

ANTIPASTI

Artisan Bread Basket <i>rosemary and sea salt focaccia / sardinian carasau bread / olive oil rolls / extra virgin olive oil / aged balsamic vinegar</i>	9
Charcuterie <i>served with organic bread / fruit preserve / white truffle honey / prosciutto san daniele /salame felino/ parmigiano reggiano 36 month / black pepper pecorino / asiago /sicilian olives</i>	43
Bruschetta <i>buffalo ricotta cheese / figs / toasted walnuts / aged balsamic</i>	16
Burratina <i>burrata cheese / zucchini scapece / pine nuts / mint / aged balsamic from modena</i>	24
Warm Sicilian Olives / Sea Salt Focaccia	12
Tuna Carpaccio <i>yellow fin tuna / Passion fruit / pickled turnips / chia seeds / white balsamic dressing</i>	25

SALADS

Vitello Tonnato <i>sliced veal / Tuna mayo sauce / pickled baby vegetable salad / smoked avruga caviar</i>	29
Chicken Salad <i>slow cooked chicken / mixed leaf / green beans / cherry tomatoes / spanish onions / sunflower seeds / shaved parmesan cheese / balsamic dressing</i>	26
Pumpkin Salad <i>roasted pumpkin / radicchio / gongorzola mousse / toasted walnuts / honey & balsamic dressing</i>	25

ARTISAN PASTA & RISOTTO

Tagliatelle <i>wild boar ragu / porcini mushrooms / montasio cheese / chestnuts / crispy herbs</i>	31
Homemade Egg Spaghetti <i>spanner crab / organic fresh tomato / chili / herbs flavored bread crumb</i>	29
Potato & Pumpkin Gnocchi <i>four cheeses fondue / truffle sauce / crispy sage</i>	28
Risotto alla Milanese <i>carnaroli rice / saffron / sliced italian black truffle / toasted wallnuts</i>	31

MAINS

Crispy Pork Belly <i>celeriac purée / apple chutney / pickled baby carrots / sweet potato chips</i>	39
King Salmon Confit <i>sautéed baby broccoli / lemon butter sauce / squid ink tuile</i>	44
Grilled John Dee G/F Scotch Fillet M 3+ 300gr (Tagliata) <i>mixed leaves & beetroot salad / sweet corn & horseradish sauce / sea salt</i>	56
Slow Roasted Lamb Shoulder <i>Leeks & potatoes mash / Sweet Amazonian baby peppers / demi glace sauce / crispy sage</i>	39
Eggplant Baked <i>buffalo ricotta / pistachio pesto / eggplant mousse / aged balsamic / basil / crispy cherry tomatoes</i>	36
Octopus & Mussels in Umido <i>WA octopus legs / sautéed mussels / organic tomato sauce / charcoal crostini bread / crispy basil</i>	42
Bannockburn Free Range Chicken Roasted (Half) <i>roasted seasonal vegetables / lemon and herbs marinade</i>	39

SIDES

Wedges Potato chips <i>black truffle salsa / italian pecorino cheese</i>	14
Sautéed baby broccoli <i>chilli / garlic / toasted almonds</i>	12
Wild Rocket <i>pear / parmigiano / balsamic dressing</i>	10
Roasted Potatoes <i>sicilian sea salt / rosemary</i>	11
Mix Leaves Salad <i>cherry tomatoes / Lemon oil dressing</i>	9
Garlic Pizza Bread	12

serve until 11:00am

BREAKFAST

Organic fruit bowl <i>Fresh seasonal fruits add yogurt 3.0</i>	14.0	Brioche bun <i>Pasture raised eggs, grilled bacon, caramelized onions, tomato chutney</i>	14.0
Cinnamon spiced poached pear <i>whipped buffalo ricotta, walnut granola, strawberry compote</i>	18.5	Breakfast bruschetta <i>Poached egg, cow ricotta, marinated tomatoes, avocado, sourdough bread</i>	21.0
Roasted muesli <i>coconut yogurt, wild berries, dates, honey</i>	17.5	Sicilian baked eggs <i>Organic tomato sauce, pork and fennel sausages, kale, potatoes, black pepper pecorino, focaccia</i>	21.0
Warm waffles <i>hazelnut praline, fresh wild berries, pistachio crumbs</i>	17.5	Frittata <i>Baby spinach, mozzarella, tomato, smoked ham, sourdough bread</i>	21.0

