

# bel cibo

Set 2 course lunch \$29.95

## PRIMI

**Antipasto** cheeses / prosciutto / grilled vegetables / grissini

or

**Flash Fried Calamari** w preserved lemon gremolata /  
chilli salt / balsamic glaze\*

or

**Confit Duck Meat Salad** w apple / rocket / macadamias /  
caramelised apple balsamic\*

## SECONDI

**Local Reef Fish n' Chips** w lemon mayo / salad leaves

or

**Handmade Fettuccine Carbonara** w bacon / mushrooms /  
fresh herbs / parmesan

or

**Chicken Salad** w peppers / tomato / olives / buffalo fetta /  
salad leaves / basil pesto

<b>Italian Flat Breads</b> garlic & parsley <b>or</b> parmesan & rosemary	7	v
<b>Warm Ciabatta</b> w evo oil / balsamic / black olive tapenade	9	
<b>Marinated Olive Selection</b>	8	*v
PRIMI		
<b>Antipasto</b> cheeses / prosciutto / grilled vegetables / grissini	18	
<b>Seared Scallops</b> w truffled cauliflower puree / pancetta / burnt butter	19	*
<b>Smoked Atlantic Salmon</b> w artichokes / capers / radicchio / citrus emulsion	18.5	*
<b>Flash Fried Calamari</b> w preserved lemon gremolata / chilli salt / balsamic glaze	18	*
<b>Grilled Baby Octopus</b> w chilli / radicchio / rocket / lemon / evo oil	17	*
<b>Crab Meat &amp; Avocado Bruschetta</b> w tomato / rocket / lemon	19	
<b>Local Reef Fish n' Chips</b> w lemon mayo / salad leaves	25	
<b>Chicken Salad</b> w peppers / tomato / olives / buffalo fetta / salad leaves / basil pesto	22	*
<b>Confit Duck Meat Salad</b> w apple / rocket / macadamias / caramelised apple balsamic	20	*
PASTA		
<b>Linguine</b> w sand crab meat / chilli / garlic / Napoli sauce / parsley	23	
<b>Linguine Aglio</b> w garlic / chilli / parsley / evo oil	18	
<b>Handmade Fettuccine Carbonara</b> w bacon / mushrooms / fresh herbs / cream	21	
<b>Handmade Pappardelle</b> w chicken / olives / roast red capsicum / basil / Napoli sauce	22	

**All pasta dishes are served with parmesan**

## PIZZA

<b>Four Cheese</b> w tomato / gorgonzola / fetta / parmesan / fior di latte / rocket leaves	24	v
<b>Neopolitan</b> w tomato / olives / capers / anchovies / mozzarella / parsley / roast red capsicum	24	v
<b>Pepperoni</b> w tomato / mozzarella / chilli / roast red capsicum / oregano	26	
<b>Italian Sausage Meat</b> w tomato / rosemary / caramelised onion / gorgonzola	26	
<b>Margherita</b> w tomato / fior di latte / basil	23	v
<b>Prosciutto</b> w tomato / basil / rocket leaves / parmesan / fior di latte	26	
<b>Ham</b> w tomato / artichoke / olives / parsley / mushroom / mozzarella	26	
<b>Mushroom</b> w tomato / spinach / mozzarella / basil / fetta	24	v

## SIDES

<b>Fries</b>	7	v
<b>Beans</b> w garlic / almonds / orange / evo oil	7	*v
<b>Broccolini</b> w garlic / chilli / lemon / evo oil / pistachio	9.5	*v
<b>Rocket &amp; Radicchio</b> w pear / currants / hazelnuts / parmesan / balsamic reduction / evo oil	10	*v
<b>Green Salad</b> mesclun leaves w balsamic dressing	7	*v
<b>Garden Salad</b> w mesclun leaves / tomato / cucumber / onion / balsamic dressing	9.5	*v
<b>Caprese Salad</b> tomato / bocconcini / basil / evo oil	9.5	*v
<b>Crispy Chats</b> w rosemary / garlic	7	*v

Water : San Pellegrino

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

One account per table

V= Vegan \* = Gluten free ( some dishes can be adapted to be vegan or gluten free)  
Please inform your waiter of any allergies prior to ordering as all ingredients are not listed.

## DESSERTS

<b>Tiramisu</b> w dark chocolate gelati / espresso syrup	15
<b>Flourless Chocolate Cake</b> w raspberry crush & vanilla bean gelati	15 *
<b>Vanilla Pannacotta</b> w fig & pear compote/ pistachio biscotti	15
<b>Baked Italian Meringue</b> w passionfruit curd / cream / raspberry compote	15 *
<b>Gelati and Sorbet</b> selection of mango, coconut & passionfruit	14
<b>Taster Plate Trio</b>	
– Tiramisu w dark chocolate gelati / espresso syrup	32
– Flourless Chocolate Cake w raspberry crush & vanilla bean gelati	
– Vanilla Pannacotta w fig & pear compote / pistachio biscotti	
<b>Australian Cheese Selection</b> w quince / muscatels / lavosh	22 for 1, 28 for 2

## DESSERT / FORTIFIEDS

D'Arenberg 'The Noble' Wrinkled Riesling (375ml)	10.5 /49
Galway Pipe 12 Year Tawny Port	9
Penfolds Grandfather Tawny Port	15
Harveys Bristol Cream Sherry	7.5
Coffee – by Supreme	4.5
Soy	0.5
Extra shot	0.5
Tea – T2 loose leaf tea (Earl Grey, English Breakfast, Peppermint, Sencha, Chai, Lemon Grass & Ginger)	4.5
Hot Chocolate / Mocha	4.5
Liqueur coffee	14
Affogato - espresso / vanilla ice-cream	10
Add liqueur	17

## DIGESTIVO

Limoncello	9
White Sambucca	9
Grappa	9
Cleopatra	12
Frangelico	9
Pernod	9

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