

*bellas*<sup>AT</sup>  
TALLAGANDRA  
HILL

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Good food and good wine  
should be shared with  
good company

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Please note that our menu changes weekly  
so some menu items may not always be available

@bellasfeast  
[www.bellasfeast.com.au](http://www.bellasfeast.com.au)

**Our menu is designed to share, we recommend a mix of small and large plates. Service is designed to suit a long grazing tapas style lunch, so please let us know if you are in a rush. Alternatively if you prefer to eat your own individual meal, we recommend an entree from antipasta or small menus, and a main from the large menu.**

### NON ALCOHOLIC BEVERAGES

San Pellegrino sparkling water OR Aqua Panna Italian still water 1L 8  
Sparkling limonata, aranciata rossa 4  
Pot of tea | coffee with organic milk 4

### SNACKS all 8

Sicilian olives, aniseed myrtle, garlic (Vegan, GF, DF)  
Freshly popped butter popcorn, bush tomato dukkah (Vegan, GF)  
Bowl of spanish paprika flavoured crisps (Vegan, GF, DF)

### ANTIPASTA served with grilled flatbread, all plates 19

Spanish jamon, honey dew melon, toasted sunflower (DF)  
Soft burrata cheese with heirloom tomatoes, basil, local olive oil  
Paprika salami, red pimento peppers, mint (DF)  
Daily cheese board, dates, fresh fruit  
Daily trio of specialty dips

### SALADS




5 spice crispy soft shell crab, red slaw, plum + lime dressing (DF, GF) 24  
Rocket and parmesan salad, honey dew melon, sunflower, pomegranate vinaigrette (GF, V) 12

### LIGHT GROUP MENU 34pp. min 6 guests


Italian sparkling and still water  
Olives and today's dips with flatbread  
Steamed bao buns, crispy pork belly, cucumber, peanut hoisin (DF)  
3 cheese tortellini, butter + tomato sauce, rocket, crispy speck  
Umami schnitzel, free range chicken, mayo, korean chilli sauce (DF)  
Salted caramel macarons (V, GF, DF)

V- vegetarian, VO - vegan/vegetarian option available, DF - dairy free

### SMALL MORSELS

Stuffed jalapeño poppers, green tomatillo sauce 3p (V) 14   
Grilled kangaroo kofta, tzatziki, cucumber ribbons, mint 3p 19  
Southern fried cauliflower with coconut-buffalo sauce (Vegan, DF) 14   
Steamed bao buns, crispy pork belly, cucumber, peanut hoisin 3p (DF) 16  
Louisiana style mussel sliders, tomato, lemon myrtle ranch sauce 3p (P) 19  
Chipotle duck tacos, sour cream, pico de gallo salsa 3p (GF, VO) 18 

### LARGE HELPINGS

Saganaki prawns, tomato, feta and oregano, grilled flatbread (P) 34   
3 cheese tortellini, butter + tomato sauce, crispy speck, rocket 25  
Umami schnitzel, free range chicken, mayo, korean chilli sauce (DF) 26

### SWEETS 4 per serve

Churros with hot chocolate hazelnut sauce, strawberry puree (V) 21  
Salted caramel macarons (V, GF, DF) 15  
Choux puff balls filled with custard (V) 15

### KIDS under 12yo

Three cheese tortellini, butter + tomato sauce, parmiggiano 10  
Free range chicken schnitzel, fries, tomato sauce 10  
Frozen yoghurt pop 5

### SIDES

Shoestring fries, truffle aioli, parmiggiano regiano (V, GF) 11  
Grilled flatbread, extra 5  
GF bread surcharge 1

### GENEROUS GROUP MENU 62pp, min 6 guests

Italian sparkling and still water, flavoured sparkling water, tea + coffee  
Marinated olives and Spanish jamon  
5 spice crispy soft shell crab, red slaw, plum + lime dressing (DF, GF)  
Grilled kangaroo kofta, tzatziki, cucumber ribbons, mint  
Steamed bao buns, crispy pork belly, pickled veg, peanut hoisin (DF)  
Umami schnitzel, free range chicken, mayo, korean chilli sauce (DF)  
Saganaki prawns, tomato, feta and oregano, grilled flatbread (P)  
3 cheese tortellini, butter + tomato sauce, rocket, crispy speck  
Rocket and parmesan salad, honey dew melon, sunflower (GF, V)  
Mix platter of all sweets