BEL & BRIO BREAD & EGGS

Your selection of organic sourdough bread baked daily in our home kitchen and pasture raised eggs straight from the bel and brio farm

16.0

BREAD

white sourdough
multigrain sourdough
rye sourdough
gluten free

EGGS

scrambled
poached
fried
boiled

SIDES

avocado 4.5
roasted mushrooms 4.0
fresh tomato 4.0
sautéed spinach 4.0
ricotta 4.5
Italian sausage 5.0
grilled bacon 5.0

DRINKS

Now pouring Will & Co. coffee		SOFT DRINK	5.0
ESPRESSO		coca-cola varieties / tonic / lemonade / fanta / lift / chinotto san pellegrino / arancia rossa san pellegrino	
Black	5.0	PREMIUM ORGANIC TEA	4.5
<i>espresso / macchiato / long black using 303 blend / brazilian, colombian aaa zimbabwean</i>		by Ovvio	
With Milk	5.5	<i>breakfast / earl grey / sencha green / peppermint darjeeling / vanilla sky mint / sweet lemon ginger / white jasmine / chai / ruby hearth berry / chamomile</i>	
<i>flat white / cappuccino / latte / piccolo / mocha / hot chocolate using 808 blend / guatemalan, brazilian</i>		RAW PRESSED JUICE	8.5
Other Milk	+0.5	- orange: orange	
soy / almond		- green: apple, cucumber, celery, kale, silverbeet, lemon	
Mugs/Large	+1.0	- bondi: apple, carrot, pineapple, ginger, lemon	
SHAKES	6.5	- lemonade: water, lemon, agave	
<i>chocolate / vanilla / salted caramel</i>		- beetroot: apple, beetroot, carrot, ginger, celery, lemon	
		- watermelon: watermelon, apple, lemon	

10% surcharge will apply on public holidays



BANQUET MENU

Autumn Set Menu to Share

Antipasto Board

*white truffle honey / fruit preserve / San Daniele prosciutto /
salame felino / wagyu beef / bresaola / black pepper pecorino /
asiago / gorgonzola dolce / italian olives / artisan bread*

Bruschetta

*Buffalo ricotta cheese / fresh figs / toasted walnuts / aged
balsamic*

Tuna Carpaccio

*yellow fin tuna / Passion fruit / pickled turnips / chia seeds / white
balsamic dressing*

Potato & Pumpkin Gnocchi

four cheeses fondue / truffle sauce / crispy sage

Tagliatelle

*wild boar ragu / porcini mushrooms / montasio cheese / chestnuts
/ crispy herbs*

King Salmon Confit

sautéed baby broccoli / lemon butter sauce / squid ink tuile

12 hrs Slow Cooked Lamb

*leeks & potatoes mash / sweet amazonian baby peppers / demi
glace sauce / crispy sage*

Mix Leaves Salad

Cherry tomatoes / Lemon oil dressing

Sorbet of the day

*Please note that this set menu is available for groups of minimum 6 people. At Bel&Brio we do our
best to accommodate dietary requirements, however we cannot guarantee that our food will be
allergen free. 10% surcharge will apply on public holidays*



