



TABLE BITES

DESIGNED TO WORK LIKE TAPAS, WE RECOMMEND YOU ORDER A FEW OF OUR TABLE BITES TO SHARE... ALSO GREAT AS A STARTER

- OZ OYSTERS.....28 PER PIECE**
COFFIN BAY, SA DELICATE SALTY SWEETNESS WITH MINERAL AFTER TONES.
- BRUNY ISLAND, TAS** GREAT EXAMPLE OF NATURE CREATING SOMETHING SO DELICATE FROM A HARSH AND COLD ENVIRONMENT.
- SMOKEY BAY, SA** RICH AND FULL FLAVORED, SLIGHT VEGETAL NOTES AND A CLEAN, DRY FINISH
- BLACK PORK SCOTCH EGG.....98**
SLOW COOKED ORGANIC EGG, HORSERADISH CRÈME FRAICHE
- BUTTER FRIED CAULIFLOWER.....128**
CAPERS, CURRY, RAISIN, PINE NUTS, YOGURT CREAM
- TWISTIES.....78**
A CHOICE OF PARMESAN / TRUFFLE SALT
- SAUTÉED SQUID.....138**
OLIVES, TOMATOES, PARSLEY, CHILI, LEMON-BUTTER GRAVY
- WILD TASMANIAN CURED OCEAN TROUT.....158**
NATIVE THYME, RED ONION PICKLES, SOUR CREAM, SEAWEED CRUMBLE
- AUSSIE STEAK TARTARE.....158**
THE BELLBROOK WAY...

AUSTRALIA HAS A RICH FOOD HISTORY THAT BRINGS TOGETHER THE CUISINES AND CULTURES OF ITS MANY PEOPLES - INDIGENOUS GROUPS, BRITISH SETTLERS, AND IMMIGRANTS FROM SUCH VARIED PLACES AS ITALY, GREECE, CHINA, INDIA AND SOUTH AFRICA.

THE RESULT IS A TRUE MELTING POT OF FLAVORS, REFLECTING OZ'S MULTICULTURAL HERITAGE. AUSTRALIAN CHILDHOOD MEMORIES INCLUDE MANY OF THESE FOODS, AND WE HAVE USED THIS AS A BASE OF INSPIRATION FOR OUR MENU.

HOMEMADE, HAND-CRAFTED. HEARTY, RUSTIC AND FLAVORFUL. OUR MENU FEATURES CONTEMPORARY INTERPRETATIONS OF VINTAGE AUSTRALIA, AS WELL AS MODERN INFLUENCES - FOOD AND DRINK THAT ARE DESIGNED TO BE ENJOYED AND SHARED TOGETHER.

TABLE SALADS

A MEAL IN ITSELF, A STARTER FOR SHARING

- WATERMELON SALAD.....128**
FETA CHEESE, ABORIGINE RIVER MINT, GREEN OLIVES, POMEGRANATE, WALNUT
- SMOKY EGGPLANT & BURRATA SALAD.....158**
VINE RIPENED TOMATOES, BUSH TOMATO POWDER, 15 YEARS AGED BALSAMIC, NATIVE WILD THYME
- SYDNEY CAESAR.....108**
A BOWL OF ROMAIN, CAESAR DRESSING, AGED REGGIANO CHEESE
- JUST A SIMPLE GREEN SALAD.....108**
GREEN LETTUCES, ROCKET, CUCUMBER, TOMATOES, DAIKON RADISH, SWEET CORN, LEMON DRESSING

BIGGER BITES

- BLACK PORK CHEEK + WAGYU BEEF RISSOLES.....178**
ROASTED TOMATO SAUCE, ORZO PASTA
LIKE MY MAMA USED TO MAKE
- (V) TAGLIOLINI POMODORO.....168**
SICILIAN DATTERINI TOMATOES, SWEET BASIL, BUFFALO MOZZARELLA
A CLASSIC BUT ALWAYS THE BEST
- SZECHUAN PEPPERED DRUNKEN DUCK BREAST.....288**
BAKED FIG, LEEK, SHAOXING WINE JUS
- KINKOWOOKA MUSSELS + TANAMI FIRE FRITES.....228**
CHILI, WHITE WINE, SEA PARSLEY
- IBERICO BLACK PORK JOWL.....258**
JERUSALEM ARTICHOKE CREAM, CABBAGE HEART, PEDRO XIMENEZ
- KANGAROO LOIN ON SMOKED HAY.....298**
PARSNIP PUREE, ROASTED POTATOES, BUSH WILD THYME, RAISIN-CHOCOLATE SAUCE
- BARRAMUNDI COOKED IN ABORIGINAL PAPERBARK.....298**
FINGER LIME, CHARRED CARROT, NATIVE PLANTS

