

Bella

VENEZIA

RESTAURANT + BAR

4 COURSE NEW YEAR'S EVE MENU

SECOND SEATING

4 Courses + a glass of French Bubbles for \$159
(no children's menu available)

1ST COURSE

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

OR

Burrata, Local QLD Heirloom Tomatoes, Beetroot,
Radish, Eschallot Dressing (GF)

2ND COURSE

Spinach & Ricotta, Pistachio Tortellini, Grana Padano Emulsion, Leek Oil

OR

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

3RD COURSE

Braised Pork Belly, Soubise, Roasted Carrot, Artichoke,
Garlic and Sage Crackling, Jus Gras (GF, DF)

OR

House Made Gnocchi, Pepperonata Purée, Heirloom Tomatoes,
Pickled Onion, Pistachio, Basil

4TH COURSE

70% Cocoa Flourless Choc Torte, Amarena Cherry, Pistachio Gélato (GF)

OR

Maleny, QLD Chocolate Gelato (GF)

OR

Maleny, QLD Mango Sorbet (GF, DF, Vegan)