



BEL CIBO

— contemporary italian dining —

ANTIPASTI E INSALATE

Arcobaleno olives V GF DF

Warm rainbow olives

6.50

Pane alle erbe con parmigiano V

Herb cultured buttered sourdough with shaved parmesan and balsamic oil

8.90

Bruschetta di pomodoro cimelio V DF

Heirloom tomato and micro basil bruschetta
with sea salt, olive oil and balsamic glaze

12.50

Insalata di fave V GF

Broad bean salad with goat's cheese, mint, pea shoots and lemon

16.90

Fiori di zucca ripieni V

Ricotta, parmesan and pecorino stuffed zucchini
flowers lightly fried with fresh salsa verde and lemon

17.90

Polpette artigianali con pomodori saltati

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

16.50

Assortimento di salumi italiani

Assortment of 3 Italian cured meats, char-grilled
and marinated vegetables with warm olive sourdough

for one 19.50 / for two 28.50

ANTIPASTO DI FRUTTI DI MARE

Ostriche appena sgusciate con limone GF DF

Freshly shucked oysters with lemon, fennel and white balsamic vinegar

½ doz \$19.50 / 1 doz \$36.50

Prosciutto arrosto avvolto asparagi GF

Roasted prosciutto wrapped asparagus with Don Bocarte

Boquerones white anchovy and hazelnut vinaigrette

16.90

Polpo marinato alla griglia

Marinated charcoal grilled octopus with skinless hot chorizo, herb croutons and lemon gremolata

19.50

Coda di aragosta alla griglia GF

Grilled slipper lobster tail with fennel and swiss chard butter

17.90

Carpaccio di kingfish GF DF

Kingfish carpaccio, crisp salted capers, Spanish onion, parsley leaf and lemon juice

18

V VEGETARIAN **G** GLUTEN FREE **DF** DAIRY FREE

PRIMI

Ragù di spalla di agnello

Lamb shoulder ragù with garlic
buttered ribbon pasta, fresh thyme and chilli

25.90

Ravioli di spinaci, ricotta e pinoli V

Spinach, ricotta and pinenut ravioli with
fig, walnut and sage burnt butter

24.50

Linguine allo zafferano con marinara di mare

Saffron linguine with seafood marinara of king prawns,
calamari, scallops, salmon and vongole in a rich tomato sauce

31

Pasta al pepe nero con vongole

Black pepper pasta with vongole, chilli, garlic, rocket, olive oil and lemon

29

Risotto primavera V

Risotto primavera with asparagus, peas, mint,
basil, garlic, parmesan and rocket

25.90

PLEASE ASK WAIT STAFF FOR GLUTEN FREE PASTA OPTIONS

ALL PASTA (EXCEPT RISOTTO) CONTAINS EGG

ALL PASTA IS FINISHED WITH PARMESAN

SECONDI

Pollo arrosto Toscano

Tuscan roast chicken with fresh rosemary, cannellini beans, kipfler potatoes and pancetta with poached Roma tomato sauce

28.50

Filetto di snapper GF

Pan seared snapper fillet with duck fat potatoes, pork crackling and pepper caramel

31

Lonza di maiale alla griglia

Grilled pork loin with roasted fennel, cauliflower and vanilla purée and a roasted baby apple

29

Filetto d'occhio alla griglia GF

Grilled 200g eye fillet with parmesan potato purée, cavalo nero and jus

34

Pesce intero DF

Whole market fish with salsa verde and an orange and fennel salad

MP

CONTORNI

Verdi saltati V GF

Sautéed greens with sliced almonds and parmesan

9

Scarpa fritte stringa V

Shoe string fries drizzled with truffle oil

9

Patate grasse di anatra arrosto GF

Roasted duck fat potatoes with fresh thyme

9

Insalata di rucola e noci V GF

Rocket, walnut, radicchio and parmesan salad

9

DOLCI

Calde ciambelle Italiane

Warm Italian doughnuts with citrus ricotta mousse and honeycomb crumble

16.5

Semifreddo alla passionfruit

Passionfruit semifreddo with coconut macadamia crumb, mint, meringue kisses and fresh berries

16.5

Melone granita DF

Melon granita with tropical fruit and berries

14.5

Caldo budino al cioccolato

Warm chocolate pudding with chocolate sauce, raspberries and crème

15

Affogato

Affogato of vanilla bean gelato, espresso and biscotti

15.5

Selezione di formaggi giornaliera

Bel Cibo daily cheese selection with pear and cinnamon paste, oven dried fruits and lavosh

Single Selection \$14 / Each Additional \$6

MIDWEEK MENU

Available Wednesday and Thursday

2 COURSES

PRIMI **OR** SECONDI

+ DOLCI

\$43.90pp

3 COURSES

ANTIPASTI E INSALATE

+ PRIMI **OR** SECONDI

+ DOLCI

\$55pp