Bella
VENEZIA
RESTAURANT + BAR

APERITIF MENU

APPETISERS

Sturia Oscietra Caviar (Bordeaux, France) – 5g Tasting
Blini, Crème Fraîche (I)
45

Sturia Oscietra Caviar (Bordeaux, France) – 15g Tin
Blini, Crème Fraîche (I)
115

White Sturgeon Oscietra Caviar (Italy) – 20g Tin
Blini, Crème Fraîche (I)
105

Freshly Shucked Coffin Bay Oysters (A)
Natural 8
Verjus Pickled Eschalot, Champagne 11
Double Smoked Bacon, Worcestershire Sauce, Tabasco 9
Limoncello & Lime Espuma, Sturia Oscietra Caviar 16

CHAMPAGNE & SPARKLING

NV Ferrari 'Maximum' Blanc de Blancs
Trentino Alto Adige, Italy
23 gl

Veuve Clicquot Brut Yellow Label
Reims, France
28 gl

NV Charles Heidsieck Brut Réserve
Reims, France
38 gl

(A) Australian | (I) Imported | (M) Mixed origin

Please advise waiter of any allergies prior to ordering | One bill per table |
17% surcharge applies on public holidays | 10% surcharge weekends

COCKTAILS

Fee Brothers Culinary Foam (Vegan) substitution for egg whites available upon request.

APEROL SPRITZ 26
Aperol | 2024 Casa Gheller 'Millesimato' Prosecco | San Pellegrino Sparkling

CANDY APPLE MARTINI 27
Chambord | Apple Liqueur | Hartshorn Tasmanian Vodka | Apple Juice | Lemon

CARIBBEAN COOLER 28
Captain Morgan Spiced Rum | Triple Sec | Licor 43 | Lime Juice | Apple Juice | Pineapple Juice

CHILI MARGARITA 28
Chilli Infused Jose Cuervo Especial Tequila | Triple Sec | Lime

FRENCH MARTINI 27
Hartshorn Tasmanian Vodka | Chambord | Pineapple Juice

ITALIAN SPRITZ 26
Nosferatu 'Blood Orange Gin' | Amaro Montenegro | 2024 Casa Gheller 'Millesimato' Prosecco | San Pellegrino 'Aranciata Rossa' Sparkling Italian Orange

LEMON MERINGUE COUPE 27
Vanilla Infused Vodka | Luxardo Limoncello | Licor 43 | Lemon Juice | Passionfruit | 2024 Casa Gheller 'Millesimato' Prosecco | Orange Blossom Culinary Foam

LYCHEE BOMB 27
Lychees | Hartshorn Tasmanian Vodka | Apple Liqueur | Lychee Liqueur | Lemon Juice | Egg White

NEGRONI 27
Campari | Dry Gin | Dolin Rouge Vermouth

RASPBERRY SHORTCAKE 27
Amaretto | Raspberry Syrup | Vanilla Infused Vodka | Chambord | Cream | Raspberry Coconut Foam

RED VELVET 27
Campari | Cointreau | Strawberry Liqueur | Lemon | Culinary Raspberry & Coconut Foam

SARONNO SOUR 28
Amaro Montenegro | Cinnamon Smoked Makers Mark | Disaronno Amaretto | Lemon | Bitters

STRAWBERRY CHAMPAGNE MARGARITA 30
1800 Blanco Strawberry Infused Tequila | Triple Sec | Lime Juice | Agave | Ferrari Blanc de Blancs

VERY SEXY MARTINI 29
NV Ferrari 'Maximum' Blanc de Blancs | Vanilla Infused Hartshorn Tasmanian Vodka | Fresh Raspberries | Mint | Lime

0% ALCOHOL COCKTAILS

LYCHEE APPLE MOJITO 20
Lychee | Apple | Mint | Lime | San Pellegrino Sparkling

MANGO COLADA 20
Mango | Coconut Cream | Pineapple | Lime

STRAWBERRY & LYCHEE TEA 20
Jasmine Tea | Strawberry | Lychee | Lemon Zest

VIRGIN HUGO SPRITZ 20
Elderflower Syrup | 0% NV Gieson Sparkling Brut | San Pellegrino Sparkling | Mint | Lime

AUSTRALIAN BEER

Cascade Light	Lager	2.6%	Tasmania	12
James Boags	Lager	5.0%	Tasmania	15
Heads of Noosa	Lager	3.5%	Noosa, QLD	15

IMPORTED BEER

KBIRR	PollicenHell (Pale Ale)	5.2%	Naples, Italy	18
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Birra Moretti	Lager	4.6%	Italy	14
Peroni	Red Lager	4.7%	Italy	14
Peroni	Nastro Azzurro	5.0%	Italy	14
Corona	Pale Lager	4.5%	Mexico	15

CRAFT BEER & CIDER

Heads of Noosa	Japanese Lager	4.5%	Noosa, QLD	16
Heads of Noosa	Japanese Black Lager	5.0%	Noosa, QLD	19
Stone & Wood	Pacific Ale	4.4%	Byron Bay, NSW	15
Coopers	Pale Ale	4.5%	Adelaide, SA	15
Montieth's	Apple Cider	5.0%	NZ	16
Matso's	Alcoholic Ginger Beer	3.5%	Eumundi, QLD	17

NON-ALCOHOLIC BEER & WINE

Asahi 'Zero'	Lager	0.5%	Japan	12
NV Gieson	Sparkling Brut	0.0%	South Island, NZ	12 gl
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Dr Loosen 'Dr No'	Riesling	0.5%	Mosel, Germany	80 btl
Gieson	Sauvignon Blanc	0.5%	Marlborough, NZ	35 btl
Edenvale	Pinot Noir	0.0%	Adelaide Hills, SA	50 btl

SPARKLING FLAVOURED BEVERAGES

San Pellegrino 'Aranciata Rossa'	*(Italian Orange)*	330ml	6.5
San Pellegrino 'Chinotto'	*(Italian Cola/Sun-Ripened Zesty Oranges)*	330ml	6.5