

bel mondo spring menu

2 courses

49

3rd course

17

degustation 5 courses

85

degustation with matching wines

125

chef andy ball

entrée

Salad of asparagus with pickled beets, herb mascarpone & toasted hazelnut dressing

Roast butternut squash velouté with steamed mussels, spinach & goat's cheese tortellini

Tartare of hiramasa kingfish with cucumber cannelloni, caramel soy & crisp tempura

Carpaccio of beef with wild rocket, truffled mushroom purée & shaved parmesan,
olive crostini

Pressed terrine of mediterranean vegetables with bocconcini beignet, avocado mousse
& shaved radish salad

Pan seared scallops with roasted capsicum purée, nicoise vegetables & mizuna
(\$5 supplement)

main

Herb & garlic gnocchi with zucchini, mushroom & roast capsicum, baby spinach & parmesan shavings

Slow cooked lamb shoulder with asparagus & goat's cheese risotto, honey & garlic purée

Poached fillet of ocean trout with vongole orecchiette, saffron aioli, gremolata

Grilled cutlet of 'high country' pork with polenta pont neuf, watercress salad & roast capsicum jus

Pan fried barramundi with crushed chats, tomato & olive compote

Herb linguini with sautéed garlic prawns, broad beans & shellfish reduction

Grainfed beef tenderloin with truffled potato purée, pickled wild mushrooms, glazed baby carrots & madeira jus (*\$10 supplement*)

sides

9

Minted new potatoes

Rocket & parmesan salad

Green beans with olive oil & lemon juice

Salad of heirloom tomato with caramelised red wine vinaigrette

dessert

Chocolate & beetroot fondant with majoram, clotted cream & cardamom syrup

Honeycomb panna cotta with citrus salad & lime ice cream

Prune & apple crumble with ginger ice cream

Lavender crème caramel with mango granite & roasted strawberries

Rhubarb blanc mange with broken pavlova

bel mondo cheese plate, choice of 1, 2, or 3 cheeses
served with lavosh crackers, apple & celery salad & candies walnuts

17 / 24 / 29

dessert wine

2004 Cooffele Recioto di Soave 'Le Sponde', Soave, Italy

145

2005 Château Coutet, First Growth, Sauterne, France

130

2007 Tamar Ridge Botrytis Riesling, Tasmania

55 / 12

2007 Paul Jaboulet, Muscat de Beaume de Venise, France

65 / 13

2008 T'Gallant Moscato, Mornington Peninsula, Victoria

56

2008 Stella Bella Pink Muscat, Margaret River, WA

52 / 11

NV Campbell's Rutherglen Muscat, Rutherglen, Victoria

48 / 12

liquid dessert

15

espresso martini House infused vanilla vodka, shaken with sugar syrup, crème de cacao & a double shot of espresso coffee, finished with chocolate shavings

white russian Vodka shaken with kahlua & a splash of milk

cornetto Another dessert inspired cocktail – chocolate liqueur, amaretto & crème de mure, shaken with cream

coffee or tea

5

degustation

Amuse bouche

Pan seared scallops with roasted capsicum purée, nicoise vegetables & mizuna

2007 Sherwood Estate Riesling, Waipara, NZ

Roast butternut squash velouté with spinach & goat's cheese tortellini

2007 Trinity Hill Pinot Gris, Hawkes Bay, NZ

Poached fillet of ocean trout with confit fennel, saffron nage, gremolata

2007 Paul Jaboulet Parrallele 45, Rhône Valley, France

Slow cooked lamb shoulder with asparagus & goat's cheese risotto, honey & garlic purée

2006 Arrowfield Estate Shiraz, Hunter Valley, NSW

Lavender crème caramel with mango granite & roasted strawberries

2007 Tamar Ridge Bortrytis Riesling, Tasmania

per person

85

with matching wines

125