

Bella Char

Restaurant & Wine Bar

STARTERS & ENTREE

Sourdough 15

Served with Black Garlic Butter v

Fried Polenta Chips 13

Creamy Gorgonzola Sauce v, gf

Harissa Squid 23

Chilli, Lemon Aioli & Dukkah

Duck & Orange Terrine 24

*Pistachio & Roasted Beet Puree, Pickled Radish,
Smoked Feta, Lemon & Black Pepper gfo*

Mushroom & Semi Dried Arancini 22

Smoked Three Cheese Sauce v

Baked Brie 22

Cranberries, Truffle Oil & Hazelnuts v

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MAIN & SHARE

Beer Battered John Dory 35

*Pomme Frites, Lemon Cheek,
Vinegar Salt & Dill Tartare*

Coconut & Chickpea Curry 32

*Baby Spinach, Coconut Cream, Garlic, Ginger,
Cardamom, Garam Masala veg, gf*

12hr Slow Cooked Beef Cheek 39

*Truffle Mash, Charred Greens, Red Wine Jus &
Horseradish Cream gf, dfo*

Wild Mushroom Linguini 31

*Fresh Egg Ribbon Pasta, Porcini, Field & Cup,
Cream, Truffle Oil & Parmesan v*

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GRILL

Pan Seared Atlantic Salmon 42
*Baked Kipflers, Charred Asparagus &
Hollandaise Sauce gf*

Chicken Maryland 36
*De-Boned Thigh, Proscuitto, Semi Dried Tomato,
Parmesan, Basil & Pea Risotto gf*

250g Eye Fillet 48
*Quenelle of Truffle Mash, Charred Greens &
Traditional Diane Sauce gf*

SIDES

Charred Broccolini 10
& Almond Crumb

Triple Cheese Cauliflower Gratin 10

Charred Asparagus 14
Cannellini Puree & Lemon Cheek

Hasselback Potato 10
Sour Cream & Sea Salt

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DESSERT

Hot Double Choc Lava Cake 16
Chocolate Fudge Gelato & Flaked Chocolate

Sticky Date Pudding 18
*Dates, Hazelnuts, Caramel Sauce &
Honeycomb Ice Cream*

NSW South Coast Share Plate 24
*Aged Cheddar, Triple Brie, Blue Vein,
Quince, Dried Fruits & Lavosh gfo*

Housemade Tiramisu 19
& Cappuccino Ice Cream

Vanilla Bean Panna Cotta 18
*Raspberry & Blackberry Salad, Vanilla Bean Ice
Cream, Local Honey & Shortbread Crumb*

NIGHTCAP

Silos Estate 'Sticky Wicket' Fortified Red 12

Mudgee Honey Mead 12

Kensei Japanese Single Malt Whiskey 14