

## bellachara restaurant dining

### entrée

cold duck <b>sausage</b> with prune and cognac puree, capers and gherkins	18
poppy seed crusted <b>eggplant</b> with tomato, mango and balsamic dressing	14
warm <b>goats cheese salad</b> with mixed leaves, orange, celery, crisp pancetta and hazelnut dressing	16
grilled asparagus with raclette cheese and rye croutons	15
dill seared <b>tuna</b> with pear puree, prosciutto crumbs and black vinegar	18
sydney rock <b>oysters</b> with eschalot and cabernet sauvignon vinegar	2.25 each

## bellachara in spring

### main

oven roasted <b>kingfish</b> fillet with olive and thyme potato and sauce gribiche	36
<b>corn fed chicken</b> breast with a warm bean, tomato, sage salad and grain mustard crème fraîche sauce	29
spring <b>vegetable tart</b> with brioche, parmesan crust and pumpkin velouté	25
grilled <b>ocean trout</b> filet with apple and celeriac slaw, crisp potato wafers and red wine vinegar reduction	29
prime fillet of <b>beef</b> with glazed dutch carrots, baby leeks, spinach and beef consommé	36

### sides

creamed mash <b>potatoes</b>	5
tuscan style crispy <b>potatoes</b>	5
<b>bella</b> salad: persian feta, cherry tomato, mixed lettuce, white balsamic and olive oil dressing	9
<b>rocket</b> , pear and pecan salad, with extra virgin olive oil and lemon dressing	8
<b>seasonal vegetables</b>	6

## desserts in spring

vanilla <b>pannacotta</b> with caramel jelly and berry salad	14
roast <b>pineapple soup</b> with coconut ice-cream and sesame snap	12
<b>chocolate</b> orange custard with amoretti biscuit and double cream	15
<b>cherry and vanilla</b> ice-cream slice with chocolate wafers	10
chef's selection of australian <b>cheeses</b> , accompaniments, lavosh crackers	16
<b>affogato</b>	6
<b>affogato frangelico</b> (espresso shot with vanilla gelato and frangelico shot)	17

## hot drinks

espresso coffee 3.5

hot chocolate 3.5

pot of tea 3.5

english breakfast, irish breakfast, earl grey

pot of speciality T2 tea 4.5

- ♥ orange pekoe
- ♥ chamomile and lavender
- ♥ mint mix
- ♥ chai
- ♥ buddha's tears — handrolled pearls of green tea and jasmine blossoms
- ♥ detox—fennel, nettle, wood betony, juniper berries, echinacea, lemongrass, calendula, red clover and peppermint
- ♥ really russian caravan—smoky long leaf china black with lapsang souchong
- ♥ gen mai cha sencha—green tea, brown rice and popcorn
- ♥ gorgeous geisha—green tea with strawberries and cream

## kids' meals \$10

**steak** sandwich

or **sausages** and chips

or **chicken** nuggets and chips

or penne pasta with napolitana sauce

all served with salad, soft drink

and ice-cream with chocolate, caramel or strawberry topping

(available at lunch and between 6pm-7pm)

## kids' meal and care

Jaks Corner **kids club**, includes meal and care 25

## high tea @bellachara

...enjoy a scrumptious selection of  
savoury and sweet delights Friday—Sunday, noon-5pm

devonshire tea                      \$15

your choice of loose leaf T2 teas,  
scones with jam and cream

bella high tea                      \$25

your choice of loose leaf t2 teas,  
scones with jam and cream,  
chef's selection of sweet treats and sandwiches