

## SALAD

Tuna (gf) <i>Mooloolaba tuna / black sesame crust / shaved fennel / snow peas / marinated artichokes / citrus dressing / pistachio crumb</i>	32
Chicken Salad (gf) <i>poached chicken breast / mixed leaf lettuce / green beans / cherry tomatoes / Spanish onions / sunflower seeds / shaved Parmigiano Reggiano / balsamic dressing</i>	28

## SIDES

Wild Rocket (v) (gf) <i>pear / shaved Parmigiano Reggiano / balsamic dressing</i>	12
Mixed Leaf Salad (v) (gf) <i>cherry tomatoes / lemon oil dressing</i>	12
Cabbage Salad (v) (gf) <i>thinly sliced cabbage / white wine vinegar / extra virgin olive oil / chopped parsley</i>	14
Patatine Fritte (v) <i>French fries</i>	12
Rustic Potato Chips (v) <i>black truffle / black pepper pecorino</i>	16

## DOLCI

Pistachio Tiramisu <i>Savoardi biscuits / Bronte Pistachio infused mascarpone / coffee</i>	20
Pizza Nutella <i>folded pizza / Nutella / fresh blueberries</i>	23
Chocolate Tart <i>Lemon custard / fresh strawberries / white chocolate shaved / vanilla gelato</i>	18
Cheese Plate <i>Asiago / Tasmanian brie / Sardinian pecorino / seasonal fruits / nuts / crackers</i>	32
Sorbet of the Day (gf) <i>please ask for daily variation</i>	16

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 FOOD MENU

## ANTIPASTI

Warm sicilian olives (v) <i>marinated in rosemary served with sea salt focaccia bread</i>	16
Oysters (gf) <i>half a dozen of freshly shucked oysters / raspberry mignonette</i>	39
Focaccia al pomodoro & aglio (v) <i>garlic &amp; tomato facaccia</i>	16
Tagliere di salumi e formaggi <i>salame felino / nodini / San Daniele prosciutto / mortadella / Grana Padano / black pepper pecorino / marinated olives / fruit jam / white truffle honey / sourdough bread</i>	52
Caprese (gf)(v) <i>buffalo mozzarella / heirloom tomato / basil add San Daniele prosciutto</i>	30 12
Porchetta: (gf) <i>finely hand sliced italian style porchetta / caramelized onion / rocket salad / shaved parmensan / mustard dressing</i>	32
Italian mini burger <i>three mini brioche buns / wayu beef patty / pancetta / provolone / sun dried tomato mayo</i>	32
Gnocco fritto <i>deep fried pizza dough / mortadella mousse / burrata / aged balsamic vinegar add San Daniele prosciutto</i>	28 12
Seafood platter (gf) <i>oysters / half lobster / prawns / cocktail sauce / raspberry mignonette</i>	49 PP
Bruschetta (v) <i>toasted homemade bread / diced tomatoes / basil / extra virgin olive oil / aged Modena balsamic vinegar (3 pieces)</i>	15

## HOMEMADE PASTA

Tagliatelle ragu di salsiccia <i>homemade egg pasta / pork and fennel sausage ragu / Caciocavallo cheese</i>	34
Tonnarelli al pesto <i>homemade egg pasta / pistachio pesto / prawns / pistachio crumbs</i>	35
Gnocchi Sorrentina (v) <i>homemade potato gnocchi / fresh tomato sauce / buffalo mozzarella / basil oil</i>	33
Casereccie Puttanesca <i>homemade egg short pasta / fresh tomato sauce / capers / anchovies / olives / garlic / chilli / bread crumbs</i>	30

## PIZZA

Margherita (v) <i>San Marzano tomato sauce / mozzarella / basil</i>	24
Capricciosa <i>San Marzano tomato sauce / mozzarella / ham / mushrooms / black olives / cacciatore salami</i>	29
Bufalina (v) <i>San Marzano tomato sauce / buffalo mozzarella / fresh basil / cherry tomatoes</i>	29
Napoli <i>San Marzano tomato sauce / mozzarella / anchovies / black olives / capers / oregano</i>	29
Prosciutto & Rucola <i>San Marzano tomato sauce / mozzarella / cherry tomatoes / wild rocket / San Daniele prosciutto</i>	32
Arrabbiata <i>San Marzano tomato sauce / mozzarella / hot salami / chilli</i>	29
Calzone Farcito <i>folded pizza / San Marzano tomato sauce / ricotta / mozzarella / triple smoked ham</i>	30
Ortolana (v) <i>San Marzano tomato sauce / mozzarella / capsicum / zucchini / eggplant / cherry tomatoes / red onions / mushrooms</i>	27
Boscaiola <i>mozzarella / smoked scamorza / wild mushrooms / truffle sauce / italian sausages</i>	29
Parmigiana (v) <i>San Marzano tomato sauce / mozzarella / eggplant / burrata</i>	29
Mortazza <i>mortadella / mozzarella / stracciatella / baslamic vinegar / pistachio crumbs</i>	29
Garlic Pizza (v) <i>rosemary / garlic / extra virgin olive oil</i>	15
Focaccia (v) <i>rosemary / Maldon salt / extra virgin olive oil</i>	15

## MAINS

Scotch Fillet (gf) <i>250g Wagyu beef / wild rocket salad / shaved parmesan / beef jus</i>	46
Grilled Mooloolaba tuna steak (gf) <i>250g tuna steak / fennel and citrus salad / salmoriglio dressing</i>	45