



ENTRÉE

Baked Australian scallops, crushed potato, salsa verde, garlic sourdough crumbs	19
Tomato mozzarella arancini, basil aioli, black olive crumble, tomato vinaigrette	14
Roasted chestnut soup, smoked bacon, crispy kale, walnut bread	16
House hot smoked salmon, labne, 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
Tasting plate for two: baked scallops, chestnut soup, smoked salmon, tomato arancini & prawns with lemon wasabi mayonnaise	42



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
Lake Entrance gemfish, sesame ginger broth, asian greens, prawn dumplings, black vinegar	35
Baked veal & sage meatballs, red wine napoli sauce, soft polenta, pecorino	34
Ancient grain salad, roasted baby beets, pistachio, mint, pomegranate, grilled haloumi	*GF 29
Char grilled pork cutlet, saute paprika potatoes, horseradish mayo, fennel apple slaw	*GF 35



SIDES

Garden salad with balsamic dressing	6
Roasted sweet potato salad with danish fetta, almonds & honey mustard glaze	9
Fries with aioli	6
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



CHEESE

Rhone Alps, France

Double cream Brique D’Affinois

Ultra filtered milk resulting in a soft, silky and rich white mould cheese.
Served with brandy apricots, fruit and crackers

15

Victoria, Australia

Milawa Blue

Mild and creamy blue with an intense flavour and buttery taste.
Served with local honey, toasted walnuts, fruit and crackers

14

Somerset, England

Barbers Vintage Cheddar

Full flavoured cheddar, matured 24 months, with a creamy texture and distinct bite.
Served with golden raisins, fruit and crackers

14

Three cheese platter, with all accompaniments

38



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

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

Potato & cheese soup, bacon, spring onion *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