

Our Dinner Offerings

*"Bellbird's crafted journey
when dining becomes an experience, not just a meal".*

At Bellbird, we offer two indulgent dinner experiences designed for those who appreciate flavor, creativity, and connection.

Our **5-course degustation** is a thoughtfully crafted journey through seasonal and signature dishes, perfect for a relaxed yet refined evening. This experience invites diners to slow down, savor, and share in the joy of good food and company.

For a more extensive exploration, our **7-course degustation** offers a deeper dive into Bellbird's culinary expression, showcasing the full scope of our kitchen's creativity and finesse.

Both experiences can be elevated with expertly paired wines, selected to enhance each course and add depth to every bite.

Let us guide you through an unforgettable evening of flavor, refinement, and shared moments.

Bellbird

5-COURSE DEGUSTATION MENU

70PP | 110PP (*matching wines*)

Warm Sourdough | Pepe Saya Cultured Butter

Goat Cheese | Beetroot | Honey

*Meredith Farm Goat Cheese Fritters, Golden Beetroot, Honey & Pistachios (V, Halal)
2024 NV Luminist Prosecco*

Sirloin | Kohlrabi | Ponzu

*Slow Roasted Beef Sirloin, Kohlrabi, Radish, Pickled Onions & Ponzu (Gf, Halal)
2024 Tar & Roses Pinot Grigio, King Valley, VIC*

Barramundi | Tomatoes | Aniseed

*NT Barramundi Fillet, Seafood Broth, Pernod & Autumn Vegetables (Gf, Halal)
2023 Dominic Portet Rose, Yarra Valley, VIC*

Chicken | Oyster Mushrooms | Pumpkin

*Roasted Chicken, Pumpkin, Oyster Mushrooms, Eschalots & Burnt Butter (Gf, Halal)
2023 Craggy Range, Pinot Noir, NZ*

Petit Fours

*A Selections of mini desserts
Rieslingfreak No7 Fortified Riesling, Eden Valley, SA*

Bellbird

7 COURSE DEGUSTATION MENU

110PP | 160PP (*matching wines*)

Warm Sourdough | Pepe Saya Cultured Butter

Sydney Rock Oyster | Wasabi

*Tempura Sydney Rock Oysters & Wasabi Mayonnaise
NV Luminist Prosecco*

Scallops | Celeriac Puree | XO Butter

*W.A Abrolhos Island Scallops, Celeriac Puree & XO Burnt Butter (GF, Halal)
2023 Torbreck Cuvee Juveniles, Barossa Valley, SA*

Cuttlefish | Cauliflower | Black Garlic

*Seared SA Cuttlefish, Cauliflower Puree, Black Garlic & Crispy Capers (Gf, Halal)
2024 Tar & Roses Pinot Grigio, King Valley, VIC*

Duck | Kombu | Ginger

*Hand Made Duck Tortellini, Kombu Broth, Asian Greens, Ginger & Enoki (Halal)
2024 Winmark Chardonnay, Hunter Valley, NSW*

Pork | Apples | Fennel

*Roasted Belly, Sous Vide Pork Loin, Prosciutto, Apple Relish & Fennel Salad (Gf)
2023 Craggy Range, Pinot Noir, NZ*

Sirloin | Parsnip | Onions

*Grass Fed Sirloin, Parsnip Puree, Silverbeet, Crispy Onions & Bordelaise Sauce
2024 Henschke "Five Shillings" Shiraz, Barossa Valley, SA*

Petit Fours

*A Selections of mini desserts
Rieslingfreak No7 Fortified Riesling, Eden Valley, SA*

Something Sweet to Finish

Cream Cheese | Almond | Coffee \$14

*Basque Style Cheesecake, Coffee Gel, Amaretti Crumbs
& Amaretto Cream*

Vanilla | Brûlée \$14

Vanilla Bean Crème Brûlée & Lime Biscotti

Plum Pavlova \$14

(Gf) Pickled Plum, Plum Sorbet, Double Cream & Meringue

Passionfruit Souffle | Cointreau \$14

*(GF) Passionfruit Souffle & Cointreau Anglaise ~ Please allow 10
minutes*

Coconut | Coffee \$10

(GF) House Made Coconut Sorbet & Espresso

Bellbird Affogato \$16

(GF) House Made Vanilla Ice Cream, Espresso & Choice of Liqueur

Cheese Plate \$16

Selection of Australian Cheese, Quince Paste & Crackers