



BEL CIBO

— contemporary italian dining —

ANTIPASTI E INSALATE

Arcobaleno Olives V GF

Warm rainbow olives

5.50

Pane alle erbe V

Herb crusted sourdough with balsamic oil

8.90

Bruschetta al pomodoro V

Confit of garlic, tomato and thyme bruschetta
with micro basil and balsamic glaze

9.50

Asparagi e uovo di quaglia V GF

Grilled asparagus, quail egg, shaved Parmesan and truffle oil

12.90

Assortimento di premium italiana salumi

Prosciutto di Parma, chorizo, salami, bresaola,
char-grilled and marinated vegetables and olive tapenade

for one 19.50 / for two 28.50

Pera, gorgonzola e noci insalata V GF

Roasted pear with gorgonzola, radicchio and candied walnut salad

16.90

ANTIPASTI E INSALATE

Fiori di zucchine V

Lightly fried zucchini flowers filled with goats cheese mousse with a basil, tomato and olive salad

17.90

Calamari fritti

Fried calamari with citrus caper salt, garlic aioli and lemon

17.50

Rockmelon e prosciutto GF

Char-grilled rockmelon, prosciutto, roasted beetroot and burrata

17.90

Polpette con pomodoro

Hand crafted meatballs with sautéed tomatoes, basil and shaved Grana Padano

16.50

Carpaccio di manzo GF

Beef carpaccio with anchovy crème, radish, parmesan crisp and roasted garlic oil

18

PRIMI

Pasta di ragù di agnello

Garlic buttered ribbon pasta with lamb shoulder ragout, fresh thyme and chilli

25.90

Risotto ai funghi V

Wild mushroom risotto with seasonal mushrooms and truffle crème

23.50

Risotto alla pescatora

Seafood risotto with salmon fillet, king prawns, calamari, mussels, scallops, saffron crème and gremolata

31

Pasta di carne di granchio

Angel hair pasta with crab meat, heirloom tomatoes, Italian parsley, black garlic, chilli and olive oil

28.50

Gnocchi di patate V

Potato gnocchi with roasted pumpkin, sage burnt butter and buffalo mozzarella

25.90

PLEASE ASK WAIT STAFF FOR GLUTEN FREE PASTA OPTIONS

SECONDI

Saltimbocca di vitello GF

Veal saltimbocca with truffle potatoes, heirloom carrots, sautéed mushrooms and Marsala reduction

32.50

Bistecca con il fungo GF

Rib eye steak with porcini mushroom butter, asparagus, cauliflower gratin and jus

32.50

Petto di pollo e pancetta GF

Pan roasted chicken breast with ricotta, pumpkin, crème potatoes, baby beetroot and pancetta

26.90

Pancia di carne di maiale GF

Caramelised Pork belly with seared scallops, apple, brussel sprouts and cauliflower

29.90

Merluzzo grigliato GF

Grilled blue eye cod fillet with heirloom tomatoes, potatoes, pea purée and smoked eggplant

31.90

CONTORNI

Verde soffriggere GF

Sautéed Greens

6.50

Le patate fritte

Thyme infused salted shoestring chips

9

Heirloom carote al burro GF

Heirloom buttered carrots

8.50

Rucola e Parmigiano insalata

Rocket and parmesan salad with balsamic oil **GF**

7

DOLCI

Crème brûlée GF

Vanilla bean crème brûlée with crème brûlée ice cream

15

Espresso semifreddo GF

Espresso semifreddo with espresso
savoardi, chocolate crumble and crème

15

Caramellata pera affogata

Caramelised poached pear with
salted caramel mousse and mascarpone

14.50

Budino di cioccolato

Warm chocolate pudding with
chocolate sauce, raspberries and crème

15

Nutchello affogato

Affagato with nutchello ice cream, espresso and biscotti

12.90

Bel Cibo piatto di formaggio

Bel Cibo cheese plate with quince paste, oven dried fruits and crackers

Single Selection \$12 / Each Additional \$6

Cheese Selection

Tarago River Gippsland Blue

Maffra Mature Cheddar

Willow Grove Double Brie



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