

M - MEMBER PRICE
V - VISITORS PRICE



REWARDME

Scan to receive discounts, members pricing and more!



AT BELLA WE OFFER YOU A PREMIUM PUB MENU
We use only the freshest ingredients and hand make everything onsite, preparing each dish individually for your enjoyment

TO START

	M	V
BOWL OF CHIPS V rosemary salt and garlic aioli	10	11
SWEET POTATO CHIPS GF V rosemary salt and garlic aioli	13	14
GARLIC & HERB BAGUETTE V garlic, mixed herbs and sea salt	8	9
AVO & FETTA BRUSCHETTA V VG+ toasted sourdough, cherry tomato, spanish onion, Danish fetta, avocado and basil	16	17
STEAMED PORK DUMPLINGS chilli, soy & shallots	16	18
MIXED MUSHROOM ARANCINI V truffle pecorino, porcini powder and garlic aioli	19	20
CHICKEN RIBLETS GF slow cooked in a honey BBQ marinade, topped with sesame and shallots	20	21
SEMOLINA FRIED CALAMARI VG+ lightly fried and dusted with szechuan pepper, parsley and served with preserved lemon aioli	20	21
BEEF NACHOS GF VG+ pulled beef brisket, tomato salsa, black beans, jalapenos, guacamole and sour cream	26	28

SALADS

	M	V
CAESAR SALAD V GF+ cos lettuce, pancetta, egg, parmesan, toasted bread and home made caesar dressing	22	23
ROASTED PUMPKIN V GF roasted butternut pumpkin, raisins, almonds, spinach, feta, chickpeas and pea tendrils	24	26
WARM TUSCAN GF+ poached chicken, pancetta, rocket, semi-dried tomato, asparagus, toasted ciabatta bread and balsamic dressing	25	27
CRISPY ASIAN SLAW GF+ charred corn, cabbage, celery, carrot, crispy noodle, shallots, BBQ chicken and honey soy dressing	24	25
add avocado		3
add chicken		5

BOWLS

	M	V
POKE BOWL GF choice of sashimi salmon, poached chicken or vegetarian avocado, red cabbage, edamame beans, coriander, shallots, black sesame seeds, wasabi mayo, brown rice and ponzu dressing	26	28
STEAK BOWL GF seared flank steak, rocket, potato salad, spring onions, feta and heirloom tomato	28	30

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KIDS MEALS

Includes a small juice

CALAMARI & CHIPS	12
CHICKEN SCHNITZEL & CHIPS	12
NAPOLETANA PASTA	12
HAM & CHEESE PIZZA	12

V - Vegetarian
GF - Gluten Free

VG+ - Vegan available
GF+ - Gluten Free available

BURGERS

	M	V
FIRE & BRIMSTONE CHEESEBURGER	19	21
crushed beef pattie, double cheese, sweet and sour pickles, American mustard and ketchup		
BELLA BURGER	24	25
100% angus beef pattie, American cheddar, gem lettuce, beetroot, tomato, sweet and sour pickle and smokey mayo		
SOUTHERN FRIED CHICKEN BURGER	24	25
red cabbage slaw, sweet and sour pickles and chipotle aioli		
add cheese	3	
add bacon	4	
add extra patty	5	

MAINS

CHICKEN SCHNITZEL	25	26
rosemary, thyme, lemon and parmesan crumbed chicken schnitzel served with chips and slaw		
MAKE IT A PARM	extra 4	
chicken schnitzel smothered in napoletana sauce, fior di late mozzarella, and parmesan		
DECONSTRUCTED SOFT SHELL TACOS VG+	26	28
chargrilled Portuguese chicken, tomato salsa, guacamole, sour cream, iceberg lettuce and four soft tortilla's		
BEER BATTERED MARKET FISH	26	28
served with chips and garlic aioli		
PORCHETTA GF	36	38
slow cooked pork belly, honey glazed Dutch carrots, cauliflower purée and red elk		
CRISPY SKIN ATLANTIC SALMON GF	36	38
steamed beans, roasted beetroot, shallots, haloumi, pea tendrils and a citrus and dill dressing		
CRISPY SKIN CHICKEN BREAST GF	36	38
mixed wild mushroom, potato purée, pepper sauce		
SLOW BRAISED WHOLE LAMB SHOULDER GF	90	93
serves 3 - 4 served with sautéed seasonal veg, crushed kipfler potato and red wine jus		

CHEF SIGNATURE DISHES

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CRISPY SKIN BARRAMUNDI	37	38
seasonal roasted potato, green bean, orange and warm citrus vinaigrette		
NASI GORENG 'INDONESIAN FRIED RICE'	26	28
served with chicken, prawn, snow peas, carrot, fried shallot, fired egg and prawn cracker		

PASTA

	M	V
<i>Gluten Free pasta available on request</i>		
RICOTTA & SPINACH RAVIOLI	32	33
tossed with Ligurian olives, confit cherry tomato, pine nuts and fresh basil		
BEEF CHEEK PAPPARDELLE	33	34
slow braised beef cheek ragu, red wine, rosemary, peas and parmesan		
CRAB LINGUINE	35	36
spanner crab, garlic, lemon, chilli, white wine, butter and parsley		
Gluten Free Pasta	3	

