



Welcome

Our philosophy is built on the principles of being sustainable, local and seasonal, to ensure every dish is served fresh and full of flavour.

Bellbird's evolving seasonal menu is a testament to our rich and diverse culture, as well as the local produce we use. Our chefs thoughtfully curate the menu to reflect the seasons and highlight the best flavours of each ingredient, ensuring we cater to a diverse range of dietary preferences and needs.

We take pride in crafting everything in-house, like our handmade ice creams, to provide you with an authentic and delightful dining experience. So, whether it's a leisurely lunch or an intimate dinner, we guarantee you'll find a dish that will delight your palate.

So, take the time experience and to explore with your tastebuds the perfect blend of casual fine dining that Bellbird Dining and Bar has to offer and let our dedicated team provide you with an unforgettable dining experience in the heart of Casula.

Please note – No Split Bills, 10% Surcharge Sundays, Thank you

To Start

Sydney Rock Oyster | Wasabi | Natural \$5.5 each / \$30 / \$55

*Freshly Shucked East 33 Hasting River Sydney Rock Oysters ~ Natural
or Tempura with Wasabi Mayo (Gf, Halal)*

Cuttlefish | Cauliflower | Black Garlic \$20

*Seared SA Cuttlefish, Cauliflower Puree, Black Garlic, Chives
& Crispy Capers (Gf, Halal)*

Goat Cheese | Beetroot | Honey \$18

*Meredith Farm Goat Cheese Fritters, Pickled Beetroot, Golden Beetroot, Honey
& Pistachios (V, Halal)*

Duck | Hoisin | Ginger \$22

*Hand Made Duck Tortellini, Hoisin Broth, Asian Greens, Ginger
& Enoki Mushrooms (Halal)*

Chicken | Mushroom | Apple \$20

Deboned Confit Chicken Wings, Mushroom Pate, Apple & Celery Salad (Gf, Halal)

Scallops | Celeriac Puree | XO Butter \$26

W.A Abrolhos Island Scallops, Celeriac Puree & XO Burnt Butter (GF, Halal)

Sirloin | Kohlrabi | Ponzu \$20

*Slow Roasted Beef Sirloin, Pickled Kohlrabi, Radish, Pickled Onions
& Ponzu (Gf, Halal)*

Entrée Sharing Plate \$30pp (minimum 2)

Goat Cheese Fritters, Sirloin, Chicken Wings & Duck Tortellini

Carnivore

Barramundi | Tomatoes | Aniseed \$42

NT Barramundi Fillet, Seafood Broth, Pernod & Autumn Vegetables (Gf, Halal)

Pork | Apples | Fennel \$40

*Pork Assiette ~ Roasted Belly, Sous Vide Pork Loin, Prosciutto,
Apple Relish & Fennel Salad (Gf)*

Sirloin | Parsnip | Onions \$45

*Grass Fed Sirloin, Parsnip Puree, Silverbeet, Crispy Onions
& Bordelaise Sauce*

Duck | Choy Sum | Plums \$40

*Roasted Duck Breast, Choy Sum, Shallots, Pickled Plums
& Chilli Plum Sauce (Halal, Gf)*

Chicken | Oyster Mushrooms | Pumpkin \$38

*Sous Vide Chicken Breast, Pumpkin Puree, Oyster Mushrooms, Eschalots
& Burnt Butter (Gf, Halal)*

King Prawns | Chips | Salad \$35

*Northern NSW Beer Battered King Prawns, Chips, Salad
& Yuzu Mayo*

Vegetarian

Carnaroli | Portobello Mushrooms | Parmesan \$32

*Mushroom Risotto ~ Carnaroli Rice, Portobello Mushroom Duxelle,
Oyster Mushrooms & Grana Padano (Halal)*

Parsnip | Silverbeet | Broccolini \$26

*Parsnip Puree, Sauteed Silverbeet, Honey Carrots,
Charred Broccolini & Hazelnuts (GF, Halal)*

Sides

Rocket | Blue Cheese | Walnuts \$12

Rocket, Blue Cheese, Pears & Walnuts (Gf, Halal)

Broccolini | Daikon | Chilli Sauce \$12

Charred Broccolini, Pickled Daikon, Chilli Sauce & Shallots (Gf, Halal)

Carrots | Labneh | Pistachios \$12

Honey Roasted Carrots, Labneh & Pistachios (Gf, Halal)

Okonomiyaki Loaded Fries \$12

Mayonnaise, Jap BBQ, Shallots & Bonito Flakes (GF, Halal)

Brussel Sprouts | Sesame \$12

Fried Brussel Sprouts, Sesame Dressing & Sesame Seeds (Gf, Halal)

Chips \$10

Chips with Tomato Sauce (GF, Halal)

Bottomless Lunch

\$99 pp for 2 Hours

Drinks

Lychee & Blueberry Sour | *Cello Lychee, Sake, Lime Juice & Blueberry*

Monte Paloma | *Espolon Blanco Tequila, Agave Syrup & Salted Grapefruit*

Passionfruit Sunrise | *Spiced Rum, Passionfruit, Lime & Orange*

Aperol Spritz | *Aperol, Orange & Prosecco*

Green Apple Margarita | *Espolon Tequila, Apple Sour, Cello Apple & Lime*

NV Luminist Prosecco

2024 Torbreck Rose, Barossa Valley, SA

2023 Craggy Range Pinot Noir, Martinborough, NZ

2023 Henschke "Five Shillings" Shiraz, Barossa Valley, SA

To Share

Hasting River Sydney Rock Oyster

Tempura Sydney Rock Oysters & Wasabi Mayonnaise

Goat Cheese | Beetroot | Honey

Goat Cheese Fritters, Golden Beetroot, Honey & Pistachios (V, Halal)

Sirloin | Kohlrabi | Ponzu

Slow Roasted Beef Sirloin, Kohlrabi, Radish, Pickled Onions & Ponzu (Gf, Halal)

Chicken | Oyster Mushrooms | Pumpkin

Sous Vide Chicken Breast, Pumpkin, Oyster Mushrooms & Burnt Butter (Gf, Halal)

Broccolini | Daikon | Chilli Sauce

Charred Broccolini, Pickled Daikon, Chilli Sauce & Shallots (Gf, Halal)

Okonomiyaki Loaded Fries

Mayonnaise, Jap BBQ, Shallots & Bonito Flakes (Gf, Halal)

Plum Pavlova ~ *Pickled Plums, Double Cream, Meringue & Plum Sorbet*