

# Bellbird Bar & Dining

## Carnivore

- Roasted Pork Assiette ~ Belly & Loin, Braised Cabbage, Fennel Puree & Jus 20
- Pan Fried Free Ranged Chicken Breast, Miso Glazed Pumpkin, Pistachio's & Carrot Puree 20
- Charred Fremantle Octopus, Pickled Onion, Fried Cauliflower, Sesame Dressing 22
- 18hrs Braised Beef Cheek, Onion Cream, Parsnip Puree, Sweet Potato Crisps & Jus 25
- NSW South Coast Cuttlefish, Grilled Sweet Corn, Pickled Fennel & Shallots 22
- Slow Roasted Black Angus Sirloin, Roasted Beetroot, Crispy Kale & Horseradish Aioli 25
- Atlantic Salmon Teriyaki, Avocado Mousse, Mayo, Spring Vegetables & Ginger Dressing 22

## Vegetarian

- Handmade Ricotta Gnocchi, Field Mushrooms, Enoki Mushroom, Spinach & Truffle Pecorino 20
- Miso Glazed Pumpkin, Fennel Puree, Braised Cabbage & Baby Onion 17
- Field Mushroom Burger, Pickles, Aioli, Lettuce & Chips 15

## Birdy To Go

- Beer Battered Flat Head Fillets, Chips, Salad & Herb Mayonnaise 15
- Wagyu Beef Burger, Cheese, Pickled Onions, Sriracha Aioli & Chips 15

## Sides

- Chips with Tomato Sauce 5
- Okonomiyaki Loaded Fries ~ Mayonnaise, Shallots & Bonito Flakes 8
- Pear, Roasted Pistachio's & Apple Cider Dressing Salad 7
- Fried Cauliflower Sprouts with Sesame Dressing 7

## Desserts

- Cheese Platter, Quince Paste & Crackers 12
- Bellbird Affogato, Black Truffle Ice Cream, Espresso & Frangelico 15
- Black Truffle Ice Cream, Chocolate Dirt 10
- Warm Blood Orange Pudding, Passionfruit Curd, Double Cream & Pistachio's 10
- Strawberry Cheese Cake ~ Marshmallow, Sorbet, Compress & Fresh Strawberry 10
- French Earl Grey Crème Brulee & Biscuits 10
- Coconut Sorbet Affogato 7