

FOOD, WINE
— & —
COCKTAIL MENU

STARTERS

Roasted Garlic & Mozzarella Pizza 12

Garlic Prawns 14

with garlic butter, parsley & olive oil, served with toasted sourdough

Prosciutto & Buffalo Mozzarella Plate 28

Parma prosciutto & buffalo mozzarella, served with toasted Italian flat bread

Salumi Plate 32

add buffalo mozzarella 6

selection of cured meats served with Nduja paste, marinated olives & Italian flat bread

Bruschetta 11

cherry tomatoes, Spanish onion, basil, olive oil & balsamic on toasted sourdough

Avocado & Feta Bruschetta 16

cherry tomatoes, Spanish onion, avocado, feta & Kalamata olives on toasted sourdough

Bella Vista Wedges 15

with house chilli caramel & sour cream

Salt & Pepper Calamari 🌿 20

with preserved lemon mayonnaise

Bella Vista Wings 17

with signature hot sauce or house ranch

Vongole & Mussels 24

clams & mussels with white wine & lemon beurre blanc, chives, served with toasted sourdough

FROM THE PANS

Crab Linguine 33

Alaskan king crab, chilli, garlic, lemon & fresh baby basil

Spinach & Ricotta Ravioli 30

Napoli sauce, buffalo mozzarella, parmesan & fresh baby basil

Rigatoni Bolognese 29

pork & veal ragu, black truffle, parmesan
& fresh baby basil

Duck Fettucine 29

duck ragu, truffle pecorino, parsley & white truffle oil

Wagyu Beef Pappadelle 31

braised wagyu beef shin, red wine Napoli sauce,
buffalo mozzarella, parmesan & fresh baby basil

Champagne Prawn Spaghetti 32

black tiger prawns, cherry tomatoes, garlic, parsley,
basil & shaved bottarga in a champagne sauce

*All pastas can be made gluten free excepting
the spinach & ricotta ravioli*

MAINS

Chicken Schnitzel 24

with mixed leaf salad & house-seasoned fries

Bella Cheese Burger 23

add bacon 4

house-ground wagyu blend patty, double American cheese, secret sauce, Westmont pickles & oak lettuce on a toasted Japanese milk bun, served with house-seasoned fries

Bella Chicken Burger 23

add bacon 4

butter milk fried chicken, red cabbage slaw, chipotle aioli, Westmont pickles on a toasted Japanese milk bun, served with house-seasoned fries

Wagyu Beef Steak Sandwich 26

add bacon 4

with rocket, grilled Spanish onion, smoked provolone, Westmont pickles & horseradish aioli, served with house-seasoned fries

Fish & Chips 29

beer battered red snapper served with mixed leaf salad, house-seasoned fries, tartar sauce & fresh lemon

Deconstructed Soft Shell Tacos 20

marinated chicken breast, coriander & avocado salsa & sour cream, served with four warmed tortillas

DRY AGING

Dry aging is the slow process of aging quality beef.

The procedure utilises dry air from Himalayan salt bricks at a specific temperature & humidity, causing natural enzymes in the meat to break down the muscle fibre, enhancing the meat tenderness and flavour, hence producing the perfect steak.

We dry age our meat for anywhere from 21 days to 6 weeks.

After 21 days, the meat has reached maximum tenderness potential, after which the meat's flavour will continue to enhance.

