Bella
VENEZIA
RESTAURANT + BAR

CHEF'S 7 STEP TASTING MENU

Whipped Basil Infused Ricotta, Pea Salad Tartlet

Mooloolaba Yellowfin Tuna Tartare, Heirloom Tomato,
Finger Lime, Tomato Water, Basil (A) (GF, DF)

Mooloolaba King Prawn Ravioli,
Prawn Bisque, Oscietra Caviar (M)

Pasture Fed Victorian Lamb Back Strap, Whipped Feta, Artichoke,
Peas, Grilled Heirloom Tomato, Pea Shoots & Mint (GF)

Lemon Sorbet, Limoncello,
Lime & Olive Oil Espuma (GF, DF)

Glasshouse Mountains Strawberry Panna Cotta,
Strawberry Sorbet, White Chocolate, Roasted Pistachio (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

AGFG AWARD WINNER 2026

PANE (BREAD)

Daily In-House Baked Sourdough, Pendleton Estate Olive Oil, Pepe Saya Butter	16
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) (A) (GF, DF)

Natural	8	Double Smoked Bacon, Worcestershire Sauce, Tabasco	9
Verjus Pickled Eschalot, Champagne	11	Limoncello & Lime Espuma, Sturia Oscietra Caviar	16

CAVIAR

Sturia Oscietra Caviar (Bordeaux, France), Blini, Crème Fraîche - 5g Tasting (I)	45
Sturia Oscietra Caviar (Bordeaux, France), Blini, Crème Fraîche - 15g Tin (I)	115
White Sturgeon Oscietra Caviar (Italy), Blini, Crème Fraîche - 20g Tin (I)	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)	25
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, Heirloom Tomato, Finger Lime, Tomato Water, Basil (A) (GF, DF)	34
Grilled Mooloolaba King Prawns, Roasted Tomato Oil, Noosa Reds Heirloom Tomatoes, Lemon (A) (GF, DF)	38
Pan Seared Hokkaido Scallops, Green Apple Gel, Caramelised Cauliflower Purée, Daikon Radish (I) (GF)	40
+ Add Oscietra Caviar (4g) (I)	+25

INSALATE (SALADS)

Burrata, Heirloom Tomato, Pickled Onion, Grana Padano, Pea, Basil & Pea Shoot (GF)	30
Watermelon and Whipped Feta Salad, Noosa Reds Heirloom Tomatoes, Pickled Onion, Leaves & Herbs (GF)	27

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 with Mozzarella di Bufala, Baguette, Extra Virgin Olive Oil, Balsamic

Charcuterie Board, Wagyu Bresaola, Truffle Salami, Capocollo, Baguette, Assorted Cheese, Truffle Honey 42

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

Gluten free pizza and pasta available – add 4 | One bill per table |
Please advise waiter of any allergies prior to ordering |
17% surcharge applies on public holidays | 10% surcharge weekends

PASTA (ALL PASTA IS HAND MADE BY OUR CHEFS)

Mooloolaba King Prawn Ravioli, Prawn Bisque, Oscietra Caviar (M)	MP
Spaghetti, Moreton Bay Bug Tail, Chilli, Noosa Reds Tomatoes, Mooloolaba King Prawn Bisque (A)	59
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, Grana Padano Emulsion, Spring Peas, Grana Padano Crisp, Pea Tendrils & Mint	45
Lemon & Saffron Risotto, Grana Padano, Pea Salad (GF)	42

SECONDI (MAIN COURSE)

Fresh Market Fish of the Day (A)	MP
Pan Seared Barramundi, Caramelised Cauliflower Purée, Caper, Grape, Verjus Beurre Blanc (A) (GF)	58
Pork Belly, Artichoke Puree, Confit Fennel, Grilled Artichoke, Apple, Radish, Skin Crisp & Jus (GF)	52
240g Darling Downs Eye Fillet, Mushroom, Pickled Onion, Kale (GF)	65
Pasture Fed Victorian Lamb Back Strap, Whipped Feta, Artichoke, Peas, Grilled Heirloom Tomato, Pea Shoots & Mint (GF)	58

CONTORNI (SIDES)

Green Beans, Broccolini, Ricotta di Bufala, Roasted Almonds (GF)	19
Peachester Honey Glazed 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)	15

DOLCI (SWEETS)

VS Hennessy Cognac Infused Crème Brûlée (GF)	26
Glasshouse Mountains Strawberry Panna Cotta, Strawberry Sorbet, White Chocolate, Roasted Pistachio (GF)	24
Tiramisu, Espresso Soaked Sponge Fingers, Amaretti, Mascarpone, Seppeltsfield 'Para' 10yr Tawny Port	24
Baked Lemon Tart, Italian Meringue	24
Flourless Choc Torte, Burnt Peachester Honey, Whipped Vanilla Mascarpone, Honey Biscuit (GF)	24
Maleny, QLD Chocolate OR Vanilla Gelato (two scoops) (GF)	16
Maleny, QLD Lemon OR Strawberry 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	Adelaide Hills, SA

PIZZA

Traditional Napoletana 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).

Cheese & Garlic (v) 29
Mozzarella Fior Di Latte, Garlic, Rosemary, Sea Salt, Extra Virgin Olive Oil

Margherita (v) 32
San Marzano Tomato D.O.P, Sea Salt, Fresh Basil, Mozzarella Fior Di Latte, Extra Virgin Olive Oil

Carbonara 35
White Base, Fior di Latte, Pancetta, Garlic, Egg Yolk, Pecorino

Diavola 35
San Marzano Tomato D.O.P, Mozzarella Fior Di Latte, Hot Salami

Pepperoni Classico 35
San Marzano Tomato D.O.P, Traditional Pepperoni, Mozzarella Fior Di Latte

Prosciutto di Parma 36
San Marzano Tomato D.O.P, Prosciutto di Parma 30 Month D.O.P, Rocket, Mozzarella Fior Di Latte, Parmigiano Reggiano

Capricciosa 35
San Marzano Tomato D.O.P, Smoked Ham, Artichokes, Mushroom, Olives, Basil, Mozzarella Fior Di Latte, Extra Virgin Olive Oil

Bella Venezia 35
San Marzano Tomato D.O.P, Originale Salami, Chilli, Mushroom, Red Onion, Mozzarella Fior Di Latte

Oh No Not Pineapple 35
San Marzano Tomato D.O.P, Double Smoked Ham, Pineapple, Mozzarella Fior Di Latte

Mooloolaba King Prawn (A) MP
San Marzano Tomato D.O.P, Mooloolaba King Prawns, Rocket, Fennel, Chilli, Garlic, Dill, 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 20
Mini Margherita Pizza, Italian Tomato (Naples), Mozzarella Fior Di Latte 15
Mini Ham & Pineapple Pizza, Mozzarella Fior Di Latte, Smoked Ham, Pineapple 15
Children's Shoestring Fries (GF, DF) 15
Maleny, QLD Chocolate Gelato (one scoop) (GF) 10
Maleny, QLD Vanilla Gelato (one scoop) (GF) 10
Maleny, QLD Strawberry Sorbet (one scoop) (GF, DF) 10
Maleny, QLD Lemon Sorbet (one scoop) (GF, DF) 10