bella

Two Course: $75.00 per person
Three Course: $85.00 per person

15% Public Holiday Surcharge

1.08% Merchant Fee Surcharge

Entrée

Murrary Cod numus, coconut, desert lime, indigenous herbs

Limestone pork belly, pumpkin, raisins, Davidson plum

Yarra Valley lamb shoulder, mandarin, tarragon, fetta

Braised local chickpeas, coriander, tarator

Mains

Chicken breast, lemon thyme, pea & ham

Little Creek beef sirloin, miso roasted onions, cauliflower puree, curry leaf

Victorian spring water barramundi, rainbow chard, chilli, garlic

Green pea risotto, Yarra Valley Dairy fetta, pine nuts

Desserts

Saffron poached pear, tonka bean, candied walnut, mascarpone

Dark chocolate pave, pistachio, roast white chocolate, Chantilly

Strawberries and cream panna cotta, native mint

YVD 'White Savourine' goat's cheese, beetroot lavash, Vyvyan's honeycomb

Sides

Beer battered fries, truffle aioli 11

Roast pumpkin, toasted spices and seeds, minted yoghurt 11

Cos lettuce, parmesan, croutons, ranch dressing 11

While utmost care is taken to ensure allergens are avoided when required, due to presence of these items in our kitchen we cannot guarantee total absence.

bella

a beautiful experience