FROM THE GRILL

300G TAJIMA WAGYU RUMP	42	44
choice of sauce and one side		
350G SCOTCH FILLET MBA 2+	49	50
choice of sauce and one side		

SIDES

BOWL OF CHIPS V	6	7
SWEET POTATO CHIPS V	6	7
GARDEN SALAD V	6	7
POTATO MASH	6	7
SAUTÉED SEASONAL VEGETABLES	6	7

SAUCES - 3ea

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

DESSERT

WARM SPANISH CHURROS V	15	16
chilli dark chocolate sauce, fresh strawberries		
WALNUT BROWNIE V GF+	17	18
warm chocolate brownie, salted caramel, walnut praline and vanilla gelato		
PAVLOVA GF	15	16
Italian meringue, mixed seasonal berries and fruits, chantilly cream		

GF base available	extra 4
Crispy pizza base	extra 3
Vegan cheese	extra 3
Add Cheese / Vegetables	2ea
Add Meat / Seafood	3ea

Bella

PIZZA

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

BREAD & APPETIZERS

	M	V
MARINATED OLIVES V bowl of marinated mixed olives with evo, oregano, garlic and chilli served with pizza bread	12	13
GARLIC BREAD BITES V home made pizza bread mixed with garlic pecorino cheese and parsley	12	13
TOMATO BRUSCHETTA CRUST V pizza crust topped with fresh tomato, basil, EVO and garlic with balsamic glaze	12	13
BURRATA WITH PROSCIUTTO creamy burrata, served on a bed of rocket with sliced prosciutto, cherry tomato, pizza crust	20	22
BELLA PANINO home-made bread filling with meatballs, cheese, San Marzano tomato, parmesan, EVO	20	21
ICE CUBE PIZZA authentic cooking technique using ice cubes with the dough, topped with pecorino cheese, black pepper	18	19

KIDS

HAM & CHEESE

San Marzano tomato, mozzarella cheese, ham

12

AUSSIE

HAM & PINEAPPLE San Marzano tomato, mozzarella cheese, ham, pineapple	21	22
FIRE & BRIMSTONE smokey bbq sauce, smoked brisket, pulled pork, mozzarella cheese, bacon	25	26
G'DAY MATE mozzarella cheese, bacon, egg	22	23
BBQ CHICKEN smokey bbq sauce, mozzarella cheese, chicken breast, mushroom, capsicum, chilli	24	25
PEPPERONI San Marzano tomato, mozzarella cheese, pepperoni	21	22

WOODFIRE OVEN HOT POT

CHICKEN HOT POT crispy caramelised spatchcock in napolletana sauce with home-made bread	26	27
MEATBALLS traditional italian beef and pork meatballs cooked in tomato sauce, onion, sprinkled parmesan served with home-made bread	25	26
SIZZILING GARLIC PRAWNS tiger prawns cooked with, garlic, shallots and napolletana sauce, served with home-made bread	26	27

TRADITIONAL

MARGHERITA V San Marzano tomato, mozzarella cheese, basil and EVO	20	21
MARINARA San Marzano tomato, mozzarella cheese, calamari, prawn, cherry tomato, garlic, & Evo	25	26
NAPOLETANA San Marzano tomato, mozzarella cheese, Italian anchovies, capers, olives & oregano	22	23
QUATTRO FORMAGGI San Marzano tomato, mozzarella cheese, gorgonzola, smoked scarmoza & provolone cheese	23	24
CAPRICCIOSA San Marzano tomato, mozzarella cheese, ham, mushroom, artichoke, olives	24	25
VEGETARIANA V San Marzano tomato, mozzarella cheese, eggplant, capsicum, zucchini, cherry tomato, olives, onion	23	24
SAN DANIELE San Marzano tomato, mozzarella cheese, rocket, prosciutto, shaved parmesan	25	26
CALABRESE San Marzano tomato, mozzarella cheese, hot salami, olives, n'duja, onion	25	26
CALZONE San Marzano tomato, mozzarella cheese, mushroom, ham	24	25
RUSTICA mozzarella cheese, porcini mushroom, porchetta, roasted potatoes	25	26
ITALY basil pesto, buffalo mozzarella, roasted cherry tomato, balsamic vinegar, EVO	25	26
GAMBERI San Marzano tomato, mozzarella cheese, prawns, garlic, chilli, parsley	25	26
TARTUFATA V San Marzano tomato, mozzarella cheese, mix mushrooms, ricotta, truffle paste	25	26
NATURE V pumpkin cream, mozzarella, cherry tomato, zucchini, olives, leak, sunflower seed	24	25
EVOLUTION Mozzarella cheese, speck (smoked pork), rocket, roasted pineapple, shaved parmesan, EVO	25	26
RICOTTA & NUTELLA ricotta and nutella, topped with sugar	17	18

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