EST 2010

BELLOCALE

italian AND seafood

PANE

Garlic Pane $11

Ciabatta $10
Served with aged balsamic vinegar & Parmesan infused olive oil

Bruschetta al Pomodoro $16
Tomato, basil, garlic infused olive oil on grilled pane di casa & balsamic glaze

Bruschetta al Funghi $17
Chargrilled house focaccia with roasted pumpkin, confit mushrooms, rocket & goat cheese

INSALATA

Insalata Caprese $20 GF
Fresh mozzarella, roma tomato, prosciutto, mesclun and basil oil

Rucola e Parmigiano $20 GF
Rocket leaves w toasted pepitas, parmesan & lemon chive vinaigrette

Insalata Di Verdure $23 GF
Roasted Beetroot, Roasted Pumpkin, Spanish onion, walnuts, feta cheese, Spinach, quinoa and pomegranate dressing

Panzanella $23
Rocket leaves, roast capsicum, Semi Dried tomato, olives, chargrilled vegetables, croutons, feta cheese and golden shallot balsamic dressing

ANTIPASTI

Freshly Shucked Oysters GF
Natural – $5.50 each (minimum order of 4)
Kilpatrick - $6 each (minimum order of 4)

Arancini $21
Wild mushroom, truffle, mozzarella & olive tapenade aioli

Calamari Fritti $22
Dusted in Bellocale special spice blend served with mix leaf and lime aioli

Carpaccio Di Manzo $25
Shaved local Tableland beef tenderloin w rocket, parmesan, lemon emulsion & crisp bread

Capesante $26
Sea Scallops with sweet corn puree, balsamic pearls and chorizo pangrattato

Kingfish Crudo $26 GF
Thinly sliced South Australian Yellowtail Kingfish with verjuice emulsion, beetroot crisp, orange segments, tomato vierge and lemon EVO

Gamberoni $26
Local FNQ tiger prawns with Chorizo, olives, feta cheese, Napoletana sauce served with toasted ciabatta

Pate Di Anatra $25
Duck liver pate, red onion and apple jam served with assorted bread

Antipasto Board to Share $30
Chargrilled vegetables, olives, cured meats, bocconcini cheese served with crisp bread

PASTA

Penne Alla Norma E $27 | M $32
Short pasta in rich Napoli sauce with fried eggplant, basil & spiced ricotta cheese

Lasagne Al Forno M $36
Oven baked, layered with beef, pork, veal, parmesan & béchamel sauce

Pappardelle Al Ragu Di Agnello E $31 | M $36
Slow braised lamb with soffritto in a rich red wine and tomato sauce

Linguine Con Pollo E $31 | M $36
Sauteed Chicken with Mushroom, eshallot, garlic and truffle cream sauce

Penne Al Bolognese E $31 | M $36
Slow cooked Beef, Veal and Pork mince with soffritto, oregano in a red wine and tomato sauce

Linguine Alla Marinara M $43
South Australian Mussels, NZ clams, local market fish, calamari, local FNQ tiger prawns with Napoletana sauce

Pappardelle Bugs M $46
Local FNQ Moreton bay bugs, sauteed Ginger, garlic & chilli. flambeed with brandy & sauce rosa

Linguine E Gamberoni E $33 | M $40
Sautéed local FNQ tiger prawns with garlic, chilli, cherry tomato, baby spinach, white wine & extra virgin olive oil

Penne Al Salmone E $31 | M $36
Smoked atlantic salmon tossed with baby spinach, capers, Napoletana sauce & cream

Quattro Formaggi Gnocchi M $37
Homemade potato dumplings in four cheese sauce with cherry tomato, spinach & topped with crushed walnuts

Seafood Ravioli E $33 | M $43
Filled with local FNQ tiger prawns, blue swimmer crab, local FNQ large mouth nannygai, garlic, chives, finished with a lobster butter cream sauce

Gluten Free pasta is available at request

SECONDI

Risotto Alla Pescatora $46
Seafood risotto with Moreton bay bug, gulf tiger prawns, calamari, local market fish, SA mussels, NZ clams finishes with saffron pernod bouillabaisse & Napoli sauce

Fileto Di Manzo $53
Local Tableland beef fillet tenderloin steak, bound by prosciutto served on black truffle mash with sauteed spinach, red wine jus and confit field mushroom

Risotto All'Amatrciana $39
Risotto with sauteed flat pancetta, garlic, shallot, chilli and Napoletana sauce topped with burrata cheese and basil oil

Scallopine Al Funghi $46
Tender veal escallops with mushrooms, shallots, flamed with cognac, red wine jus served with creamy mash potato and market greens

Filetto Di Pesce $44
Local market fish fillet with wilted spinach, cannellini bean, olives, capers, roast capsicum in a spicy Nduja Sauce

CONTORNI

Steam market greens $12
Fries $10
Garden Salad $10
Black truffle mash potato $13
Warm marinated olives $10

DESSERTS

Tiramisu $18
Layered with espresso & liqueur savoiardi, mascarpone cream & topped with dark chocolate crystals

Limoncello Tart $18
Limoncello curd served in a short pastry tart with raspberry puree, lime curd & vanilla bean gelato

Coconut Pannacotta $18
Malibu & vanilla bean infused pineapple, Coconut flakes, pistachio, honey orange glaze & tuile

Death by Chocolate $18
Chocolate mousse dome filled with hazelnut ganache, chocolate rice puffs & chocolate sorbet

Sorbets & Gelato (choice of 3) $16
Chocolate sorbet, Coconut sorbet, Strawberry sorbet, Mango sorbet, Lemon sorbet, Vanilla gelato

Affogato $11
Espresso poured over vanilla gelato (additional $9 for a side of Frangelico, Tia Maria, Baileys)

15% surcharge apples on all public holidays