MENU 3 COURSE

STARTERS

Yellowfin Tuna

seared yellowfin tuna / tuna mayo sauce / caper leaves / seasonal leaf salad / citrus dressing

or

Burratina

50g burrata cheese / zucchini escapece / mint / toasted pine nuts / aged balsamic from modena

or

Beef Tartare

black angus beef fillet tartare / parmesan crust / italian black truffle

FIRST COURSE

Carnaroli Risotto

cauliflower puree / chestnuts / porcini powder / micro leaves

or

Spaghetti Crab

spanner crab / organic fresh tomato / chili / herb flavoured bread crumb

or

Homemade Ravioli

spinach and ricotta ravioli / lamb ragu / Tuscan pecorino / crispy sage

SECOND COURSE

12h Slow Cooked Beef Ribs

short beef ribs / whisky and dark chocolate jus / radicchio in agrodolce / almonds sliced

or

Barramundi

steamed barramundi fillet / mussels / organic tomato sauce / charcoal crostini bread

or

Pumpkin Gratin

parmesan fondue / aged balsamic / seasonal leaves / toasted pumpkin seeds

DESSERT

Chestnut Tart

homemade pastry tart / chestnut mousse / wild berries coulis / caramel threads

TEA AND COFFEE

A 10% surcharge applies on all public holidays. For tables of 10 or more guests, your bill will include a service charge of 10%, this service charge is at your discretion.



BEL & BRIO

Premium Beverage Package **\$100 per person** for up to **2 hours**

SPARKLING

N/V Billecart-Salmon Reserve Brut

WHITE WINE

(Please select two)

2013 Mader Riesling 'Rosacker' (Alsace, FRANCE)

2013 Jermann Pinot Grigio (Friuli, ITALY)

2013 Delaporte Sancerre Sauvignon Blanc (Loire Valley, FRANCE)

*2010 Meerea Park 'Alexander Monroe' Semillon
(Hunter Valley, NSW)*

*2013 Ocean Eight 'Grande' Chardonnay
(Mornington Peninsula, VIC)*

RED WINE OR ROSÉ

(Please select two)

2015 Domaine du Gros Nore Bandol Rosé (Bandol, FRANCE)

2015 Stefano Lubiano Pinot Noir (Southern, TAS)

2015 Torbreck 'The Struie' Shiraz (Barossa Valley, SA)

*2013 Highbank Cabernet Sauvignon, Merlot & Cabernet Franc
(Coonawarra, SA)*

CHOICE OF TAP BEER AND LIGHT BEER

BAR FOOD MENU

ANTIPASTI

Artisan Bread Basket	9
<i>rosemary and sea salt focaccia / sardinian carasau bread / olive oil rolls / extra virgin olive oil / aged balsamic vinegar</i>	
Charcuterie	42
<i>served with organic bread / fruit preserve / white truffle honey / prosciutto San danielle / salame felino / parmigiano reggiano 36 month / black pepper pecorino / asiago / sicilian olives</i>	

BITES

Shoestring Fries	9
Wedges Potato Chips	14
<i>black truffle salsa / italian pecorino cheese</i>	
Bruschetta	16
<i>buffalo ricotta cheese / fresh figs / toasted walnuts / aged balsamic</i>	
Calamari	18
<i>smoked paprika mayo / lemon</i>	
Warm Sicilian olives	12
<i>rosemary and sea salt focaccia</i>	
Cheese Plate	23
<i>gorgonzola / black truffle pecorino / montasio / white truffle honey / fruit preserves / music bread</i>	

10% surcharge will apply on public holidays

COCKTAILS

Espresso Martini <i>Vodka, Coffee Liquor, Espresso</i>	20
Negroni <i>Gin, Red Vermouth, Campari</i>	19
Charlie Chaplin <i>Sloe Gin, Lime Juice, Apricot Brandy</i>	19
Daiquiri (Mango or Raspberry version available from \$19.50) <i>White Rum, Lime Juice, Sugar Syrup</i>	19
Not Tiki 19 <i>Dark Rum, Passion Fruit, Pineapple juice, Lemon Juice, Mint, Agave Syrup</i>	
Margarita (Mango or Raspberry version available from \$19.50) <i>Tequila, Lime Juice, Triple sec</i>	19
Old Fashioned From <i>Choice of Bourbon, Whisky or Rum, Bitters, Sugar</i>	19
Amaretto/Whisky Sour From <i>Choice of whiskey or Disaronno, Lemon Juice, Sugar Syrup, Egg White</i>	19
Long Island <i>Tequila, Rum, Gin, Vodka, Triple sec, Lemon Juice, Sugar syrup</i>	21
Aperol Spritz <i>Aperol, Prosecco, Soda</i>	18