GRILLED BITES

- FRESH FROM THE SEA.....MARKET PRICE**
PLEASE ASK YOUR SERVER FOR TODAY'S CATCHES
- BUSH RIVER MINT MARINATED LAMB T-BONES 14 OZ.....348**
AUSSIE RED WINE-HONEY SAUCE
- CHARRED SAKURA CHICKEN 14 OZ.....278**
TOM YUM PASTE, KAFFIR LIME LEAVES
- AUSTRALIAN MAYURA FARM M6 WAGYU SKIRT STEAK 14 OZ.....368**
SMOKED SEA SALT, TENDON SAUCE
- TASMANIAN BEEF RIB-EYE 14 OZ.....368**
XO MUSTARD SAUCE

all grilled bites include one choice of extra bite

EXTRA BITES.....EACH 58

- BLISTERED GREEN BEANS, PARSLEY, LEMON BUTTER
- TRIPLE FRIED POTATOES, TRUFFLE SALT
- SAUTEED FOREST MUSHROOMS, CHIVES
- ORZO RISOTTO

JUICES

- OJ/ WATERMELON/ APPLE/ CARROT + GINGER.....\$ 48

SODAS

- COKE/ DIET COKE/ SPRITE/ SODA WATER/ GINGER ALE.....\$ 38

WATER

- SAN PELLEGRINO/ ACQUA PANNA\$ 68

FLOATS

OUR DENSE, RICH AND CREAMY ICE CREAM IS HOMEMADE AND IS SPUN DAILY

- COCA COLA FLOAT, YOUR WAY.....\$ 42**
COKE/ CHOICE OF A DAILY ICE CREAM
- ORANGE SPIDER FLOAT.....\$ 48**
ORANGE SODA/ TAHITIAN VANILLA ICE CREAM

SHOTS

- HOT CACTUS.....\$ 38**
TEQUILA/ JALAPENO
- SKIP & GO NAKED.....\$ 48**
GIN, LIME JUICE, BEER, CHERRY
- MONTENEGRO.....\$ 48**
DARK RUM SERVED WITH HALF A LIME, CRUSHED COFFEE BEANS AND BROWN SUGAR MIX

MARTINIS

- THE CLASSIC MARTINI.....\$78**
DRY/ EXTRA DRY / DIRTY - VODKA OR GIN
- RASPBERRY VODKA MARTINI.....\$78**
- OOLONG LYCHEE GIN MARTINI.....\$78**

SPARKLING / CHAMPAGNE

- DE BORTOLI SPARKLING BRUT (AUS).....\$ 55 / \$ 220**
- VEUVE CLICQUOT 'YELLOW LABEL' BRUT NV (FRA).....\$ 148 / \$ 730**

ROSE

- PETIT PAUL (FRA).....\$62 / \$295**

AUSTRALIAN BEERS

- XXXX.....\$38**
- COOPERS PALE ALE.....\$58**
- MOUNTAIN GOAT HIGHTAIL ALE.....\$78**
- JAMES SQUIRE AMBER ALE.....\$68**

AUSTRALIAN CIDERS

- LITTLE CREATURES PIPSQUEAK CIDER (AUS) (330ML).....\$98**
- TWO STEP APPLE CIDER (AUS) (330ML).....\$98**
- PRIMO APPLEMAN CIDER (AUS) (330ML).....\$98**

SWEET

- D'ARENBERG STUMP JUMP STICKY (AUS).....\$50 / \$250**

COCKTAILS

- BELLBROOK PINA.....\$68**
A TWISTED CLASSIC - CINNAMON INFUSED RUM, DARK RUM, PINAPPLE JUICE, COCONUT, MILK
- ONE NIGHT IN BKK.....\$88**
TAKES YOU TO KHAO SAN ROAD - LEMONGRASS INFUSED VODKA, THAI CHILLI INFUSED VODKA, GINGER, LIME, GUM, LEMON MYRTLE
- PICKINGS FROM THE NILE.....\$88**
WHAT THE PHARAOH USED TO DRINK - FRESH GRAPES, ELDERFLOWER, RUM, LEMON, GUM
- HOME MADE BOURBON CHERRY COKE.....\$68**
BOURBON SOAKED CHERRIES MUDDLED, A HEALTHY SPLASH OF BOURBON, TOPPED WITH COKE

