

PIZZA

Traditional Neapolitan style. Made by hand using Italian '00' flour. Proofed for 48 hours.

Cooked on stone.

Gluten free Pizzas available (add 4)

Margerita (v)	30
San Marzano Tomatoes D.O.P, Sea Salt, Fresh Basil, Mozzarella Fior Di Latte, Extra Virgin Olive Oil	
Bella Rosa (v)	30
Pizza in Bianco, Pistachio, Rosemary, Sea Salt, Red Onion, Mozzarella Fior Di Latte, Extra Virgin Olive Oil	
Pepperoni Classico	32
San Marzano Tomato D.O.P, Traditional Pepperoni, Mozzarella Fior Di Latte	
Prosciutto di Parma	35
San Marzano Tomato D.O.P, Prosciutto di Parma 30 month D.O.P, Rocket, Mozzarella Fior Di Latte, Parmigiano-Reggiano	
Capricciosa	32
San Marzano Tomato D.O.P, Smoked Ham, Artichokes, Mushroom, Olives, Basil, Mozzarella Fior Di Latte, Extra Virgin Olive Oil	
Bella Venezia	32
San Marzano Tomato D.O.P, Originale Salami, Chilli, Mushroom, Red Onion, Mozzarella Fior Di Latte	
Oh No Not Pineapple	32
San Marzano Tomato D.O.P, Double Smoked Ham, Pineapple, Mozzarella Fior Di Latte	
Mooloolaba King Prawn	MP
San Marzano Tomato D.O.P, Mooloolaba King Prawns, Rocket, Fennel, Chilli, Garlic, Dill, Mozzarella Fior Di Latte	
Chorizo and Mooloolaba King Prawn	MP
San Marzano Tomato D.O.P, Mooloolaba King Prawns, Chorizo Salami, Rocket, Mozzarella Fior Di Latte	
Spinach and Pumpkin (v)	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 Margerita Pizza, Italian Tomato (Naples), Mozzarella Fior di latte	12
Mini Ham & Pineapple Pizza, Mozzarella Fior di Latte, Smoked Ham, Pineapple	12
Childs Shoestring Fries	10
Maleny, QLD Chocolate Gelato (One scoop) (GF)	10
Maleny, QLD Raspberry Sorbet (One scoop) (GF, DF)	10

Bella
VENEZIA

RESTAURANT + BAR



4 COURSE TASTING MENU

\$129 pp (no beverages)

\$199 pp with paired wine

(incl 3 x half glasses + 45ml Château Coutet '1er Cru')

1ST COURSE

Mooloolaba Yellowfin Tuna Crudo, Fennel,
Caper, Lime, Chilli, Leek Oil (GF, DF)

2020 Chateau De Meursault 'Bourgogne Blanc'
Chardonnay – Meursault-Charmes, France

2ND COURSE

House Made Ravioli, Western Australian Lobster,
Mooloolaba King Prawn, Champagne Sauce, Oscietra Caviar

NV Câ Del Bosco 'Extra Brut'
Cuvée Prestige – Lombardy, Italy

3RD COURSE

Sous Vide Grain Fed Eye Fillet, Cep Purée, Cep Powder,
Roasted Parsnip, Bone Marrow Crumb

2017 Masi 'Costasera'
Amarone della Valpolicella – Veneto, Italy

4TH COURSE

Lemon & Vanilla Panna Cotta, Raspberry,
Violet, White Chocolate (GF)

2016 Château Coutet '1er Cru'
Sem/Sauv Blanc/Muscadelle – Barsac, France

PANE (BREAD)

Daily Baked Bread, Extra Virgin Olive Oil, Balsamic Vinegar	15
Ciabatta, Local Heirloom Tomatoes, Kalamata Olive, Basil & Champagne Vinegar Sorbet	22

FRESHLY SHUCKED COFFIN BAY OYSTERS

(ORDER IN 3, 6 OR 12 PER VARIETY) (GF, DF)

Natural	6	Pickled Seaweed	7
Basil & Champagne Vinegar Sorbet	7	Kilpatrick	9
Champagne Mignonette	10	Coffin Bay Oyster Shot, Vodka Bloody Mary Mix	10

STUZZICHINI (SMALL PLATES/ SHARE PLATES)

