Bella VENEZIA
RESTAURANT + BAR

FOR YOUR ARRIVAL
CHARCUTERIE BOARDS FOR THE TABLE (COURSE 1)

Sliced Wagyu Bresaola, Truffle Salami, Capocollo, Baguette, Assorted Cheese, Truffle Honey
+
Warm Marinated Mediterranean Olives (GF, DF)

ENTREE
CHOICE OF 1 (COURSE 2)

Burrata, Heirloom Tomato, Pickled Onion, Grana Padano, Pea, Basil & Pea Shoot (GF)

-or-

Mooloolaba Yellowfin Tuna Tartare, Heirloom Tomato, Finger Lime, Tomato Water, Basil (A) (GF, DF)

-or-

Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF)

MAIN
CHOICE OF 1 (COURSE 3)

Pan Seared Barramundi, Caramelised Cauliflower Purée, Caper, Grape, Verjus Beurre Blanc (A) (GF)

-or-

Pork Belly, Artichoke Puree, Confit Fennel, Grilled Artichoke, Apple, Radish, Skin Crisp & Jus (GF)

-or-

Tagliatelle, Slow Cooked Angus Beef Cheek Ragout, Basil Infused Grana Padano

DESSERT
CHOICE OF 1 (COURSE 4)

Baked Lemon Tart, Italian Meringue

-or-

Flourless Choc Torte, Burnt Peachester Honey, Whipped Vanilla Mascarpone, Honey Biscuit (GF)

-or-

Glasshouse Mountains Strawberry Panna Cotta, Strawberry Sorbet, White Chocolate, Roasted Pistachio (GF)

PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES PRIOR TO ORDERING
A SURCHARGE OF 17% APPLIES ON PUBLIC HOLIDAYS | ONE BILL PER TABLE | 10% SURCHARGE WEEKENDS

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