

# Bellbird Bar & Dining

## Carnivore

Sous Vide Free Range Chicken, Miso Carrot Puree & Pickled Onions \$18

Cured Salmon Fillet, Celeriac Remoulade & Braised Fennel \$20

Roasted Pork Belly, Asian Greens, Soy & Lime Dressing \$20

Braised Beef Cheek, Parsnip, Sweet Potatoes & Confit Onions \$20

Ricotta Gnocchi, Mushrooms, Prosciutto & Truffle Nut Butter \$18

## Vegetarian

Winter Peas Risotto, Shaved Fennel & Shaved Parmesan \$15

Jerusalem Artichokes Soup & Toasted Baguette \$12

Ricotta Gnocchi, Mushrooms & Truffle Nut Butter \$18

## Sides

Chips with Tomato Sauce \$5

Okonomiyaki Loaded Fries ~ Mayonnaise, Shallots & Bonito Flakes \$8

Pear, Walnuts & Apple Cider Dressing \$5

## Desserts

House Made Custard Tarts \$3

Roasted White Chocolate, Caramelised Pear & Sour Cream Ice Cream \$8

Callebut Chocolate Brownie, Double Cream & Peanut Powder \$5

Vanilla Bean Crème Brule \$ 5

## Younglings

Beer Battered Flathead with Chips or Salad \$10