



BEL &
BRIO

GROUP MENUS



\$60 GROUP BAR & DINING MENU

ANTIPASTI

to share

Charcuterie

organic bread / fruit preserves / white truffle honey / San Daniele prosciutto / salame felino / mortadella / 24 months Parmigiano Reggiano / burrata / Asiago / marinated Italian olives

Bruschetta

toasted homemade bread / diced tomatoes / basil / extra virgin olive oil / aged Modena balsamic vinegar

MAINS

choice of ..

Potato Gnocchi (v)

four cheese fondue / black truffle sauce / crispy sage

Tagliatelle Bolognese

24 hours slow cooked beef ragu / 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



\$79 MENU SUMMER 2021

STARTERS

Bruschetta

stracciatella / sun dried tomato / aged balsamic vinegar

Beef Carpaccio

sl iced wagyu beef fillet / mustard and cream fresh emulsion / Amazonian baby peppers / Baby leaves / hazelnuts

Tuna

*seared ruby tuna / Sesame seeds crust / Shaved fennel / Snow peas /
Marinated artichokes / Citrus dressing / Pistachio crumb*

PASTA

Potato Gnocchi

homemade potato gnocchi / saffron butter / zucchini flowers / crispy guanciale

Tagliatelle

*homemade egg tagliatelle pasta / slow cooked lamb ragu /
spinach / truffle pecorino cheese*

MAINS

Slow Roasted Lamb Shoulder

sweet potato puree / balsamic baby onions / lamb jus

King Prawns

*grilled king prawns / shaved fennel and red onion salad /
salmoriglio dressing / Sicilian olives*

Mix Leaf Salad

cherry tomatoes / Lemon oil dressing

Roasted Potatoes

sicilian sea salt / Rosemary

DESSERT

Sorbet of the day



\$89 SET MENU SUMMER 2021

To choose from:

STARTERS

Tuna carpaccio / pickled turnips / passion fruit dressing / avocado

Burratina / zucchini escapece / pinenuts/mint/balsamic / carasau

Angus beef tartare / marinated artichokes / mustard / truffle pecorino

MAINS

Market fish / zucchini flowers / capsicum puree / spring onions / olives dressing

Caramelized baked eggplant / tomato pesto / parmesan crust / piennolo tomatoes
Lamb culets / mash potato / asparagus / lamb jus

Lamb Cutlets / mashed potato / asparagus / lamb jus

DESSERT

Strawberry semifreddo



\$98 SET MENU SUMMER 2021

To choose from:

STARTERS

Tuna carpaccio / pickled turnips / passion fruit dressing / avocado

Burratina / zucchini escapece / pinenuts/mint/balsamic / carasau

Angus beef tartare / marinated artichokes / mustard / truffle pecorino

PASTA

Risotto / eggplant puree / confit cherry tomatoes / olives pesto / macadamia

Mezzemaniche / asparagus / cherry tomatoes / king prawns / lemon zest

Potato gnocchi / lamb ragu / eggplant / fennel dust

MAIN

Market fish / zucchini flowers / capsicum puree / spring onions / olives dressing

Caramelized baked eggplant / tomato pesto / parmesan crust / piennolo tomatoes
Lamb culets / mash potato / asparagus / lamb jus

Lamb Cutlets / mashed potato / asparagus / lamb jus

DESSERT

Strawberry semifreddo



\$129 SET MENU SUMMER 2021

CANAPE ON ARRIVAL

tuna tartare / Sicilian capers / sundried tomato

STARTER

Carpaccio

thinly sliced fish / pickled radish / celery / berries dressing /
Yarra Valley salmon caviar

PASTA

potato gnocchi / Wagyu rib ragu / eggplant / shaved almonds

MAIN

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

DESSERT

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

TEA & COFFEE