



# MENU

GF gluten free  
GF+ gluten free available  
V vegetarian  
CH chilli

## MEMBERS SPECIALS

### MONDAY

CHICKEN SCHNITZEL 16  
with a side of chips and slaw  
Make it a parmi extra 4  
add sauce 3

### TUESDAY

250G RUMP STEAK 18  
with a side of chips or slaw  
add sauce 3

### WEDNESDAY

PASTA 16  
Deconstructed Pumpkin Ravioli 16  
Braised Veal Osso Buco Fussili 16

### THURSDAY

BURGER & CHIPS 16  
Bella Cheese or  
Southern Fried Chicken

## SOMETHING LIGHT

GARLIC & HERB BAGUETTE V 9  
Garlic, rosemary, parsley and sea salt

BOWL OF CHIPS V 10  
Rosemary salt and garlic aioli

CHEESE GARLIC CRUST V 14  
Garlic, fior di latte cheese, parsley and EVO

SWEET POTATO CHIPS V 14  
Rosemary salt and garlic aioli

AVOCADO & FETTA BRUSCHETTA V 15  
Toasted sourdough, cherry tomato, Spanish onion, parsley

MUSHROOM ARANCINI V 20  
Truffle pecorino, porcini powder and garlic aioli

SEMOLINA FRIED CALAMARI 20  
served with a side of aioli

## SALADS

BEETROOT & FETA V GF 22  
Roast baby beetroot, spinach, roast butternut pumpkin, kale, feta, quinoa, cherry tomatoes, radish, Dukkah spice and balsamic dressing

WARM TUSCAN GF + 24  
Grilled chicken breast, rocket, semi-dried tomato, asparagus, crispy pancetta, toasted ciabatta bread and balsamic dressing

add avocado - 3  
add chicken - 5

## BOWLS

VEGAN BOWL V 24  
Roasted pumpkin, beetroot, cherry tomato, avocado, rocket and quinoa

STEAK BOWL 28  
Wagyu rump, heirloom tomatoes, rocket, crushed potatoes, fetta & roasted spring onion

## PASTA

*Gluten free pasta available on request*

FUSSILI 34  
Braised veal osso buco, tomato, red wine, oregano and parmesan

SPAGHETTI 34  
Tossed with garlic, lemon, chilli, prawns, cherry tomato and parsley



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## MAINS

**CHICKEN SCHNITZEL** 24  
Rosemary, thyme, lemon and parmesan crumbed chicken schnitzel served with chips and slaw

**MAKE IT A PARM** +4  
Chicken schnitzel smothered in Napolitana sauce, fior di latte mozzarella, and parmesan

**DECONSTRUCTED SOFT SHELL TACOS** 24  
Chargrilled Portuguese chicken, tomato salsa, guacamole, sour cream, iceberg lettuce and four soft tortilla's

**CRUMBED FISH FILLETS** 33  
Bream crumbed with chilli, lemon and thyme lightly fried served with lemon aioli and a garden salad

**PORCHETTA GF** 36  
Twice cooked pork belly served with cauliflower puree, pickled apple and caramelized Dutch carrots

**CRISPY SKIN ATLANTIC SALMON GF** 36  
Roasted baby beetroots, green beans, pea tendrils, spring onion and citrus dressing

**BEEF CHEEK GF** 37  
Slow braised beef cheek served with sauteed Cavalonero, pumpkin puree, red wine jus and gremolata

## KIDS MEALS - \$12 ea

- CALAMARI AND CHIPS
- CHICKEN SCHNITZEL AND CHIPS
- NAPOLITANA PASTA
- HAM AND CHEESE PIZZA

## SAUCES - \$3 ea

- PEPPER
- GARLIC AND ROSEMARY JUS
- MUSHROOM
- GARLIC AIOLI
- PRESERVED LEMON AIOLI
- CHIPOTLE AIOLI

## BURGERS

**BELLA CHEESE BURGER** 24  
100% Angus Beef Pattie, American cheddar, iceberg lettuce, tomato, sweet and sour pickle and Dijon mayo

**SOUTHERN FRIED CHICKEN BURGER** 24  
Red cabbage slaw, sweet and sour pickles and chipotle aioli

add bacon - 4  
add cheese - 3

## FROM THE GRILL

**250G TAJIMA WAGYU RUMP** 42  
choice of sauce and one side

**350G SCOTCH FILLET MBA 2+** 49  
choice of sauce and one side

## SIDES - \$9 ea

- BOWL OF CHIPS V
- SWEET POTATO CHIPS V
- BELLA SLAW V
- ROASTED VEGETABLES V GF
- SAUTE'ED ASIAN GREENS V GF
- GARDEN SALAD V GF
- MASH POTATO GF

## DESSERT

- CHOCOLATE BROWNIE** 15  
Warmed chocolate brownie, hazelnuts, salted caramel and vanilla gelato
- BOMBOLONE** 15  
Italian donuts filled with Nutella
- BANANA SPLIT** 15  
Caramelized banana, mixed nut praline, dark chocolate sauce and maraschino cherries