Panko Crumbed Arancini, Parmesan, Taleggio, Mozzarella, Sugo, Ricotta Salata (min of 2)	8ea
Warm Marinated Mediterranean Olives (GF, DF)	10
Spinach, Ricotta & Artichoke Dip, Ciabatta	15
Italian Mozzarella di Bufala, Sea Salt, Italian Extra Virgin Olive Oil, Fresh Basil (GF)	24
Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF)	35
Mooloolaba Yellowfin Tuna Crudo, Fennel, Caper, Lime, Chilli, Leek Oil (GF, DF)	32
Pan Seared Hokkaido Scallops, Fennel & Goats Cheese Puree, Citrus, Caviar (GF)	35
Grilled Mooloolaba King Prawns, Roasted Tomato Oil, Local Cherry Tomato, Lemon (GF, DF)	40
Charcuterie Board, Wagyu Bresaola, Truffle Salami, Capocollo, Baguette, Assorted Cheese, Truffle Honey	42

INSALATE (SALADS)

Beerwah Honey Roasted Pumpkin, Beetroot, Goat Cheese, Pumpkin Seeds, Leaves, Lemon Balsamic (GF)	25
Burrata, Local QLD Heirloom Tomatoes, Beetroot, Radish, Eschallot Dressing (GF)	30

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

Served w Mozzarella di Bufala, Baguette, Extra Virgin Olive Oil, Balsamic

GLUTEN FREE PIZZA AND PASTA AVAILABLE – ADD 4 | PLEASE ADVISE WAITER OF ANY ALLERGIES PRIOR TO ORDERING | ALL PRICES ARE INCLUSIVE OF GST | A SURCHARGE OF 17% APPLIES ON PUBLIC HOLIDAYS | 1.1% SURCHARGE APPLIED TO ALL CREDIT & PAYWAVE | 1.75% SURCHARGE APPLIED TO ALL AMEX | ONE BILL PER TABLE | 10% SURCHARGE SUNDAYS

PASTA E RISOTTO (ALL PASTA IS HAND MADE BY OUR CHEFS)

Carnaroli Risotto, Pea, Fennel, Leek, Spring Onion, Ricotta, Grana Padano (GF)	40
Ravioli, Western Australian Lobster, Mooloolaba King Prawn, Champagne Sauce, Oscietra Caviar	MP
Spaghetti, Moreton Bay Bug Tail, Chilli, Cherry Tomatoes, Lobster/Mooloolaba Prawn & Cognac Bisque	58
Rigatoni, Braised Tasmanian Lamb Shoulder, Pea, Mint, Feta, Pistachio	49
Pappardelle, Slow Cooked Beef Cheek Ragout, Grana Padano	39
Spaghetti, Broccolini, Olive, Spinach, Mushroom, Chilli, White Wine, Roasted Tomato Oil (DF)	39
Spinach & Ricotta, Pistachio Tortellini, Grana Padano Emulsion, Leek Oil (<i>entree size</i>)	36
Potato Gnocchi, Roasted QLD Pumpkin, Pumpkin Seeds, Truffled Pecorino, Sage (GF)	45

SECONDI (MAIN COURSE)

Fresh Market Fish of the Day	MP
'Sanchoku' Wagyu Rump. Granite Belt QLD (MB 6-7) (GF, DF)	150g/40
'Sanchoku' Wagyu Rump. Granite Belt QLD (MB 6-7) (GF, DF)	300g/65
Sous Vide Grain Fed Eye Fillet, Cep Purée, Cep Powder, Roasted Parsnip, Bone Marrow Crumb	240g/59
Braised Pork Belly, Soubise, Roasted Carrot, Artichoke, Garlic and Sage Crackling, Jus Gras (GF, DF)	49

CONTORNI (SIDES)

Green Beans, Broccolini, Ricotta di Bufala, Roasted Almonds (GF)	17
Kipfler Potatoes, Butter Emulsion, Chives (GF)	15
Mixed Leaves, Truffled Honey Vinaigrette (GF, DF)	16

DOLCI (SWEETS)

VS Cognac Infused Crème Brulee (GF)	22
Lemon & Vanilla Panna Cotta, Raspberry, Violet, White Chocolate (GF)	22
Tiramisu, Espresso Soaked Sponge Fingers, Amaretti, Mascarpone, Seppeltsfield Grand Tokay	22
Toffee Poached Pear, Almond Sponge, Pear Gel, Vanilla Bean Gelato, Almond Biscuit (GF)	22
House Made Lemon Tart, Toasted Italian Meringue, Candied Lemon, Biscuit Crumb	22
Flourless Choc Torte, Burnt Beerwah Honey, Whipped Vanilla Mascarpone, Honey Biscuit (GF)	22
Maleny, QLD Chocolate Gelato (two scoops) (GF)	16
Maleny, QLD Vanilla Bean Gelato (two scoops) (GF)	16
Maleny, QLD Raspberry Sorbet (two scoops) (GF, DF)	16

FORMAGGIO (CHEESE)

Single Cheese 15 | Two Cheese 28 | Three Cheese 40

Served with Baguette, Beerwah 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	Tasmania, Aust