**21 Day Dry Aged Tajima Wagyu
Rump Cap 9+ MBS 200g 39**

42 Day Dry Aged Porterhouse 400g 48

50 Day Dry Aged Ribeye 16 per 100g

ask our staff about current day sizes & prices
to share with a choice of 2 sides

*All meats are chargrilled & served with your
choice of side & sauce*

FROM THE GRILL

Atlantic Salmon 36

Barramundi 36

Chicken Breast 34

Pork Belly 35

Masterstock Duck Breast 35

with fennel crisps & apricot

Scotch Fillet 300g 41

*All served items are gluten free
with your choice of side & sauce*

SIDES

Roasted Broccoli & Cauliflower 8

with feta, pinenuts, balsamic & baby basil

Crunchy Rice Salad 9

brown rice, peanuts, shallots, mint, coriander, chilli & ponzu

Green Beans 9

with garlic butter & roasted almonds

Crispy Sebago Potatoes 8

with chamomile, chives, confit garlic, mustard seed vinaigrette & fresh dill

Japanese Sweet Potato Mash 10

with crispy sweet potato skins

House-Seasoned Fries SM 7 | LG 11

served with a choice of dipping sauce

Mixed Leaf Salad 8

mixed leaves with marinated feta & olives

All sides are gluten free excepting the house seasoned fries

SAUCES


3

Pepper 


Garlic & Rosemary Jus 

Mushroom 

Ranch

Tartar 

Bella Secret Sauce

Preserved Lemon Aioli 

Chipotle Aioli

Sweet Horseradish Aioli

Signature Hot Sauce

POKÉ

Poké pronounced poke-ay, is the Hawaiian verb for "to slice or cut", and is made into an appetiser or salad.

Salmon Bowl 22

Atlantic salmon sashimi, seaweed salad, edamame beans, coriander, sweet red onion, shallots, beetroot, avocado, tobiko & ponzu

Tuna Bowl 22

yellowfin tuna sashimi, seaweed salad, edamame beans, coriander, sweet red onion, shallots, beetroot, avocado, puffed black rice, sesame & miso dressing

Teriyaki Chicken Bowl 23

poached chicken breast, bamboo, pickled ginger, sesame, cucumber, red onion, coriander, wasabi peas, avocado & teriyaki dressing

Choice of base brown rice, soba noodle or wombok cabbage

SALADS

Caesar Salad 18

add chicken 5

add avocado 3

with pancetta, egg, parmesan, white anchovies & croutons

Warm Tuscan Salad 22

add avocado 3

grilled chicken, rocket, semi-dried tomatoes, crispy pancetta, grilled asparagus & torn ciabatta bread, served with a white & dark balsamic reduction dressing

PIZZAS

Margherita 23

tomato base, mozzarella fior di latte, grana padano
parmesan & baby basil

Vegetariana 26

tomato base, ricotta, zucchini, sautéed spinach, eggplant,
truffle paste & shaved grana padano parmesan

Diavola 26

tomato base, mozzarella fior di latte, hot salami,
mushrooms, grilled eggplant, black olives & baby basil

Piccante 26

nduja BBQ base with chorizo, salami cacciatore,
smoked guanciale & ham

Italian Job 26

tomato base, mozzarella fior di latte, leg ham,
salami, sausage & pancetta

Capricciosa 26

tomato base, mozzarella fior di latte, leg ham,
artichoke, dried black olives, mushrooms, grana
padano parmesan & basil oil

Prosciutto 26

tomato base, mozzarella fior di latte, prosciutto,
rocket & grana padano parmesan

Italian Bacon 26

tomato base, mozzarella fior di latte, pancetta,
roasted pumpkin, pine nuts & feta

Salsiccia 26

tomato base, mozzarella fior di latte, sausage,
mushrooms, taleggio, chilli & pickled cherry tomatoes

Pollo 26

nduja BBQ base, mozzarella fior di latte, marinated
chicken, house cured bacon, spanish onion,
mushrooms & sautéed spinach

All pizzas can be made gluten free 3

DESSERTS

Ricotta Cake Slice 8.5

short pastry casing & a soft ricotta centre, finished with icing sugar & cinnamon

Ferrero Rocher Mousse Cake Slice 8.5

a chocolate biscuit base, Ferrero Rocher mousse & a thin layer of chocolate sponge, finished with chocolate biscuit crumb, baci balls & glacé cherries

Bella Gelato 13

vanilla bean gelato, warm nutella sauce, fresh strawberries & biscotti

Bella Berry 15

fresh strawberries, berry compote, meringue kisses, berry granita, white chocolate shards & white chocolate raspberry ice-cream