Classic cocktails available on request

BEERS

TAP

Southern Bay Lager (<i>Victoria</i>)	10
Shark Island Voodoo IPA (<i>New South Wales</i>)	10
Goose Island IPA (<i>Chicago</i>)	11
Wild Yak Pacific Ale (<i>Tasmania</i>)	10
Asahi Black "Dunkel" (<i>Japan</i>)	12
Lord Nelson Three Sheets Pale Ale (<i>New South Wales</i>)	11

NEW SOUTH WALES CRAFTED BEERS

Riverside 69 Summer Ale	11
Riverside 44 American Amber	12.5
Lord Nelson Pale Ale	11.5
Stone and Wood Pacific Ale	11
Camperdown Pale Ale	10
Keller Instinct Bavarian Lager	10
Murrays 'Whale Ale' Wheat Beer	10.5
Murrays 'Rude Boy' Pilsner	11
Mountain Goat 'Fancy Pants'	12
Charmer Red IPA	11
Six String Dark Red IPA	12

VICTORIA CRAFTED BEERS

White Rabbit Dark Ale	12
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LIGHT BEER

Coopers Light Beer	8
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INTERNATIONAL BOTTLED

Brooklyn Brown Ale (<i>USA</i>)	12.5
Sierra Nevada Pale Ale (<i>USA</i>)	12.5
Sierra Nevada 'Torpedo' IPA (<i>USA</i>)	13.5
Corona	12
Menabrea	12
Stella Artois	10

CIDER

Hills Apple Cider (<i>South Australia</i>)	10
Napoleone Pear Cider (<i>Victoria</i>)	10.5

GINGER BEER

Lick Pier (<i>Victoria</i>)	12.5
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WHITE WINES BY THE GLASS

SPARKLING

NV Villa Sandi Prosecco (<i>Veneto, IT</i>)	10
NV Laurent Perrier 'Brut' (<i>Champagne FR</i>)	21
NV Perrier-Jouet Grand Brut (<i>Champagne FR</i>)	24

WHITES (125ml)

2016 Mount Horrocks (<i>Riesling; Watervale SA</i>)	14
2005 Kanta by Ergon Muller & Yalumba (<i>Riesling; Adelaide Hills AUS</i>)	17
2013 First Creek Winemaker's Reserve (<i>Semillon; Hunter Valley, AUS</i>)	15
2016 Delaporte Sancerre AC 'Chavignol' (<i>Sauvignon Blanc; Loire Valley, FR</i>)	17
2017 Hahndorf Hill (<i>Pinot Grigio; Adelaide Hills, AUS</i>)	15
2016 Yangarra Estate (<i>Roussanne; McLaren Vale AUS</i>)	13
2015 Church Road Grand Reserve (<i>Chardonnay; Hawke's Bay NZ</i>)	15
2015 Los Vascos 'Dom Baron de Rothschild' (<i>Sauvignon Blanc; Casablanca, Chile</i>)	12
2014 Bernard Moreau Bourgogne Blanc AC (<i>Chardonnay; Burgundy, FR</i>)	20
2015 Terre di Terrossa (<i>Soave; Veneto, IT</i>)	14
2015 Colterenzio (<i>Pinot Grigio; Alto Adige, IT</i>)	15

CORAVIN WINES (50ml)

2013 Chateau Mouton Rothschild 'Aile d'Agents' (<i>Sauvignon Blanc, Semillon & Muscadelle; Bordeaux, FR</i>)	25
2013 Guigal Condrieu 'La Doriane' (<i>Viognier; Rhone Valley, FR</i>)	26
2002 Brokenwood 'ILR Reserve' (<i>Semillon; Hunter Valley, AUS</i>)	16
2014 Jermann 'Vintage Tunina' IGT (<i>Sauvignon, Chardonnay, Ribolla Gialla, Malvasia and Picolit; Venezia Giulia, IT</i>)	19

