

# Bella

VENEZIA

RESTAURANT + BAR

## CHEF'S 7 STEP TASTING MENU

Mini Short Crust Tart, Noosa Reds, Balsamic, Capsicum, Basil

Mooloolaba Yellowfin Tuna Tartare, Roasted Chilli Oil,  
Orange, Pickled Fennel (GF, DF)

Lemon & Saffron Carnaroli Risotto, Grana Padano,  
Mascarpone, Snow & Snap Pea Salad (GF)

Darling Downs Eye Fillet, Mushroom,  
Pickled Onion, Kale (GF)

Blood Orange Sorbet, Orange - Campari  
& Olive Oil Espuma (GF)

Vanilla Bean Panna Cotta, Raspberry,  
Pistachio, Pomegranate (GF)

Petit Fours

**\$129 pp** (no beverages)

**\$199** (with matching wine) | **\$259** (with premium matching wine)

Matching wine includes: 3 x half glasses + 45ml dessert wine

## PANE (BREAD)

Daily In-House Baked Sourdough, Pendleton Estate Olive Oil, Pepe Saya Butter	15
In-House Baked 48hr Sourdough, Noosa Reds Tomatoes, Kalamata Olive, Basil & Champagne Vinegar Sorbet	27

## FRESHLY SHUCKED OYSTERS (SOURCED FROM AUSTRALIA'S BEST FARMS) (ORDER IN 3, 6 OR 12 PER VARIETY) (GF, DF)

Natural	7.5	Double Smoked Bacon, Worcestershire Sauce, Tabasco	8.5
Verjus Pickled Eschalot, Champagne	10	Yuzu, Olive Oil Espuma, Sturia Oscietra Caviar	15

## CAVIAR

Sturia Oscietra Caviar (Bordeaux, France), Blini, Crème Fraîche - 5g Tasting	45
Sturia Oscietra Caviar (Bordeaux, France), Blini, Crème Fraîche - 15g Tin	115
White Sturgeon Oscietra Caviar (Italy), Blini, Crème Fraîche - 20g Tin	105

## STUZZICHINI (SMALL PLATES/SHARE PLATES)

Warm Mediterranean Olives (GF, DF)	10
Italian Mozzarella di Bufala, Sea Salt, Italian Extra Virgin Olive Oil, Fresh Basil (GF)	24
Lemon, Ricotta & Basil Infused Grana Padano Stuffed Zucchini Flowers, Peperonata Purée	35
Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF)	35
Mooloolaba Yellowfin Tuna Tartare, Roasted Chilli Oil, Orange, Pickled Fennel (GF, DF)	32
Grilled Mooloolaba King Prawns, Roasted Tomato Oil, Noosa Reds Heirloom Tomatoes, Lemon (GF, DF)	38
Pan Seared Hokkaido Scallops, Green Apple Gel, Fennel Cream, Daikon Radish, Citrus Beurre Blanc (GF)	40
– Add Oscietra Caviar (4g)	+ 25

## INSALATE (SALADS)

Burrata, Fig, Hazelnut, Peperonata, Rocket, Basil & Lemon Balsamic (GF)	30
Watermelon and Whipped Feta Salad, Noosa Reds Heirloom Tomatoes, Pickled Onion, Leaves & Herbs (GF)	27
In Season Melon, Prosciutto di Parma, Basil (GF, DF)	25

## SALUMI (CURED MEATS)

Wagyu Bresaola	100% Pure Aged Wagyu Beef	22
Capocollo	Dry-Cured Pork	20
Truffle Salami	Dry-Cured Pork, Truffle	20
Prosciutto di Parma	30 Month Dry-Cured Ham	20
<i>Served with Mozzarella di Bufala, Baguette, Extra Virgin Olive Oil, Balsamic</i>		
Charcuterie Board, Wagyu Bresaola, Truffle Salami, Capocollo, Baguette, Assorted Cheese, Truffle Honey		42

Gluten free pizza and pasta available – add 4 | Please advise waiter of any allergies prior to ordering | All prices are inclusive of GST | One bill per table |  
17% surcharge applies on public holidays | 10% surcharge weekends |  
1.35% surcharge applied to all card transactions including Amex

## PASTA (ALL PASTA IS HAND MADE BY OUR CHEFS)

North QLD Crayfish Ravioli, Prawn & Crayfish Bisque, Oscietra Caviar	MP
Spaghetti, Moreton Bay Bug Tail, Chilli, Noosa Reds Tomatoes, Prawn & Crayfish Bisque	58
Tagliatelle, Slow Cooked Angus Beef Cheek Ragout, Basil Infused Grana Padano	45
Hand Crafted Pumpkin, Ricotta & Macadamia Filled Tortellini, Noisette Butter, Grana Padano, Nasturtium	40
House Made Gnocchi, Peperonata, Noosa Reds Heirloom Tomatoes, Green Olive, Basil, Grana Padano Crisp	42
Lemon & Saffron Carnaroli Risotto, Grana Padano, Mascarpone, Snow & Snap Pea Salad (GF)	42

## SECONDI (MAIN COURSE)

Fresh Market Fish of the Day	MP
Pan Seared Barramundi, Caramelised Cauliflower Purée, Caper, Grape, Verjus Beurre Blanc (GF, DF)	58
Confit Pork Belly, Fennel Cream, Fennel, Apple Gel, Peach, Pickled Onion, Skin Crisp, Butter Jus (GF)	52
240g Darling Downs Eye Fillet, Mushroom, Pickled Onion, Kale (GF)	62
200g Diamantina Wagyu Sirloin, Wagyu Jus, Wagyu Butter Class F4. BMS 4+ (GF)	79