Bella Brownie 15

warm chocolate brownie, salted caramel sauce, roasted hazelnuts, honeycomb & vanilla ice-cream

DIGESTIFS

13

Frangelico — Montenegro — Baileys
Amaro Averna — Amaretto — Limoncello

ESPRESSO MARTINI

18

(3 ways)

Vanilla Vodka

toasted coconut & nitro coffee

Spiced Rum

cinnamon & nitro coffee

Tequila

agave & nitro coffee

HOT DRINKS

Cappuccino	4	Chai Latte	4
Caffè Latte	4	Babycino	2.5
Piccolo Latte	4	Earl Grey Tea	4
Mocha	4	Chai Tea	4
Long Black	4	Green Tea	4
Short Black	4	Peppermint Tea	4
Macchiato	4	Chamomile Tea	4
Hot Chocolate	4	English Breakfast Tea	4

EXTRAS

Mug/Large	0.5	Decaf	0.5
Syrups	0.5	Almond milk	0.5
<i>Caramel, Hazelnut, Vanilla</i>		Soy milk	0.5
Extra Shot	0.5		

COLD DRINKS

Milkshake	5	Iced Mocha	6.5
<i>Flavours available at the bar</i>		Fresh Juice	8
Iced Chocolate	6.5	<i>Selection available at the bar</i>	
Iced Coffee	6.5		

NITRO COFFEE 5

Cold-brew infused with nitrogen gas is released through a pressurised valve with tiny holes—high pressure forces the cold brew past a disc creating a creamy, stout-like effect.

Served straight from the tap

WINE LIST

SPARKLING

G B

Chain of Fire Sparkling Cuvée Brut

8 36

South East Australia

Barefoot Sparkling Pinot Grigio

40

California

CHAMPAGNE

Pipier Heidsieck

16.5 80

France

Bollinger

130

France

Moet Chandon Illuminate

400

France

Louis Roederer Cristal

660

France

Ace of Spades

1000

France

WHITE WINES

Molly May Pinot Grigio

8 48

South East Australia

Barefoot Pinot Grigio

48

California

Perfect Day Unwooded Chardonnay

8 36

Granite Belt

The Lane Chardonnay

10 55

Adelaide Hills

Able's Tempest Chardonnay

55

Tasmania

Six Hundred Above Chardonnay

75

Orange

Pocketwatch Pinot Gris

48

Central Ranges

Molly's Cradle Verdelho

44

Hunter Valley

WINE LIST

	G	B
Laissez Faire Fiano Frankland River		70
Working Lunch Sauvignon Blanc Marlborough	9	40
Ara Single Estate Sauvignon Blanc Marlborough		49
Able's Tempest Sauvignon Blanc Tasmania	10	44
Fifth Leg Sauvignon Blanc Margaret River		42
Chain of Fire Semillion Sauvignon Blanc Western Australia	8	36
Henschke Eleanor's Cottage Semillion Sauvignon Blanc Eden Valley		64
Leo Burning Riesling Clare Valley	9	40
Siegersdorf Riesling Clare Valley		44
ROSÉ AND SWEET WINES		
Barefoot Rose South East Australia	9	40
Beach Hut Pink Moscato South East Australia	9	40
Barefoot White Zinfandel California		44
Barefoot White Moscato South East Australia	10	44


WINE LIST


RED WINES	G	B
Chain of Fire Pinot Noir Victoria	8	36
Devil's Staircase Pinot Noir Central Otago		66
Sirromet Private Collection LM Reserve Assemblage Granite Belt		77
Ricasoli Chianti Tuscany, Italy		70
Robert Oatley Signature Series GSM McLaren Vale		60
Grant Burge the Holy Trinity GSM Barossa		100
Chain of Fire Merlot Central Ranges		36
Molly's Cradle Merlot Clare Valley		42
Perfect Day Cabernet Merlot Granite Belt	8	36
Beach Hut Cabernet Merlot South East Australia		40
Taltarni Cabernet Merlot Petit Verdot Pyreness		69
Argento Reserva Malbec Mendoza, Argentina		69
Barefoot Cabernet Sauvignon South East Australia	9	42
Pocketwatch Cabernet Sauvignon Central Ranges	10	45
Double Barrel Cabernet Sauvignon Coonwarra		55
Robert Oatley Cabernet Sauvignon South East Australia		66