RED WINES BY THE GLASS

ROSÉ (125ML)

2016 Poggerino Rosato (<i>Sangiovese, Tuscany, IT</i>)	14
2016 Domaine La Suffrene Bandol AC (<i>Mouvedre, Cinsault, Grenache & Carignan, FR</i>)	15

REDS (125ml)

2013 Tua Rita Rosso dei Notri (<i>Sangiovese Blend; Tuscany, ITA</i>)	19
2016 Goodman 'Nikkal' (<i>Pinot Noir; Yarra Valley, AUS</i>)	12
2014 The Elder (<i>Pinot Noir; Martinborough, NZ</i>)	17
2016 Clyde Park (<i>Pinot Noir; Geelong, VIC</i>)	16
2015 Domaine Naturaliste 'Rebus' (<i>Cabernet Sauvignon; Margaret River, AUS</i>)	15
2010 Jaboulet Aine Crozes Hermitage AC Dom. Thalabert (<i>Syrah; Rhône Valley, FR</i>)	22
2014 Sarabonde Faugeres 'Misterioso' (<i>Grenache Syrah; Languedoc, FR</i>)	13
2013 Clarendon Hills (<i>Syrah; McLaren Vale, AUS</i>)	20
2011 Campo Viejo Rioja 'Reserva' (<i>Tempranillo; Rioja, SPAIN</i>)	11
2015 Head Wines 'Red' (<i>Shiraz; Barossa Valley, AUS</i>)	13
2016 Massimo Rivetti Langhe Rosso (<i>Nebbiolo Blend; Piedmont, IT</i>)	16

CORAVIN WINES (50ML)

2004 Vietti Barolo 'Brunate' (<i>Nebbiolo; Piedmont, IT</i>)	32
2004 Gianni Brunelli Brunello Di Montalcino 'Riserva' (<i>Sangiovese; Grosso, Tuscany, IT</i>)	25
2004 Poggio Antico Brunello Di Montalcino (<i>Sangiovese; Grosso, Tuscany, IT</i>)	30
2006 Fontodi 'Flaccianello Della Pieve' (<i>Sangiovese; Tuscany, IT</i>)	27

DESSERT / FORTIFIED WINES BY THE GLASS

DESSERT (75ML)

2016 Pressing Matters R139 Riesling (<i>Tasmania AUS</i>)	14
2015 Bernardins Muscat Beaumes de Venise AC (<i>Rhone Valley, FR</i>)	14

CORAVIN WINES (50ML)

2015 Keller 'Trockenbeerenauslese Riesling (<i>Rheinhessen GER</i>)	35
2005 Dom. Ostertag Selection de Grains Nobles 'Fronholz' Gewurztraminer (<i>Alsace FR</i>)	32

FORTIFIED (75ML)

Stanton & Killeen Grand Topaque (<i>Rutherglen, Australia</i>)	28
Stanton & Killeen Grand Muscat (<i>Rutherglen, Australia</i>)	28
Chambers 'Grand Muscat' (<i>Rutherglen, Australia</i>)	19
Chambers 'Old Vines' Muscadelle' (<i>Rutherglen, Australia</i>)	13
Valdespino 'Inocente' Fino Sherry (<i>Jerez, Spain</i>)	10
Lustau Oloroso 'Don Nuno' Sherry (<i>Jerez, Spain</i>)	10
Lustau Pedro Ximenez 'San Emilio' Sherry (<i>Jerez, Spain</i>)	16
Grahams Six Grapes Reserve Port (<i>Douro, Portugal</i>)	10
10yr Fonseca Tawny Port (<i>Douro, Portugal</i>)	14
Henriques & Henriques Malvasia Madeira 15 Year Old	27