



## ENTRÉE

Baked Australian scallops, crushed potato, salsa verde, garlic sourdough crumbs	19
Tomato mozzarella arancini, basil aioli, black olive crumble, tomato vinaigrette	14
Szechuan salt and Pepper Calamari, and cucumber salad	*GF 18
House hot smoked salmon, labneh, salad greens, tahini dressing, crisp flatbread	17
Four cheese soufflé, apple radish salad, watercress, hazelnut vinaigrette	17
250g prawns with lemon wasabi mayonnaise	*GF 18
500g prawns with lemon wasabi mayonnaise	*GF 34



## MAIN

200g char grilled beef fillet, potato & onion crème, beetroot relish, pickled mushrooms, crisp onion rings, beetroot jus	39
Pan roasted chicken breast, creamed cauliflower, smoked provolone, pancetta, truffle mushroom risotto	*GF 35
Chilli Prawn and lime Linguini pasta, white wine butter sauce toasted coconut	32
Pan fried Barramundi w Chinese master stock chilli, ginger, lemon grass, Asian greens and sauté prawns	*GF 35
Baked veal & sage meatballs, red wine napoli sauce, soft polenta, pecorino	34
Roasted Pumpkin and Sage risotto w toasted pepita seeds and pecorino	*GF 28
Char grilled pork cutlet, sauté paprika potatoes, horseradish mayo, fennel apple slaw	*GF 35



## SIDES

Greek salad, fetta, olives, tomato, cucumber, Danish fetta	9
Roasted sweet potato salad, almonds & honey mustard glaze	9
Fries with black pepper aioli	7
Buttered seasonal vegetables	8
Crispy baby potatoes with rosemary sumac salt	8

## KIDS MEALS

Chicken nuggets with chips & salad	12
Fish goujons with chips & salad	12
Meat balls with chips & salad	12
Pasta with napolitana sauce	12



## DESSERT

Caramel donuts, walnut & date semi freddo, earl grey syrup, walnut praline	15
Chambord & vanilla pannacotta, lavender meringue, raspberry sorbet, star anise biscuit	15
Lemon myrtle crème brulee, macadamia icecream, lemon curd, honey biscotti	15
Warm chocolate fudge pudding, rose marshmallow semi freddo, choc snaps	15
Affogato- vanilla bean ice cream, espresso, Frangelico, biscotti	15



## **BELLA SUNSET MENU**

2 COURSES, INCLUDING BREAD AND A GLASS OF HOUSE WINE OR SOFT DRINK, \$38

3 COURSES, INCLUDING BREAD AND A GLASS OF HOUSE WINE OR SOFT DRINK, \$45

NO ACCOR DISCOUNT ON THIS MENU

**AVAILABLE MONDAY TO FRIDAY, 6PM TO 7PM - No further discounts apply**

### **ENTRÉE**

Crispy salt & pepper chicken tenderloins, chipotle mayonnaise

Tomato and bocconcini salad, pesto oil, balsamic glaze \*gf

### **MAIN**

Char grilled 250g beef sirloin, crispy potatoes, green beans, barbecue pepper sauce

Fettucine with chilli, garlic, olive oil, pecorino, crispy crumbs

Grilled chicken breast fillet, Portuguese spices, rice, tomato salsa \*gf

### **DESSERT**

Baked cheesecake with salted caramel, chocolate glaze and almond praline

Passionfruit and pineapple individual Pavlova

Hot apple pie with vanilla ice cream and oat crumble