

BREAKFAST

TOASTED BREADS	7.5
Sourdough, Multi-grain, Gluten Free or Fruit toast with a preserve of your choice	
HOUSE EGGS	10.0
Fried, poached or scrambled on sourdough	
HOUSE GRANOLA	13.5
Coconut and Almond panacotta with almond milk & seasonal fruits	
BREAKY BURGER	14.5
Fried eggs, bacon, rocket, house relish and hollandaise	

RICOTTA HOTCAKE	15.5
Citrus mascarpone, mixed berry compote, cookie soil, lemon balm and flowers	
BREAKY BOARD	16.5
Elderflower yoghurt, house granola, toast, smash avocado, poached egg and smoked salmon	
CORN & PEA FRITTER	17.5
With homemade tomato relish, fresh avocado, grilled provolone, poached eggs and hazelnut dukkah	
TUSCAN CHILLI EGGS	17.5
Hot Sopressa salami, tomato salsa and freshly grated parmesan	
SMASHED AVOCADO	17.5
With feta, corn salsa, pesto, poached eggs on multigrain toast	

EGGS BENEDICT	18.5
Crispy pork belly, poached eggs, confit cherry tomato, apple hollandaise served on potato dumplings	
SMOKED SALMON	19.0
Confit mushrooms with farm harvest vegetables and leaves, crushed peas, parmesan cheese, a poached egg, pesto and pickled onion	
BELLA'S BREAKFAST	20.0
Poached eggs, confit cherry tomato, mushrooms, avocado, bacon and duck fat potato on toast	
EXTRAS	each
Extra Egg / hollandaise / feta	3.0
Mushrooms / confit tomato / avocado	4.0
Bacon / provolone /greens	4.5
Smoked salmon / duck fat potato	5.0

SERVED FROM 11AM

SHALLOW FRIED CALAMARI	17.0
Chilli, crispy shallots, coriander & aioli	
ROAST PUMPKIN RISOTTO	17.0
Sautéed zucchini, leeks, tomato & goats' cheese	
HOMEMADE GNOCCHI	18.0
Wild mushrooms, baked cauliflower, truffle oil & parmesan	
NONNA'S EGGPLANT PARMIGIANA	18.0
Truss tomatoes, basil & mozzarella	
BLACK MUSSELS	18.0
Napolitana sauce, chili, garlic, white wine and Warm wood fired bread	
TUSCAN BEEF BURGER	18.5
Provolone, smoked tomato sauce, baby cos with Fries	
LINGUINI W/ PAN FRIED PRAWNS	19.0
zucchini, tomato, chill, garlic and olive oil	
OPEN STEAK SANGA	19.5
150gm scotch fillet, rocket, tomato relish, fried egg and Fries	

CRUMBED CHICKEN BREAST	27.5
Free range chicken, smoked tomato, fresh sliced prosciutto, grated parmesan served with apple and cabbage slaw and crispy polenta chips	
PORK BELLY	29.5
Corn, confit cherry tomato, balsamic reduction and hazelnut dukkah	
CONFIT DUCK	30.0
On a porcini mushroom risotto w/orange jus & parmesan	
PAN FRIED SALMON	30.0
With grilled baby gem, cauliflower puree, pickled red onion & fennel crudité	

SIDES	8.0 each
Radicchio salad w/ fennel, rocket and corn	
Rocket salad w/pear, walnut and gorgonzola	
Truss tomato, buffalo mozzarella, basil and olive oil	
White truffle polenta chips with cauliflower mayo	
Sautéed broccolini w/ balsamic	
Shoestring fries and aioli	

DOLCI	15.0each
TRADITIONAL TIRAMISU	
AMARETTO INFUSED PANACOTTA Dark chocolate cookie soil & fresh berries	
HAZELNUT & NOUGAT SEMI FREDDO	

LIQUOR AFFOGATO IN A CONE
Chocolate coated waffle cone served w/ vanilla ice cream, double espresso, shot of Frangelico & hot milk
...LOOSE THE LIQUOR 9.0

WINES

SPARKLING	G	B
Dunnes Sparkling NV 200ml <i>South Australia</i>		8.0
Martini Prosecco <i>Toronto, Italy</i>	8.0	39.0
WHITES		
The Sum Riesling <i>Great Southern, WA</i>		29.0
San Pietro Pinot Grigio <i>Mornington Peninsula, VIC</i>	7.0	29.0
Fantini Pinot Grigio <i>Italy</i>		28.0
Black Fox Sauvignon Blanc <i>Marlborough, NZ</i>	7.5	30.0
Peter Lehmann Chardonnay <i>Barossa Valley, SA</i>	7.0	28.0

BEERS

Cascade Premium Light <i>Australia</i>	6.0
Birra Moretti <i>Italy</i>	8.0
ON TAP	
'BEER OF THE MONTH'	8.0
Mountain Goat Pale Ale <i>Australia</i>	8.0
Asahi <i>Japan</i>	8.0

SPIRITS

Basic	8.5
Premium	10.5

REDS

Picket Fence Pinot Noir <i>Yarra Valley, VIC</i>	G 7.5	B 32.0
Peter Lehmann Cabernet Merlot <i>Barossa Valley, SA</i>	7.0	28.0
Vigna Cantina Sangiovese <i>Barossa Valley, SA</i>	7.5	33.0
Sogno Di Uilisse Montepulciano <i>Abruzzo, Italy</i>		34.0
Many Hands Shiraz <i>Heathcote, VIC</i>	8.0	35.0
Kay Brothers Basket Press Shiraz <i>McLaren Vale, SA</i>		45.0
Longhop Cabernet Sauvignon <i>Mt Lofty Ranges, SA</i>		30.0
DESSERT WINE		
Monichino Moscato <i>Goulbourn Valley, VIC</i>	7.0	29.0

FRESH JUICE

Orange	7.0
Green	9.0
Bloody Mary	13.0
Virgin Mary	9.0

HOT & COLD DRINKS

COFFEE BY THE BEAN CARTEL House Blend, Espresso Blend	3.8
COFFEE IN A CONE Chocolate coated waffle cone, ristretto shot & hot milk	6.5
TEA - LOOSE LEAF	
English Breakfast, Earl Grey, Green, Peppermint, Lemongrass & Ginger	4.0
Hot Mocha	5.2
Kali Hot Chocolate	4.9
Prana Chai Latte w/ Bonsoy	5.5
Iced Coffee, Mocha, Chocolate	6.9
EXTRA'S	
Bonsoy, Extra Coffee Shot	.5
Milk Lab - Almond milk	1.0
Zymil Lactose free	1.0
SMOOTHIES	11.0
BELLA BELISSIMO	
Raspberries, kale, chia seeds, pomegranate pearls, acai, blood orange juice	
BANANAS FOR CASHEW	
Banana, natural cashew butter, ice cream, cinnamon, honey, bonsoy	
NUTS ABOUT FIGS	
Figs, natural peanut butter, natural greek yoghurt, nutmeg, honey, almond milk	
PUREZZA - Sparkling water on tap	5.5
SOFT DRINKS	
Coke, Diet Coke, Coke life, Sprite	4.5
LEMON, LIME & BITTERS	4.5

BELLA CUCINA

