

BELLINI ITALIAN

Ristorante • Bar

CHICHETTI

- GARLIC BREAD** 10
4 pieces (V)
- ROSEMARY FOCACCIA** 12
Warm house-made focaccia, mediterranean dipping oil (V)
- SHOESTRING FRIES** 10
Seasoned shoestring fries, garlic aioli (V/GFO)
- SALSICCIA & OLIVES** 20
Grilled Italian sausage, warm olives, lemon (GF)
- ARANCINI (4)** 20
Mushroom, prosciutto and pumpkin arancini, tomato sugo, tonnato dressing, parmesan
- BRUSCHETTA (2)** 18
Tomato, basil, red onion, bocconcini, balsamic glaze (V)
- CALAMARI FRITTI** 20
Local salt & pepper calamari, caper aioli (GF)
- BURRATA** 28
Burrata, roasted cherry tomatoes, pepperonata, basil pesto, pine nuts, garlic crostini (V/GFO)

INSALATA

- CAPRESE** 18
Tomato, bocconcini, basil, balsamic, olive oil (V/GFO)
- CAESAR SALAD** 22
Baby cos lettuce, crispy bacon, parmesan, crostini, egg, house-made dressing (GFO)
- ITALIAN SALAD** 22
Spinach, roast pumpkin, red onion, cherry tomatoes, pine nuts, bocconcini, olive oil (V/GFO)

ADD EXTRAS

- Grilled Chicken 8
Grilled Prawns 12
Calamari 12

SECONDI

- POLLO SCALLOPINE** 32
Chicken breast, whipped mash potato, broccolini, roasted carrot, garlic & mushroom cream sauce (GF)
- PESCE** \$M/P 10
Fresh local fish, mixed greens, capsicum, red onion, cherry tomato, bocconcini, lemon dressing, olives, roasted walnuts, roasted baby potatoes, rosa mayo (GF)
- BEEF MARSALA** 40
Beef fillet, whipped mash potato, broccolini, roasted carrot, marsala mushroom cream sauce (GF)
- SCOTCH FILLET** 42
Char-grilled scotch fillet cooked to your liking, pepperonata, roasted baby potatoes, salsa verde, jus (GF)
- VEAL MILANESE** 47
Crumbed veal cutlet cooked in lemon butter with caprese salad & roasted baby potatoes **or** chilli tomato spaghetti

PASTA

- FUSILLI CARBONARA** 28
Tender chicken breast, crispy bacon, cream, egg yolk, parmesan (GFO)
- SPAGHETTI MEATBALLS** 28
House-made beef meatballs, spring onion, roasted capsicum, tomato sugo, parmesan
- RAVIOLI** 28
Spinach & ricotta ravioli, mushroom, garlic and spinach cream sauce, parmesan (V)
- SEAFOOD TORTELLONI** 32
Prawn and scallop squid ink stripe tortelloni, crab & chilli tomato sugo, parmesan
- GOAT PAPPARDELLE** 32
Slow braised goat ragu, roasted pine nuts, parmesan (GFO)
- PRAWN SPAGHETTI** 32
Local prawns, spring onion, roasted red capsicum, sun dried tomato, chilli, lemon, olive oil, parmesan (GFO)
- Gluten free pasta +2*

PIZZA

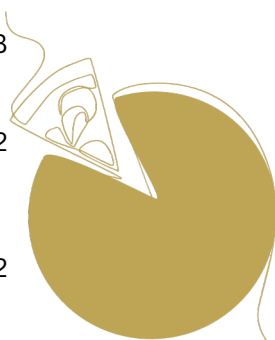
- MARGHERITA** 24
Tomato sugo, mozzarella, basil (V/GFO)
- PEPPERONI PESTO** 26
Pepperoni, tomato sugo, basil pesto swirl, mozzarella (GFO)
- TROPICANA** 26
Leg ham, pineapple, tomato sugo, mozzarella (GFO)
- DIAVOLA** 28
Hot salami, nduja calabrese, olives, capsicum, chilli, mozzarella, tomato sugo (GFO)
- VEGE PUTTANESCA** 28
Capers, olives, cherry tomato, basil, chilli, mozzarella, tomato sugo (V/GFO)
- CAPRICCIOSA** 28
Leg ham, mushroom, artichoke, black olives, tomato sugo, mozzarella (GFO)
- POLLO** 28
Chicken, prosciutto, mushroom, capsicum, red onion, tomato sugo, mozzarella (GFO)
- PROSCIUTTO BURRATA** 30
Burrata, rocket, red capsicum, prosciutto, olive oil, balsamic glaze (GFO)
- Gluten free pizza base +5*

BAMBINOS

- Children under 12
- SPAGHETTI BOLOGNESE** 14
- HAM & CHEESE PIZZA** 14
- CHICKEN NUGGETS & FRIES** 14
- BAMBINO DESSERT** 6

DOLCI

- TIRAMISU** 16
Saviordi, marscapone cream, coffee
- VANILLA PANNA COTTA** 16
Vanilla bean panna cotta, mango sorbet, brandy snap basket.
- CHOCOLATE CANNOLI** 16
Chocolate filled cannoli, pistachio gelato
- AFFOGATO** 10
Espresso, vanilla gelato
*Add liqueur +8
Amaretto, Baileys, Frangelico, Kahlua
- GELATO** 12
3 Scoops - inquire with a team member for flavors.



GF - GLUTEN FREE V - VEGETARIAN
VGO - VEGETARIAN OPTION
GFO - GLUTEN FREE OPTION

Please specify any dietary requirements with your server

A 15% surcharge applies on all public holidays