

# \$15 WEEKLY SPECIALS

## MONDAY

Chicken Parmigiana  
or Chicken Schnitzel  
choice of sauce - 3

## TUESDAY

250gm 28 Day Aged Rump  
with a side of chips or salad  
choice of sauce - 3

## WEDNESDAY

Open Butternut Pumpkin Ravioli  
or Rigatoni Arabiata

## THURSDAY

Pizza and House Beer or Wine  
with an option of soft drink or juice

## MONDAY - THURSDAY LUNCH SPECIAL

Bella Cheese or  
Southern Fried Chicken Burger  
with a side of chips

## TO START

<b>Warm Olives v GF</b>	8
mixed marinated Italian olives	
<b>Bowl of Fries v</b>	10
rosemary salt and garlic aioli	
<b>Sweet Potato Fries v</b>	14
rosemary salt and garlic aioli	
<b>Garlic and Herb Baguette v</b>	9
garlic, rosemary, parsley and sea salt	
<b>Tomato Bruschetta Crust v GF+</b>	15
garlic mozzarella base, tomato concasse, Spanish onion, basil and aged balsamic	
<b>Avocado and Feta Bruschetta v VG+</b>	16
toasted sourdough, avocado, feta, cherry tomatoes and Spanish onion	
<b>Three Cheese Arancini v</b>	18
taleggio, mozzarella, parmesan, rosemary and aioli	
<b>Trio of Dips v VG+</b>	26
selection of dips served with toasted sourdough, hommus, beetroot macadamia and basil pesto	
<b>Antipasto Platter (for 2) GF+</b>	28
selection of Italian cured meats, pickled vegetables and flat bread	
<b>Chargrilled King Prawns GF</b>	28
butterflied tiger prawns, lemon, chilli and garlic butter	
<b>Semolina Fried Calamari</b>	19
dusted in Szechuan pepper, parsley and lemon aioli	
<b>Lamb Kofta GF+</b>	24
marinated capsicum and chilli lamb skewers with yoghurt, pomegranate and zaatar powder	
<b>Spicy Buttermilk Chicken</b>	21
tender chicken breast pieces, lemon, sweet and spicy pickles and smokey aioli	
<b>Polpetti GF+</b>	21
pork and veal oven baked meatballs, napolitana sauce, mozzarella, oregano and toasted sourdough	

## SAUCES

All 3 GF

Pepper	Smokey Aioli
Garlic & Rosemary Jus	Preserved Lemon Aioli
Mushroom	Chipotle Aioli
Garlic Aioli	Honey and Chipotle
Tartar	

Order at the bistro  
Open from 11:30am – til late

**V** Vegetarian **VG+** Vegan Available  
**GF** Gluten Free **GF+** Gluten Free Available

# MENU

## MAINS

- Chicken Schnitzel 24  
rosemary, thyme, lemon and parmesan crumbed chicken schnitzel, chips and a Bella slaw  
*make it a parmi* 4  
chicken schnitzel, napolitana sauce, mozzarella fior di late and parmesan
- Deconstructed Soft Shell Tacos **VG+** 23  
chargrilled Portuguese chicken, tomato salsa, sour cream, iceberg lettuce, guacamole and 4 soft tortillas
- Southern Fried Chicken Burger 23  
spicy southern fried chicken, red cabbage slaw, chipotle aioli, sweet and spicy pickles and rosemary salted fries
- Bella Cheeseburger 23  
wagyu beef pattie, American cheddar, iceberg lettuce, heirloom tomatoes, sweet and spicy pickles, smokey aioli and rosemary salted fries
- Crispy Pork Belly **GF** 34  
apple puree, honey glazed Dutch carrots and red elk
- Crispy Skin Atlantic Salmon **GF** 34  
roasted baby beetroot, green beans, citrus dressing and spring onion
- Pan Seared Barramundi Fillet **GF** 34  
tomato medley, mint, parsley, swiss chard, pomegranate, lemon and molasses dressing
- Veal Saltimbocca **GF** 36  
tenderised veal rump, sage, prosciutto, steamed broccolini, balsamic escallots, sweet potato puree and red wine jus
- Pan Seared Chicken Breast **GF** 36  
crushed kipfler potato, rosemary, sautéed kale and pepper sauce

## FROM THE GRILL

*All served with your choice of side and choice of sauce*

- 250g Tajima Wagyu Rump 40  
350g Scotch Fillet 45

## TO SHARE

2 – 3 pax

- Slow Cooked Whole Lamb Shoulder **GF** 82  
sautéed seasonal vegetables, crispy sebago potatoes, gremolata and mustard jus
- Bistecca alla Fiorentina **GF** 89  
1 kg t-bone steak, rosemary salted fries, red wine jus, salsa verde and rocket salad

## BOWLS

- Poke Bowl **GF+** 23  
avocado, red cabbage, beetroot, edamame beans, coriander, shallots, black sesame seeds, lime mayo, brown rice and ponzu dressing  
*choice of sashimi salmon or poached chicken*
- Vegan Bowl **V GF** 22  
baby spinach, roast butternut pumpkin, baby beetroot, grilled zucchini, capsicum, avocado, brown rice, walnut crumb and balsamic vincotto
- Mediterranean Lamb Bowl **GF+** 26  
roasted lamb rump, capsicum, feta, zucchini, barley, kalamata olives, rocket and minted yoghurt

