigiano Reggiano cheese and thyme crisps

DESSERT

Vegan Chocolate Tortino

vegan chocolate / apple and hazelnut cake / coconut sorbet / hazelnut paste

TEA & COFFEE



FOUR COURSE

\$ 98 per person

STARTERS

Choice of ...

Tuna Tartare
chopped yellowfin tuna / confit cherry tomatoes / olive crumb / pesto dressing

Eggplant Parmigiana
eggplant / mozzarella / tomato / basil / stracciatella / pistachio crumb

Beef Carpaccio
roasted chestnuts / radicchio / buffalo bocconcini / mustard dressing

PASTA

Choice of ...

Risotto di Bosco
Carnaroli rice / wild mushrooms / black truffle sauce / roasted chestnuts

Potato Gnocchi
Homemade potato gnocchi / swordfish ragù / fennel and olives crisps

Ravioli
Homemade egg ravioli / pumpkin filling / pancetta / gorgonzola / crispy sage

MAINS

Choice of ...

*24 hour Slow Cooked Wagyu Beef Shoulder
truffle potato mash / roasted leeks / Prosecco demi-glace sauce*

*Barramundi
pan fried WA barramundi fillet / spinach puree / pickled baby carrots / garlic butter*

*Baked Mushrooms
smoked Caciocavallo / butternut squash and tarragon puree / chestnuts crumb /
aged Modena balsamic vinegar / Parmigiano Reggiano cheese and thyme crisps*

DESSERT

Vegan Chocolate Tortino
vegan chocolate / apple and hazelnut cake / coconut sorbet / hazelnut paste

TEA & COFFEE



FIVE COURSE

\$ 129 per person

CANAPE ON ARRIVAL

tuna tartare / Sicilian capers / sundried tomato

ENTREE

Carpaccio

thinly sliced fish / blood oranges / celery / berries dressing /
Yarra Valley salmon caviar

FIRST COURSE

Wagyu ribs agnolotti pasta / hazelnut crumb / truffle pecorino

SECOND COURSE

roasted Clover Valley Lamb rack / pumpkin puree / wild mushrooms /confit
shallots / Sloe gin reduction

DESSERT

Lemon tart / burnt meringue / wattle seed / mascarpone and marsala ice cream

TEA & COFFEE



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 8 guests and over.