

Bel Mondo

EVENING MENU

SMALL PLATES

Ham Hock terrine, Pickled Mushrooms, Pan
Brioche | **\$12.50**

Bone Marrow on toast, with
gremolada | **\$6.50**

Salmon, Saffron, Caperberries, Pickled Lemon,
Olives | **\$13 | gf | df**

Squid, Garlic, Chili, Watercress,
Fennel | **\$10.50 | gf**

Octopus, Potatoes, Celery, Squid ink
Mayonnaise | **\$11.50 | gf**

Prawns, Harissa, Citrus, Herbs, Salad | **\$13.00 | gf**

Scallops, Cauliflower, Mushrooms,
Culatello | **\$16.50 | gf**

MAIN COURSES

Smoked and Grilled Pork Shoulder, Anise & Carrot
puree, Pickled Apple | **\$24.50 | gf**

Slow cooked Beef Cheeks, Lemon, Harissa,
Yoghurt | **\$26.50 | gf**

Strangolapreti, Housemade Ricotta, Spinach, Brown
Butter, Sage | **\$18.50 | v**

Spätzle, Beetroot, Silverbeet, Goat cheese,
Walnuts | **\$18.50 | v**

Gnocchi, Beef Ragout | **\$24.50**

Fish and shellfish Guazzetto, Saffron, Creme
Fraiche | **\$24.50 | gf**

Fish of the day, lentils, red wine sauce | **\$27.00 | gf**

SNACKS

Polenta Chips, Sage, Grana Padano | **\$7.50 | v | gf**

Handcut Potatoes, Garlic Aioli | **\$7.50 | v | gf**

Beet and Citrus salad with Pinenut
Vinaigrette | **\$7.50 | v | gf**

Chilled Carrots with Tahini-Ginger
dressing | **\$7.50 | v | gf**

Warm Brussel Sprouts, with Bacon and
mint | **\$7.50 | gf**

Onion Bhaji, spicy tomato sauce | **\$5.00 | v**

Sesame and cheddar croquettes, tartar
sauce | **\$7.50 | v**

Spiced fried Calamari, aioli | **\$9.00**

Grilled Vegetables, Housemade Ricotta, Fried pizza
bread | **\$7.50 | v**

Bel Mondo

EVENING MENU

PIZZA

Margherita – tomato, basil, rocket, mozzarella, oregano	\$16.50 v
Zio Antonio – prosciutto di parma, buffalo mozzarella	\$23.50
Calabrese – spicy salami, tomato, mozzarella, basil	\$20.00
Funghi misti – porcini mushrooms, prosciutto cotto, mozzarella	\$20.00
Verdure grigliate – grilled vegetables, garlic tomato, mozzarella	\$20.00 v
Salsiccia – italian pork and fennel sausage, mozzarella	\$20.00
Bambino – half size for the littles mozzarella and tomato	\$9.00 v

Vegetarian alternative options available – just ask our staff

Gluten free option | \$4.00 extra

DESSERTS

Bay leaves and honey panna cotta, citrus, almonds, mint	\$10.00
Apfelstrudel (apple strudel)	\$10.00 v
Walnuts, greek yogurt, honey	\$10.00 v gf
Sachertorte, orange	\$10.00 v
Meringata, berries, chantilly cream	\$10.00 v gf