## FROM THE GARDEN

- Warm Tuscan Salad **GF+** 22  
grilled chicken breast, rocket, semi-dried tomatoes, crispy pancetta, grilled asparagus, torn ciabatta bread and balsamic dressing  
*add avocado – 3*
- Caesar Salad **GF+** 20  
baby gem lettuce, crispy croutons, pancetta, parmesan, poached egg and Caesar dressing  
*add chicken – 5*
- Beetroot and Feta Salad **V GF** 21  
roast baby beetroot, spinach, roast butternut pumpkin, kale, feta, quinoa, cherry tomatoes, radish, dukkah spice and balsamic dressing  
*add chicken – 5 / add avocado – 3*

## SIDES

- Fries **V** 7  
rosemary salt
- Sweet Potato Fries **V** 10  
rosemary salt
- Broccolini **V VG+ GF** 9  
steamed broccolini, lemon, chilli, ricotta and toasted almonds
- Roast Butternut Pumpkin **V VG+ GF** 9  
truffle honey and walnut crumb
- Steamed Seasonal Vegetables **V GF+** 8  
parsley, olive oil and black pepper
- Sebago Potatoes **V GF+** 9  
seeded mustard vinaigrette, confit garlic and chives
- Rocket Salad **V VG+ GF** 8  
parmesan, pear, walnut and balsamic

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# MENU

## PIZZA

*Make the base GF – 3*

<b>Margherita</b>	23	<b>Fungi</b>	25
tomato base, mozzarella fior di latte, basil and grana padano parmesan		tomato base, mozzarella fior di latte, double smoked ham, mixed wild mushrooms and truffle pecorino	
<b>Salame</b>	24	<b>Capricciosa</b>	26
tomato base, mozzarella fior di latte, hot salami and baby basil		tomato base, mozzarella fior di latte, shaved leg ham, artichokes, kalamata olives, mushrooms, parmesan and basil	
<b>Vegetariana <b>VG+</b></b>	25	<b>Piccante</b>	26
tomato base, spinach, mozzarella fior di latte, pumpkin, zucchini, black olives, cherry tomatoes, basil pesto and ricotta		BBQ base, mozzarella fior di latte, chorizo, salami, pancetta and parsley	
<b>Italian Bacon</b>	26	<b>Caprino e Salami</b>	25
tomato base, mozzarella fior di latte, crispy pancetta, roast butternut pumpkin, ricotta, feta and pine nuts		tomato base, salami cacciatore, mozzarella fior di latte, goats cheese and caramelised onions	
<b>Gamberetti</b>	26	<b>Diavola</b>	26
tomato base, mozzarella fior di latte, garlic prawns, zucchini, cherry tomatoes and chilli		tomato base, roast capsicum, mozzarella fior di latte, black olives, Spanish onion, spicy sopressa salami, eggplant and oregano	
<b>Pollo</b>	26	<b>Prosciutto</b>	26
BBQ base, mozzarella fior di latte, marinated chicken breast, Spanish onion, mushrooms and rosemary		tomato base, mozzarella fior di latte, prosciutto di parma, shaved parmesan and rocket	

## PASTA

<b>Open Butternut Pumpkin Ravioli</b>	29
roast butternut pumpkin, walnut crumb, burnt butter and sage	
<b>Prawn Linguine</b>	33
garlic prawns, cherry tomatoes, basil pesto, chilli and lemon crumb	
<b>Rigatoni Arabiata</b>	31
napolitana sauce, crispy pancetta, garlic, chilli, parsley and pecorino	
<b>Potato Gnocchi</b>	32
braised lamb ragu, mixed wild mushrooms, rosemary, fresh peas and aged ricotta	

## KIDS

*All – 12  
and served with a small juice*

Calamari and Chips  
Chicken Schnitzel and Chips  
Napolitana  
Ham and Cheese Pizza

## DESSERT

<b>Bombolone</b>	14	<b>Raspberry Crème Brulee</b>	15
Nutella filled Italian donuts		almond biscotti and fresh berries	
<b>Chocolate Brownie</b>	15	<b>Dark Chocolate and Coffee Budino</b>	15
warm chocolate brownie, vanilla gelato, salted caramel and honeycomb		dark chocolate mousse, hazelnut, caramel and vanilla gelato	

We try our best to cater for all dietary requirements. please consider that all menu items may contain traces of gluten, nuts and other allergens. If you have any concerns or requests please let us know!

**HOST YOUR NEXT FUNCTION AT BELLA**  
SPECIAL OCCASIONS | BIRTHDAYS | CORPORATE EVENTS | HIGH TEA  
**ENQUIRE NOW**

Call 8884 2800 or email [bvh.functions@momentohospitality.com.au](mailto:bvh.functions@momentohospitality.com.au)