

Bellbird

DINING + BAR

2 Course Dinner Menu \$49pp

Artisan Warm Bread & Cultured Butter

Entrées Served to Share

Carnivore

Leppington Valley Figs, Blue Cheese, Serrano Ham & Truffle Honey

Chicken Parfait, Confit Wings, Apple, Fennel & Green Elk

Cured Salmon, Brioche, Black Garlic & Sesame Seeds

Cured Swordfish Ceviche, Cherry Tomatoes, Avocado, Coriander & Crisps

Or

Vegetarian

Textures of Beetroot, Goat Cheese & Honey Walnuts

Miso Pumpkin, Labne & Pickled Red Cabbage

Smokey Eggplant Puree, Charred Eggplant & Hazelnuts

Confit Tomatoes, Stracciatella & Basil Powder

Choose a Main Course each

Herb Crusted Cowra Lamb Loin, Smokey Eggplant, Confit Tomatoes & Olive Salt

Sous Vide Duck Breast, Onion cream, Charred Broccolini, Plums & Jus

Market Fish, King Prawn Sausage, Confit Garlic, Peas & Prawn Crumb

Riverina Grain Fed Beef Fillet, Mushroom Duxelle, Enoki Mushroom & Jus

Sous Vide Chicken Breast, Miso Roasted Pumpkin, Pickles & Pistachios

Confit Field Mushroom, Mushroom Duxelle, Kale. Onion Cream & Enoki Mushrooms

Hand Made Ricotta Gnocchi, Leppington Valley Figs, Fennel & Shaved Parmesan

Complementary Side Dishes

Fried Brussel Sprouts & Sesame Dressing

Pickled Fennel & Shaved Cucumber Salad

Add Dessert \$10

Vanilla Bean Crème Brulee

Mango, Passion Fruit & Meringue

Kahlua Parfait, Coffee Gel & Roasted White Chocolate