WINE LIST


	G	B
Jack Mann Cabernet Sauvignon South West Australia		180
Cradle Cabernet Sauvignon McLaren Vale, South Australia		68
Billy Byron Organic Cabernet Shiraz Mudgee		66
Cradle Shiraz McLaren Vale	13	60
Four in Hand Shiraz Barossa		66
Montrose Black Shiraz Mudgee		69
Henschke Tappa Pass Shiraz Barossa		150
Rolling Grenache Shiraz Central Ranges	9	42
Hancock & Hancock Grenache Shiraz McLaren Vale		55
Grant Burge The Holy Trinity GSM Barossa		100
Sirromet Signature Collection Shiraz Viogner Granite Belt		100

COCKTAILS

 *Strong*

 *Sweet*

 *Sour*

 *Refreshing*

Pomme Lime Fizz 12

vodka, pomegranate liqueur & syrup topped with sparkling wine

Jasmine's On Fleek 18

citrus mixed with Alize and gin rimmed with Jasmine sugar

The Hills 18

lychee, Malibu & vodka floated through lemon sugar, crowned with a coconut halo

The Spicy Juan (& Everything Nice..) 18

pink-rimmed tequila sorbet with lemon, lime & pineapple

Future Found 18

spiced rum swirling with lime, vermouth & orgreat

Bella Imperial 18

aged mint rum with sugar & lime combined with sparkling wine

Orlean Dreams 18

burnt orange bourbon with Aperol, grapefruit & lemon with a subtle vanilla scent

Rum Passion 18

white rum infused with Lillet, lime, passionfruit & almond essence

Bavarian Velvet 18


vanilla shiraz, orange vodka & apricot liqueur, topped with a chocolate crown

CARAFES

 *Strong*

 *Sweet*

 *Sour*

 *Refreshing*

White Sangria 35

light & refreshing sauvignon blanc blended with lychee liqueur, lemon, pineapple juice & mixed fruit

Red Sangria 35

a blend of pinot noir mixed with burnt orange & fresh fruit, topped with ginger ale


Ladies Who Lunch 35


Pimms, cut with seasonal fruit & topped with sparkling wine

Please & Thank You 35

malibu & pineapple juice mixed with fresh mint, passionfruit & lime, topped with soda & spiced rum

COCKTAILS

 **Strong**

 **Sweet**

 **Sour**

 **Refreshing**

Pomme Lime Fizz 14

vodka, lime, pomegranate liqueur & syrup topped with sparkling wine

The Hills 18

lychee, Malibu & vodka floated through lemon sugar, crowned with a coconut halo

When Life Gives You Lemons 18

vodka, coconut, apple, lemon sorbet & rose

Pop my Cherry 18

Disaronno, cherries, almonds, lemon & egg whites

Romance is Dead 18

Domain de Caton, lemon & basil infused gin & egg whites

Tequila Mockingbird 18

pink-rimmed tequila, cointreau with lime, grapefruit, cucumber & chilli

The Bradshaw 18

citrus mixed with Grapefruit vodka, aperol, grapefruit, rhubarb & lemon

Pimms Cup 18

Pimms mixed with blueberries, strawberries & mint, topped with sparkling

French Connection 18

white rum infused with Lillet, lime, passionfruit, almond essence & cinnamon quills

The Baron Mojito 18

spiced rum swirling with fresh limes & mint, topped with soda

Espresso Martini— 3 Ways 18

Vanilla Vodka – toasted coconut & nitro coffee

Spiced Rum – cinnamon & nitro coffee

Tequila – agave & nitro coffee