



## ENTRÉE

Baked Australian scallops, creamed cauliflower, salsa verde, garlic sourdough crumbs	19
Pork belly, asian Slaw, Soy vinegar dressing, black sesame	18
Smoked salmon, labne, salad greens, tahini dressing, crisp flatbread	19
250g prawns with lemon wasabi mayonnaise	*GF 18
Carrot Soup, dukkah sourdough wafers, yoghurt, micro coriander	*GF 15



## MAIN

200g char grilled beef fillet, potato, onion crème, beetroot relish, pickled mushrooms	39
Pan roasted chicken breast, smoked cheese crumb, cauliflower, prosciutto	*GF 35
Seared Barramundi, pea puree, snow pea salad, wasabi lemon vinaigrette	35
Roasted Mushrooms, lentil salad, charred broccolini, kale chips, miso	*GF 29
Baked veal & sage meatballs, red wine napoli sauce, soft polenta, pecorino	34
Chilli, garlic prawn linguine, lemon, olive oil, pangrattato	32



## SIDES

Garden salad with lemon dressing	7
Roasted sweet potato salad, almonds, feta, honey mustard glaze	9
Fries with 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

Kaffir lime brulee, lemon curd, macadamia biscotti, vanilla bean ice cream	15
Blackberry panna cotta with coconut meringue and raspberry sorbet	15
Grilled fresh fig, caramelised white choc soil, mascarpone cream, walnut, honey	15
Warm dark choc fudge cake, rose marshmallow semi freddo, chocolate tuiles	15
Affogato- vanilla bean ice cream, espresso, Frangelico, biscotti	15
Bella House Ice Cream	12
Please ask your waitperson for today's flavour creation	



## **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

Caramelised pumpkin soup, hazelnut dukkah

### 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

