



## TO START

## WEEKLY SPECIALS \$16

MONDAY

### Chicken Schnitzel

or make it a parmi - 4  
choice of sauce - 3

TUESDAY

### 250g 28-Day Aged Rump

side of chips or salad  
choice of sauce - 3

WEDNESDAY

### Deconstructed Butternut Pumpkin Ravioli or Rigatoni Arabiata

THURSDAY

### Bella Cheese or Southern Fried Chicken Burger

side of chips

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

## SAUCES

3 each

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

V Vegetarian

VG+ Vegan available

GF Gluten Free

GF+ Gluten Free available

## MAINS

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

## FROM THE GRILL

With your choice of side

<b>250g Tajima Wagyu Rump</b>	40
<b>350g Scotch Fillet</b>	45

## TO SHARE

<b>Slow Cooked Whole Lamb Shoulder GF</b>	82
sautéed seasonal vegetables, crispy sebago potatoes, gremolata and mustard jus	

## SIDES

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

## FROM THE GARDEN

<b>Poke Bowl GF+</b>	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	
<b>Vegan Bowl V GF</b>	22
baby spinach, roast butternut pumpkin, baby beetroot, grilled zucchini, capsicum, avocado, brown rice, walnut crumb and balsamic vincotto	
<b>Mediterranean Lamb Bowl GF+</b>	26
roasted lamb rump, capsicum, feta, zucchini, barley, kalamata olives, rocket and minted yoghurt	

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

## PASTA

Gluten free pasta available on request

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

## KIDS \$12

Served with a small juice

<b>Calamari and Chips</b>
<b>Chicken Schnitzel and Chips</b>
<b>Napolitana</b>
<b>Ham and Cheese Pizza</b>

## DESSERTS

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

## BOOK A FUNCTION

HOST YOUR NEXT FUNCTION AT BELLA

SPECIAL OCCASIONS  
CORPORATE EVENTS  
BIRTHDAY'S  
HIGH TEA'S

**ENQUIRE NOW**

[BELLAVISTAHOTEL.COM.AU](http://BELLAVISTAHOTEL.COM.AU)

[BVH.FUNCTIONS@MOMENTOHOSPITALITY.COM.AU](mailto:BVH.FUNCTIONS@MOMENTOHOSPITALITY.COM.AU)

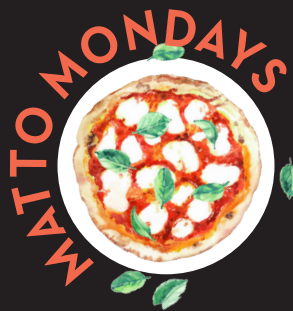
## WHAT'S ON



SUNDAY, SEPT 1



TUESDAY, NOV 5



**ALL YOU CAN EAT  
WOODFIRED PIZZAS**  
6PM - 9PM



AVAILABLE SATURDAYS  
AND SUNDAYS

## Crosta

<b>Garlic Crust V</b> garlic, parsley and EVO	12
<b>Cheese Garlic Crust V</b> garlic, fior di latte cheese, parsley and EVO	12
<b>Schiacciata V</b> olive oil and rosemary EVO	12

## Bianche

<b>Salsiccia e Friarelli</b> Italian sausage, friarelli, fior di latte and fresh chilli	26
<b>Four Cheeses V</b> gorgonzola cheese, smoked scamorza, parmesan and fior di latte	25
<b>Mari e Monti</b> porcini mushrooms, prawns, fior di latte, garlic and fresh chilli	26
<b>Salsiccia e Patate</b> roasted potatoes Italian sausage, smoked scamorza cheese and rosemary	25
<b>Boscaiola</b> fior di latte, porcini mushrooms and pancetta	26
<b>Genovese V</b> fior di latte, pesto, sun-dried tomatoes and basil (V)	23
<b>Emiliana</b> fior di latte, mortadella, straciatella cheese and pistacho	26
<b>Tartufata V</b> fior di latte, porcini mushrooms, goat cheese and truffle oil	26

## Rosse

<b>Margherita V</b> San Marzano tomatoes, fior di latte, basil and EVO	23
<b>Bufala V</b> San Marzano tomatoes, buffalo mozzarella, basil and EVO	28
<b>Montanara</b> San Marzano tomatoes, fior di latte, mushrooms, mild salami and buffalo ricotta	25
<b>Calzone</b> San Marzano tomatoes, buffalo ricotta, smoked ham and mushrooms	26
<b>Ortolana</b> San Marzano tomatoes, fior di latte, and roasted capsicums, eggplant, zucchini and onions	25
<b>Capricciosa</b> San Marzano tomatoes, smoked ham mild salami, olives, mushrooms and fior di latte	26
<b>Tricolore</b> San Marzano tomatoes, san danielle prosciutto, rocket, shaved parmesan fior di latte and EVO	26

## Antipasti

<b>Woodfired bread</b>	6
<b>Pickled artichokes</b>	9
<b>Warm Italian olives</b> Garlic, rosemary and citrus peel	6
<b>Marinated peppers</b>	9
<b>Heirloom tomato</b> Pickled onion and aged balsamic	10
<b>Burrata</b> EVO, cracked pepper and dehydrated olives	12
<b>Ricotta</b> Truffle honey	6
<b>Baked Tomino cheese</b> Confit garlic and rosemary	11
<b>White Spanish sardines</b> white balsamic, olive oil and dill	9
<b>Mortadella</b>	8
<b>San Danielle Prosciutto</b>	11
<b>Sopressa salami</b>	9

## Campione

### share for two

<b>Olives, artichokes, Burrata, prosciutto, sopressa and woodfired bread</b>	55
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### share for four

<b>Olives, artichokes, Burrata, prosciutto, sopressa and woodfired bread</b> With your choice of La Stella pizza	75
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## Dolce

<b>Nutella Calzone</b> filled with Nutella served with fresh strawberries and coconut flakes	16
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### EVO Extra Virgin Olive Oil

### V Vegetarian

### Take away available

Call 02 8884 2800 to order or drop by pick up a bottle of wine from Fleet Street bottle shop and place your order for takeaway, it doesn't take long.