

Bellbird

DINING + BAR

2 Course Dinner Menu \$55pp

Artisan Warm Bread & Cultured Butter

Entrées Served to Share

Carnivore

(gf, h) Yellow Fin NSW South Coast Tuna Tartare, Eschallots & Shiso

(h) Handmade Prawn Tortellini, Charred Corn & Basil Chimichurri

(gf, h) Slow Roasted Black Angus Sirloin, Ponzu Dressing & Roasted Pine Nuts

(gf) Roasted Leppington Figs, Prosciutto, Blue Cheese, Honey & Truffle Sauce

Or

Vegetarian

(gf, h) Roasted Leppington Figs, Blue Cheese, Honey & Truffle Sauce

(gf, h) Smokey Eggplant Puree, Miso Eggplant & Roasted Hazelnuts

(gf, h) Textures of Onions & Crispy Kale

(gf, h) Goats Cheese Foam, Pine nuts, Peaches & Parmesan

Choose a Main Course each

(gf, h) Pan-Fried Free-Range Chicken Breast, Pumpkin Puree, Crushed Potatoes & Crisp

(gf, h) Roasted Duck Breast, Smokey Eggplant Puree, Miso Eggplant & Pickled Daikon

(gf) Roasted Pork Belly, Fennel Puree, Roasted Peaches, Peach Relish, Pork Salt & Jus

(gf, h) Pan Fried Ocean Trout Fillet, Baby Bok Choy, Chilli Sauce, Fennel & Enoki Mushrooms

(gf, h) 18hrs Slow Roasted Black Angus Brisket, Onion Cream, Pickled Onions & Crispy Kale

(v) Handmade Ricotta Gnocchi, Roasted Figs, Spinach & Sage Nut Butter

(v.gf) Confit Field Mushrooms, Crushed Potatoes, Pumpkin Puree & Crispy Kale

Complimentary Side Dishes

(gf, v) Potatoes, Sour Cream & Chives

(gf, v) Pickled Fennel & Pear Salad

Add Dessert

(gf) Bellbird Affogato, Vanilla Ice Cream, Espresso & Choice of Liqueur 14

Selection of Australian Cheese, Quince Paste & Crackers 14

Callebaut Chocolate Brownie, Bailey's Cream & Espresso Gel 12

Bellbird Matcha Cheesecake, Matcha Gel & Match Crumbs 12

(gf) Bellbird Pavlova ~ Passion Fruit Curd, Mango Sorbet, Strawberries, Cream & Meringue 12

(gf) Champagne Poached White Nectarines, Yoghurt Sorbet & Sesame Tuille 12

(gf) Coconut Sorbet Affogato 9

Vanilla Crème Brulee & Lime Biscotti 12