



BEL &
BRIO

BAR & DINING



BAR & DINING SHARING MENU

\$85 per person

ANTIPASTI

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

Gnocchi four cheeses fondue (v)
potato gnocchi / four cheeses fondue / truffle paste / fried sage

Tagliatelle
homemade egg tagliatelle / slow cooked lamb ragu / pecorino cheese

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

Porchetta (gf)

finely hand sliced / talian style porchetta / caramelized onion / rocket salad / shaved parmesan / mustard dressing

PASTA & PIZZA

Gnocchi four cheese fondue (v)

potato gnocchi / four cheeses fondue / truffle paste / fried sage

Tonnarelli

homemade egg pasta / ruby tuna ragu / olives / capers / lemon zest

Ortolona Pizza (v)

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

FROM THE GRILL

Scotch fillet

Wagyu beef scotch fillet / grilled seasonal vegetables / beef jus

Wild Rocket (v)

pear / shaved Parmigiano Reggiano / balsamic dressing

Patatine Fritte (v)

french fries

DESSERT

Sorbet of the Day





SHARING MENU

\$120 per person

homemade bread selection served with olive oil and aged balsamic vinegar from Modena

STARTERS

Beef Carpaccio

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

Caprese Salad (v)

burrata / heirloom tomatoes / puff pastry / cucumber and basil jus

PASTA

Gnocchetti sardi (v)

homemade egg pasta / saffron / porcini mushrooms / white truffle and stracchino mousse / pine nuts

Tagliatelle

homemade egg tagliatelle / slow cooked wagyu beef cheek ragu / eggplant / Sardinian pecorino

MAINS

Agnello

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

Market fish of the day

grilled fish of the day / green vegetables / green peas mousse / coratina extra virgin olive oil

SIDES

Mixed Leaf Salad (v)

Roasted Potatoes (v)

DESSERT

Chocolate tart

rocher mousse / hazelnut crumbs / white shaved chocolate / vanilla gelato



4 COURSES SET MENU

\$140 per person

ON ARRIVAL

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

Cicchetti

Tuna tartare / pistachio pesto / bottarga / carasau bread

STARTER

Beef Carpaccio

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

PASTA

Tagliatelle

*homemade egg tagliatelle / slow cooked Wagyu beef ragu /
eggplant / Sardinian pecorino*

MAIN

NZ Red Snapper

*grilled NZ red snapper / baby heirloom baby carrots / purple cauliflower
mousse / coratina extra virgin olive oil*

DESSERT

Mandorla e cioccolato

*chocolate crust / almond mousse / almond praline / liquorice
gelato*