

bel cibo

Italian Flat Breads garlic & parsley or parmesan & rosemary	6.5
Warm Crusty Ciabatta w tapenade / evo oil / balsamic vinegar	8.5
Scamorza Bruschetta w fresh tomato / onion / basil	9
Selection of Marinated Olives	7.5*

PRIMI

Antipasto prosciutto / tapenade / cheeses / grilled vegetables / smoked salmon / grissini	18.5
Lamb Tenderloins w crushed peas & pancetta / buffalo fetta / mint / eschalot cream	18.5*
Seafood Taster Plate – Sand Crab meat & Avocado bruschetta – Smoked Atlantic Salmon w citrus mascarpone / micro herbs – Ceviche of white reef fish / coconut cream / lime / chilli / garlic	22
Confit Duck Meat w apple / rocket / macadamias / caramelised apple balsamic	18.5*
Seared Scallops w truffled cauliflower puree / pancetta / burnt butter / chives	19*
Flash Fried Calamari w preserved lemon gremolata / chilli salt / balsamic glaze	17.5*
Chilled King Prawns w iceberg hearts / avocado / tomato & chilli mayo	19*

* This dish is gluten free. (Some other dishes are easily adapted to be gluten free.)

Please inform your waiter of any allergies prior to ordering, as not all ingredients in dishes are listed.

PASTA

All pasta dishes are served with parmesan

Linguine Aglio garlic / chilli / parsley / evo oil	24
w Australian King Prawns	33
Linguine Tutto Mare fresh reef fish / mussels / clams / calamari tossed w tomato / white wine / garlic / chilli / fresh herbs	32
Handmade Fettuccine Carbonara w bacon / mushrooms / fresh herbs / cream	29
Handmade Potato Gnocchi w pancetta / rocket leaves / garlic / tomato cream sauce	31
Handmade Pappardelle w chicken / olives / red capsicum / basil / parsley / napoli sauce	30
Linguine w sand crab meat / chilli / garlic / zucchini / lemon butter / dill	32
Saffron Risotto of Moreton Bay bug meat w spinach / peas / parsley	32*

PIZZAS

Four Cheese w gorgonzola / fetta / parmesan / mozzarella / rocket leaves	24
Prosciutto w olives / tomato / capers / anchovies / mozzarella	25
Pepperoni w tomato / mozzarella / chilli / roast red capsicum / oregano	24
Pancetta w tomato / caramelised onion / mozzarella / parsley	24
Margherita w tomato / mozzarella / basil	23
Bocconcini w fresh tomato / basil / rocket / evo oil	24
Ham w tomato / artichoke / parsley / mushroom / mozzarella	24
Eggplant w tomato / parmesan / mozzarella / basil / garlic	24

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SECONDI

Veal Scaloppine w parsley & parmesan arancini / green beans / garlic white wine sauce	34
Scotch Fillet w crispy chats / onion jam / wilted spinach / garlic butter / red wine sauce	34*
Pan Seared Barramundi w wilted spinach / hand made gnocchi / muscatels / pinenuts / lemon burnt butter / parsley	34
Roast Chicken Fillets w parmesan polenta / garlic field mushrooms / salsa verde	32*
Seared King Prawns w kipfler potato & zucchini chips / finger lime & garlic sauce	34*
Vegetable & Ricotta Lasagne w smoked scamorza / napoli sauce / basil pesto	29

SIDES

Fries	6
Beans w garlic / almonds / orange	6.5*
Rocket & Radicchio w pear / currants / hazelnuts / parmesan / balsamic reduction / evo oil	9.5*
Green Salad mesclun leaves w balsamic dressing	6.5*
Garden Salad w tomato / cucumber / onion	9*
Caprese Salad tomato / bocconcini / basil / evo oil	9.5*
Crispy Chats w rosemary / garlic	6.5*

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Some olives used may contain stones.

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DESSERTS

Tiramisu w dark chocolate gelati / espresso syrup	14
Flourless Chocolate Cake w raspberry crush & vanilla bean gelati	14
Vanilla Pannacotta w fig & pear compote/ pistachio biscotti	14
Baked Italian Meringue w passionfruit curd / cream / raspberry compote	14
Gelati and Sorbet selection of mango, coconut & passionfruit	13
Australian Cheese Selection w quince / muscatels / lavosh	19 for 1, 25 for 2

DESSERT / FORTIFIEDS

D'Arenberg 'The Noble' Wrinkled Riesling (375ml)	10.5 /49
Galway Pipe 12 Year Tawny Port	8.5
Penfolds Grandfather Tawny Port	15
Harveys Bristol Cream Sherry	7
Coffee – Supreme	4
Soy add	0.5
Tea – T2 loose leaf tea (Earl Grey, English Breakfast, Peppermint, Sencha, Chai, Lemon Grass & Ginger)	4
Hot Chocolate / Mocha	4.2
Liqueur coffee	14
Affogato - espresso/vanilla ice-cream	10
Add liqueur	16

DIGESTIVO

Limoncello	8
White Sambucca	8
Poli Grappa/ di traminer/miele/liquirizia	8
Frangelico	8
Pernod	8

Water : San Pellegrino

Surcharge – 10% of total bill applies on public holidays.

One account per table

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