SWEET BITES

PERFECT FOR SHARING, ENOUGH FOR THE GREEDIEST AMONGST YOUR GROUP AND JUST ENOUGH FOR 2 TO SHARE

- MILLE FEUILLE.....\$88**
SUMMER BERRIES, BUSH RIVER MINT LEMON CURD
- ROADKILL PAVLOVA.....\$88**
PASSION FRUIT & BERRIES
- STICKY DATE PUDDING.....\$98**
BRANDY CARAMEL SAUCE, MADAGASCAR VANILLA ICE CREAM
- F.O. CHOCOLATE CAKE.....\$98**
- HONEY&MILK DESSERT.....\$88**
HONEY COMB, CLOTTED CREAM, MILK ICE CREAM, ALMOND

DESSERT COCKTAILS

- BELLBROOK ESPRESSOTINI.....\$78**
VANILLA VODKA, HAZELNUT, ESPRESSO, PINCH OF MILK, GUM
- AFTER EIGHT.....\$88**
PEPPERMINT INFUSED VODKA, DARK CACAO, CHOCOLATE

BELLBROOK "PUNCH" BY THE CARAFE

- OLD SCHOOL BOOZY LEMONADE**
FRESH LEMON JUICE, GUM SYRUP, SODA, VODKA BOOZE / NO BOOZE
GLASS: \$78/\$48 1.5L PITCHER: \$330/\$278
- THE BELLBROOK LEMONADE**
GRAPEFRUIT JUICE, LIME JUICE, GUM SYRUP, TONIC WATER, ANGOSTURA BITTERS, GIN
GLASS: \$78/\$48 1.5L PITCHER: \$330/\$278
- RUM PUNCH**
DARK RUM, ORANGE, PINEAPPLE, LIME JUICE, GRENADINE & NUTMEG
GLASS: \$78/\$48 1.5L PITCHER: \$330/\$278
- WHITE SANGRIA**
WHITE WINE, CRANBERRY JUICE, ELDERFLOWER CORDIAL, SAGE
GLASS: \$78 1.5L PITCHER: \$330

- RED SANGRIA:**
RED WINE, PASSION FRUIT CORDIAL, ORANGE JUICE, LEMON JUICE,
GLASS: \$78 1.5L PITCHER: \$330
- PIMPY PIMM'S**
EARL GREY TEA, PIMMS, SWEET VERMOUTH, LIME JUICE, MINT
GLASS: \$78 1.5L PITCHER: \$330

BLOODY MARY

- THE BELLBROOK BLOODY MARY.....\$78**
CHILI VODKA, CARROT JUICE, SPICE MIX, LIME JUICE, CELERY JUICE, TOMATO JUICE, CELERY BITTERS
- THE RUSSIAN - DECONSTRUCTED BLOODY MARY.....\$78**
ICE COLD SHOT OF VODKA, CHERRY TOMATO, PICKLE, PEARL ONION

TURN OVER
Please



the BellBrook

bistro oz by Laris

WEEKDAY LUNCH SET

STARTING BITES

HAINAN CHICKEN SALAD

celery, peanut, spring onion, coriander, chili, ginger-sesame dressing

ESCALIVADA

roasted vegetables, bush herbs, aged balsamic

TODAY' S SOUP AT BELLBROOK

please ask your server

BIGGER BITES

PAN SEARED SALMON

cucumber-fennel salad, sweet potato puree

THE BELLBROOK BURGER

cheddar cheese, crispy bacon, truffle aioli, triple fried potatoes

PUMPKIN RISOTTO (v)

ADD \$98 FOR THE SPECIAL BITE

please ask your server

SWEET BITES

DESSERT OF THE DAY HOMEMADE ICE CREAM

2 COURSE \$148

3 COURSE \$178

ADD \$20 SOFT DRINK OR COFFEE OR TEA

Plus 10% service charge



the BellBrook

bistro oz by Laris

BRUNCH

SAVOURY BITES

ASPARAGUS AUSSIE TOAST 158

Slow cooked organic egg, mushroom cream, bruny island, C2 cheese

EGG BENEDICT 148

Prosciutto, grilled sourdough, brown hollandaise sauce, smoked paprika

SHAKSHUKA 138

Baked organic eggs, bell peppers, tomatoes, feta cheese,
bush tomato powder

SPICY IBERICO BELLOTA CHORIZO 158

Organic fried eggs, pomme allumettes

SWEET BITE

HUGE PANCAKE 88

Maple syrup, hazelnut, berries, butter

BRUNCH COCKTAIL SPECIALS

1.5 LITRE JUG OF OUR BELLBROOK PUNCH OF THE WEEK 200

THE BELLBROOK BLOODY MARY 45