

WINE BAR BELLOTA AND FOOD

FROM THE KITCHEN

Lunch from 12pm to 3pm / Dinner from 6pm to 10pm

Salumi Board - House selection of three	28
Served with pickled vegetables, cornichons and almonds	
Add cheese of the day	34
Individual Salumi	12
Bresaola - Air dried grass-fed beef	
Pork Neck - Smoked	
Lonza - Cured pork loinjuniper, mild	
Norcia Salami - mild	
Finocchiona Salami - Fennel, garlic, mild	
Longaniza Oscura Salami - Squid ink, mild	
Calabrese Salami - Medium spicy	
Chorizo Salami - Paprika, spicy	
Csabai Salami - Paprika, garlic, spicy	
Inferno Salami - Packed with chilli, spicy	
Morcon Salami - Paprika, chilli, coriander, garlic, smoked, spicy	
Jamon and Prosciutto	
Lupi Culatello - Italy (50g) Aged 18 months	24
<i>Add to salumi board</i>	12
J. Martin Jamon Iberico - Spain (30g) Aged 36 months	30
<i>Add to salumi board</i>	15

Moonlight Flat Oysters, mignonette & lemon	5
Spiced olives & almonds	12
'Ascolana' fried stuffed green olives	14
Arancini, mushroom & taleggio, shaved fennel, saffron aioli	15
Agro dolce red anchovies, baguette toast	15
Venison 'bastilla' pie, mostarda di frutta, lentils	21
Angelica Farm beetroots & carrots, goat curd, pepitas, salsa verde	17 / 24
Cured Hiramasa Kingfish carpaccio, harissa, crema fresca, Zuni pickle	19 / 26
Spring Bay mussels, sherry, fennel, tomato sugo, pangrattato	23 / 33
Gnocchetti, gorgonzola, white wine, radicchio, Otway walnuts	21 / 31
Risotto of prawns, confit leek, mascarpone, lemon	23 / 33
Roast duck Leg, Medjool dates, braised barley	32
Flat iron steak, Madeira mushrooms, parmesan cream	34
Pork rib eye on the bone, parmesan & lemon crumb, eggplant caponata	35
Seared snapper fillet, charred corn broth, rouille, crisp shallots	34
Hand cut potato wedges, fennel salt	9
Mixed leaves, honey mustard dressing	9
Brussels sprouts, bacon, parmesan	10
Shaved cabbage, lemon, mint, parmesan, chilli, saba	10

Cheese Board - House selection of three	34
Served with fresh fruit, muscatel raisins and King Valley walnuts	
Individual Cheese	15
Supplied by Harper & Blohm, Essendon, Victoria	
Pecorino Toscana	
Semi hard - ewe's milk - Tuscany, Italy	
Montgomery - Cheddar	
Semi hard - cow's milk - Somerset, England	
Brillat Savarin	
White mould - cow's milk - Burgundy, France	
Sevre & Belle - Caprifeuille	
White mould - goat's milk - Celles-sur-Belle, France	
Berthaut - Epoisses	
Washed rind - cow's milk - Burgundy, France	
Onetik - Bleu des Basques	
Blue - ewe's milk - Pyrenees, France	
Chocolate custard pot, whipped mascarpone, cocoa nib praline	15
Baked quince, almond custard	14
Spiced prune, rhubarb, brown sugar tart	15
Kugelhof cake, Chantilly cream	14
Chocolate truffle	5

SALUMI & CHEESE TO TAKE AWAY

All our oysters, salumi & cheese can be packaged to take away. we also have pickled vegetables, cornichons, spiced nuts, crackers & baguette available to complete your selection.

Perfect for dinner parties or picnics.

Please let us know in advance if you or your guests have any dietary requirements or food allergies, we will do our best to accommodate