## CONTORNI (SIDES)

Green Beans, Broccolini, Ricotta di Bufala, Roasted Almonds (GF)	17
Grilled Asparagus (GF)	22
Peachester Honey Glazed Baby Carrots, Pistachio (GF)	18
Kipfler Potatoes, Browned Butter, Chives (GF)	17
Mixed Leaves, Red Onion, Balsamic Vinaigrette, Grana Padano (GF)	17
Shoestring Fries (GF, DF)	14

## DOLCI (SWEETS)

VS Hennessy Cognac Infused Crème Brûlée (GF)	22
Vanilla Bean Panna Cotta, Raspberry, Pistachio, Pomegranate (GF)	22
Tiramisu, Espresso Soaked Sponge Fingers, Amaretti, Mascarpone, Seppeltsfield 'Para' 10yr Tawny Port	22
Baked Lemon Tart, Italian Meringue	22
Flourless Choc Torte, Burnt Peachester Honey, Whipped Vanilla Mascarpone, Honey Biscuit (GF)	22
Maleny, QLD Chocolate OR Vanilla Gelato (two scoops) (GF)	16
Maleny, QLD Blood Orange OR Raspberry Sorbet (two scoops) (GF, DF)	16

## FORMAGGIO (CHEESE)

Single Cheese 15 | Two Cheese 28 | Three Cheese 40

*Served with Baguette, Peachester Truffled Honey, Red Wine & Fig Puree*

Fontina Valle d'Aosta DOP	Cow's Milk	Semi-Firm/Firm	Rich Flavour	Aosta Valley, Italy
Monnalisa Grottino Pecorino	Sheep's Milk	Semi-Firm/Firm	Antique Flavour	Sienna, Italy
Gorgonzola	Cow's Milk	Soft/Creamy	Mild & Sweet	Lombardy, Italy
Taleggio	Cow's Milk	Semi-Soft	Mild & Tangy	Bergamo, Italy
Triple Cream Brie	Cow's Milk	Semi-Soft/Soft	Rich & Buttery	Woombye, QLD

## PIZZA

Traditional Neapolitan style. Made by hand using Italian '00' flour. Proofed for 48 hours. Cooked on stone. Gluten free pizza is available (add 4). Vegan cheese available (add 2).

<b>Cheese &amp; Garlic (v)</b>	29
Mozzarella Fior Di Latte, Garlic, Rosemary, Sea Salt, Extra Virgin Olive Oil	
<b>Margherita (v)</b>	32
San Marzano Tomato D.O.P, Sea Salt, Fresh Basil, Mozzarella Fior Di Latte, Extra Virgin Olive Oil	
<b>Bella Rosa (v)</b>	32
Parmigiano Reggiano, Red Onion, Pistachio, Rosemary, Sea Salt, Extra Virgin Olive Oil	
<b>Diavola</b>	33
San Marzano Tomato D.O.P, Mozzarella Fior Di Latte, Hot Salami	
<b>Pepperoni Classico</b>	33
San Marzano Tomato D.O.P, Traditional Pepperoni, Mozzarella Fior Di Latte	
<b>Prosciutto di Parma</b>	35
San Marzano Tomato D.O.P, Prosciutto di Parma 30 Month D.O.P, Rocket, Mozzarella Fior Di Latte, Parmigiano Reggiano	
<b>Capricciosa</b>	33
San Marzano Tomato D.O.P, Smoked Ham, Artichokes, Mushroom, Olives, Basil, Mozzarella Fior Di Latte, Extra Virgin Olive Oil	
<b>Bella Venezia</b>	35
San Marzano Tomato D.O.P, Originale Salami, Chilli, Mushroom, Red Onion, Mozzarella Fior Di Latte	
<b>Oh No Not Pineapple</b>	33
San Marzano Tomato D.O.P, Double Smoked Ham, Pineapple, Mozzarella Fior Di Latte	
<b>Mooloolaba King Prawn</b>	MP
San Marzano Tomato D.O.P, Mooloolaba King Prawns, Rocket, Fennel, Chilli, Garlic, Dill, Mozzarella Fior Di Latte	
<b>Chorizo and Mooloolaba King Prawn</b>	MP
San Marzano Tomato D.O.P, Mooloolaba King Prawns, Chorizo Salami, Rocket, Mozzarella Fior Di Latte	
<b>Spinach and Pumpkin (v)</b>	32
San Marzano Tomato D.O.P, Baby Spinach, Roast Capsicum, Pumpkin, Mozzarella Fior Di Latte	

## BAMBINI (CHILDREN UNDER 10 YEARS)

Spaghetti Bolognese, Grated Mozzarella	19
Mini Margherita Pizza, Italian Tomato (Naples), Mozzarella Fior Di Latte	14
Mini Ham & Pineapple Pizza, Mozzarella Fior Di Latte, Smoked Ham, Pineapple	14
Children's Shoestring Fries (GF, DF)	14
Maleny, QLD Chocolate Gelato (one scoop) (GF)	10
Maleny, QLD Vanilla Gelato (one scoop) (GF)	10
Maleny, QLD Raspberry Sorbet (one scoop) (GF, DF)	10
Maleny, QLD Blood Orange Sorbet (one scoop) (GF, DF)	10