



BEL &
BRIO

BAR & DINING



GROUP BAR & DINING SHARING MENU

\$85 PER PERSON

ANTIPASTI

to share

Tagliere di salumi e fromaggi

salame felino / nodini / San Daniele prosciutto / mortadella / Grana Padano / black pepper pecorino / marinated olives / fruit jam / white truffle honey / sourdough bread

Bruschetta

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

PASTA & PIZZA

to share

Potato Gnocchi (v)

five cheese fondue / black truffle sauce / crispy sage

Tagliatelle Bolognese

homemade egg tagliatelle / slow cooked beef ragu / Parmigiano Reggiano

Margherita Pizza (v)

San Marzano tomato sauce / mozzarella / fresh basil

Capricciosa Pizza

San Marzano tomato sauce / mozzarella / ham / mushrooms / black olives / cacciatore salami

Mixed Leaf Salad

DESSERT

Sorbet of the Day



BAR & DINING PREMIUM SHARING MENU

\$105 PER PERSON

ANTIPASTI

Tagliere di salumi e fromaggi

salame felino / treccine mozzarella / San Daniele prosciutto / mortadella / grana padano / black pepper pecorino / marinated olives / fruit jam / white truffle honey / sourdough bread

Bruschetta (v)

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

Tuna Salad

seared Mooloolaba tuna / black sesame crust / shaved fennel / snow peas / marinated artichokes / citrus dressing / pistachio crumbs

PASTA & PIZZA

Mezzemaniche (v)

black Olives / sauteed friarielli / provolone / cherry tomato

Spaghetti

pistachio pesto / prawns / pistachio crumbs

Ortolona Pizza

San Marzano tomato sauce / mozzarella / capsicum / mushrooms / zucchini / eggplant / cherry tomatoes / red onions

FROM THE GRILL

Grilled Mooloolaba tuna Steak

tuna steak / fennel and citrus salad / salmoriglio dressing

Wild Rocket (v)

pear / shaved Parmigiano Reggiano / balsamic dressing

Patatine Fritte (v)

french fries

DESSERT

Sorbet of the Day





SHARING MENU

\$120 PER PERSON

STARTERS

Focaccina and olive oil

Beef Carpaccio

sliced Wagyu beef / shaved parmigiano Reggiano / toasted hazelnuts / wild rocket / dark chocolate

Burratina (V)

creamy burratina / panzanella / sourdough crisps / roasted tomato sauce

PASTA

Gnocchi

homemade potato gnocchi / speck (cured and smoked pork belly) / zucchini / Stracchino mousse

Spaghetti

Frazer Island spanner crab / cherry tomato / chili / herbed charcoal bread crumbs

MAINS

Lamb Shoulder

slow cooked Margra Lamb shoulder / smoked sweet potatoe puree / fig vincotto jus

King Prawns

Grilled king prawns / citrus salad / pistachio crumbs / Salmoriglio dressing

SIDES

Mixed Leaf Salad

Roasted Potatoes

DESSERT

Citrus Crush

buffalo ricotta / candied citrus / Italian meringue / limoncello sponge / edible flowers



4 COURSE SET MENU

\$140 PER PERSON

ON ARRIVAL

*warm homemade focaccia bread served with aged balsamic vinegar from Modena
& extra virgin olive oil*

STARTER

Beef Carpaccio
*sliced Wagyu beef / shaved parmigiano Reggiano / toasted hazelnuts / wild
rocket / dark chocolate*

PASTA

Tagliatelle
*homemade egg tagliatelle / slow cooked venison ragu / Sardinian pecorino
cheese / porcini and coffee dust*

MAIN

Grilled Octopus
*slow cooked and grilled Abrolhos island octopus / sauteed friarielli / potato
mousse / oregano dressing*

DESSERT

Citrus Crush
*buffalo ricotta / candied citrus / Italian meringue / limoncello sponge / edible
flowers*