

PIZZA

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

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|---|----|
| Cheese & Garlic (v) | 28 |
| Mozzarella Fior Di Latte, Garlic, Rosemary, Sea Salt, Extra Virgin Olive Oil | |
| 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 |
| Parmigiano Reggiano, Red Onion, Pistachio, Rosemary, Sea Salt, Extra Virgin Olive Oil | |
| Diavola | 33 |
| San Marzano Tomatoes D.O.P, Mozzarella Fior Di Latte, Hot Salami | |
| 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)

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|---|----|
| 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 (GF) | 10 |
| Maleny, QLD Chocolate Gelato (one scoop) (GF) | 10 |
| Maleny, QLD Vanilla Gelato (one scoop) (GF) | 10 |
| Maleny, QLD Coconut Sorbet (one scoop) (GF, DF) | 10 |
| Maleny, QLD Lemon Sorbet (one scoop) (GF, DF) | 10 |

Bella

VENEZIA

RESTAURANT + BAR

CHEF'S 7 STEP TASTING MENU

Short Crust Mini Tart, Leek Emulsion,
Sturgeon Caviar, Yuzu Gel (DF)

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

Hand Crafted Pumpkin, Ricotta & Macadamia Filled Tortellini,
Noisette Butter, Grana Padano, Nasturtium

Tasmanian Lamb Backstrap, Pea Puree, Assortment of Peas,
Garlic Emulsion, Courgette, Mint, Jus (GF, DF)

Yuzu Olive Espuma, Lemon Sorbet,
Bitter Infused Fingerlime (GF, DF)

Coconut & Lime Pannacotta, Sunshine Coast Rum Braised Buderim Pineapple,
White Chocolate, Rum Toffee Gel, Coconut Sorbet, Meringue (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)

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| In-House Baked Sourdough, Mount Zero Early Harvest Olive Oil, Pepe Saya Butter | 15 |
| In House Baked 48 hour Sourdough, Noosa Reds Heirloom Tomatoes, Kalamata Olive, Basil & Champagne Vinegar Sorbet | 25 |

FRESHLY SHUCKED COFFIN BAY OYSTERS

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

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|--|----|------------------------------------|----|
| Double Smoked Bacon, Worcestershire Sauce, Tabasco | 7 | Natural | 6 |
| Yuzu, Olive Oil Espuma, Sturia Oscietra Caviar | 15 | Verjus Pickled Eschalot, Champagne | 10 |
| Coffin Bay Oyster Shot, Vodka Bloody Mary Mix | 10 | | |

CAVIAR

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

STUZZICHINI (SMALL PLATES/ SHARE PLATES)

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| Warm Marinated Mediterranean Olives (GF, DF) | 10 |
| Italian Mozzarella di Bufala, Sea Salt, Italian Extra Virgin Olive Oil, Fresh Basil (GF) | 24 |
| Lemon, Ricotta & Roasted Sunflower Seed Stuffed Zucchini Flowers, Roasted Zucchini, Spinach and Grana Padano Purée | 34 |
| Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF) | 34 |
| Mooloolaba Yellowfin Tuna Crudo, Fennel, Caper, Lime, Chilli, Leek Oil (GF, DF) | 32 |
| Grilled Mooloolaba King Prawns, Roasted Tomato Oil, Local Cherry Tomato, Lemon (GF, DF) | 35 |
| Pan Seared Hokkaido Scallops, Green Apple Gel, Cauliflower Purée, Daikon Radish, Citrus Beurre Blanc (GF) | 35 |
| – Add Oscietra Caviar (4g) | + 25 |

INSALATE (SALADS)

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| Noosa Reds Heirloom Tomatoes, Asparagus, Assortment of Peas, Whipped Feta, Sourdough Wafer, Sunflower Seeds, Leek Oil | 30 |
| Burrata, Noosa Reds Heirloom Tomatoes, Beetroot, Radish, Eschalot Dressing (GF) | 30 |

SALUMI (CURED MEATS)

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|--|---------------------------|----|
| 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 w 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 | 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 (ALL PASTA IS HAND MADE BY OUR CHEFS)

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| Duck Leg Ravioli, Carrot & Anise Puree, Pickled, Raw and Roasted Carrot, Jus | 52 |
| Spaghetti, Moreton Bay Bug Tail, Chilli, Cherry Tomatoes, Lobster/Mooloolaba Prawn & Cognac Bisque | 58 |
| Tagliatelle, Slow Cooked Angus Beef Cheek Ragout, Basil Infused Grana Padano | 39 |
| Spinach, Ricotta & Pistachio Tortellini, Grana Padano Emulsion, Leek Oil | 39 |
| Hand Crafted Pumpkin, Ricotta & Macadamia Filled Tortellini, Noisette Butter, Grana Padano, Nasturtium | 39 |
| House Made Gnocchi, Assortment of Peas, 30 Month Aged Prosciutto Di Parma, Basil Infused Grana Padano | 40 |

SECONDI (MAIN COURSE)

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|---|----|
| Fresh Market Fish of the Day | MP |
| Tasmanian Lamb Backstrap, Pea Puree, Assortment of Peas, Garlic Emulsion, Zucchini, Mint, Jus (GF, DF) | 58 |
| Darling Downs Eye Fillet, Jerusalem Artichoke Puree, Black Garlic, Asparagus, Jerusalem Artichoke Chips, Jus (GF) | 59 |
| Confit Pork Belly, Anise Carrot Puree, Roasted Carrot, Potato, Radish, Crackling (GF) | 49 |

CONTORNI (SIDES)

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| Green Beans, Broccolini, Ricotta di Bufala, Roasted Almonds (GF) | 17 |
| Kipfler Potatoes, Butter Emulsion, Chives (GF) | 17 |
| Mixed Leaves, Red Onion, Balsamic Vinaigrette, Grana Padano (GF) | 17 |
| Shoestring Fries (GF, DF) | 12 |

DOLCI (SWEETS)

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|---|----|
| VS Cognac Infused Crème Brulee (GF) | 22 |
| Coconut & Lime Pannacotta, Sunshine Coast Rum Braised Buderim Pineapple, White Chocolate, Rum Toffee Gel, Coconut Sorbet, Meringue (GF) | 22 |
| Tiramisu, Espresso Soaked Sponge Fingers, Amaretti, Mascarpone, Seppeltsfield Grand Tokay | 22 |
| Lemon Yuzu Curd, Blood Orange Gel, Browned Butter Biscuit, Orange, Italian Meringue, Glass Tuile | 22 |
| Flourless Choc Torte, Burnt Peachester Honey, Whipped Vanilla Mascarpone, Honey Biscuit (GF) | 22 |
| Maleny, QLD Chocolate Gelato (two scoops) (GF) | 16 |
| Maleny, QLD Vanilla Gelato (two scoops) (GF) | 16 |
| Maleny, QLD Coconut Sorbet (two scoops) (GF, DF) | 16 |
| Maleny, QLD Lemon 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

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|-----------------------------|--------------|----------------|-----------------|---------------------|
| 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 |