

BELLS HOTEL

EST. 1874

ENTRÉE

Nachos \$22 (V,GF)

Crunchy Corn Chips layered with Chilli Con Carne, Egmont Cheese, Guacamole & Sour Cream

Beef Sliders \$18

Mini Angus Beef Patty with Baby Gem, American Cheese & Home Made Burger Sauce on a Brioche Bun

Mushroom Arancini \$16 (V)

Four Wild Mushroom & Mozzarella Arancini served with Arrabbiata Sauce & Arugula Parmesan Salad

Assorted Dumplings \$18 (VO,GFO, VGO)

Prawn Gyoza , Chicken Siu Mai & Vegetable Dumplings (VO,GFO), served with home made dumpling sauce

Beef Croquettes \$16

Four Angus Beef Croquettes and New Season Potatoes Croquettes, Vintage Cheddar & Chilli Mayo

Pork Belly Bao Buns \$18

Three Grilled Pork Belly Baos with Coleslaw, Scallions, Fried Shallots & Hoisin Sauce

Fish Tacos \$18

Three Beer-Battered Blue Whiting Fish Tacos with a topping of zesty Pico De Gallo, Creamy Slaw and Cheese

Chicken Wings \$16

Fried Chicken Wings coated in Smokey Buffalo Sauce

SPECIALS

Comes with a Pot of Furphy or Brewmanity Beer, a House Wine or Soft Drink

Monday

\$25 Fish & Chips

Tuesday

\$25 Burger

Wednesday

\$25 Porterhouse Steak

Thursday

\$25 Parma

(GF) - Gluten Free
(V) - Vegetarian
(VO) - Vegetarian Option
(VGO) - Vegan Option
(DF) - Dairy Free
(N) - Contains Nuts

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MAINS

Chicken Involtni \$32 (GF)

Stuffed Chicken Breast with Fontina Cheese, Spinach, Roasted Peppers, Herbs & Sundried Tomatoes, served with Mashed Potato, Broccoli & Creamy Garlic Sauce

Wild Mushroom Risotto \$26 (GF,V,VGO)

Arborio Rice Sautéed with Shiitake, Shimeji, Enoki, King Oyster and Swiss Brown Mushroom, Garlic, Sun Dried Tomato, White Wine and Spinach, topped with Parmesan Cheese & Truffle Oil
add chicken \$4

Prawn & Chorizo Linguini \$34

Linguini Pasta with Prawns, Spanish Chorizo, Chilli, Cherry Tomatoes, Garlic Butter, White Wine & Sugo Sauce topped with Parmesan Cheese

Humpty Doo Barramundi \$34 (GF,N*)

Pan Fried Barramundi with Baby Beetroot, Spinach, Tomato Medley, Chat Potatoes & Romesco Sauce

Curry Of The Day \$26 (GFO)/ Curry for 2 \$46 (GFO)

Served with Rice and Grilled Roti Bread

Roast Lamb \$68 for 2 (GF)

Herb Marinated Roasted Lamb Shoulder served with Greek Salad, Chat Potatoes & your choice of sauce

Pork Cutlet \$36

300G Bakers Creek Pork Cutlet served with Chat Potatoes and Seasonal Vegetable, served with your choice of Sauce

Steak Selection:

Grass Fed Angus Porterhouse 300G \$44

Grass Fed Angus Scotch 300G \$46

Grass Fed Angus Eye Fillet 220G \$49

served with Chips, Salad and your choice of Sauce

Sauces:

Plain Gravy, Creamy Pepper, Mushroom Gravy, Assorted Mustards, Garlic Butter

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PUB CLASSICS

Chicken Schnitzel \$27

Fried Panko Crumbed Chicken Breast served with Creamy Coleslaw, Chips and Gravy

Parma of the Day \$30

served with Chips and Salad

Chicken Parma \$28

Panko Crumbed Chicken Breast topped with Aged Ham, Napolitana Sauce & melted mozzarella, served with Chips and Salad

Veggie Parma \$27 (V, VGO)

Fried Garden Vegetable Schnitzel topped with Napolitana Sauce & Mozzarella Cheese, served with Chips & Salad

Calamari Main \$27 (DF, GFO)

Semolina Crumbed or Grilled Squid Strips served with Chips, Garden Salad, Aioli and a Lemon Wedge

Fish and Chips \$28 (DF, GFO)

Grilled or Beer Battered Southern Blue Whiting, served with Chips, Salad, Tartare Sauce and Lemon Wedge

Cheeseburger \$24 (GFO)

Angus Beef Brisket Patty, Cos Lettuce, Tomato, Dill Pickles, Cheese and House Made Burger Sauce, served with Chips

Chicken Burger \$24

Southern Fried Chicken Breast, Creamy House Slaw, Cheese and Mustard Mayo, served with Chips

Veggie Burger \$24 (V, VGO, DFO)

Chickpea & Lentils Patty with Lettuce, Tomato, Cheese and Home Made Burger Sauce, served with Chips

Steak Sandwich \$29

150G Grilled Porterhouse Steak with Lettuce, Tomato, Swiss Cheese, Pickles & Home Made Burger Sauce on a Turkish roll, served with Chips

EXPRESS LUNCH

Available from 11.30AM - 3PM, Monday to Friday

Half Fish & Chips \$18

Chicken Wings & Chips \$18

Half Chicken Parma & Chips \$18

Half Chicken Schnitzel & Chips \$18

Beef Sliders and Chips \$18

SIDES

Chips with Gravy \$12

Wedges with Sour Cream & Sweet Chilli \$12

Garden Salad \$10

Vegetables \$14

Garlic Bread \$8

Cheesy Garlic Bread \$10

Sauces \$2

Plain Gravy, Creamy Pepper, Mushroom Gravy

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

10% Surcharge on Public Holidays

A bank payment processing fee applies to all card transactions.

SALADS

Chilli Beef Salad \$26 (GFO, N*)

Grilled Sirloin, Crunchy Slaw, Crushed Peanuts, Dried Shallots, Herbs, Fresh Chilli, Cucumber, Onion and Nam Jim Sauce

Burrata Salad \$26 (V, GFO)

Burrata Cheese with Heirloom Tomatoes, Basil, Italian Glaze, Rainbow Radish served with Grilled Flat Bread

Roasted Vegetable & Avocado Salad \$25 (V, VG, GF, N*)

Roasted Pumpkin, Zucchini, Capsicum, Baby Gem, Avocado, Cherry Tomato & Cucumber topped with Toasted Walnuts and Green Goddess Dressing

add chicken \$4

Mediterranean Bowl \$26 (VO, N*)

Grilled Chicken with Spiced Couscous, Dried Apricot, Sultanas, Feta, Olives, Rocket, Cucumber, Roasted Capsicum, Chickpeas, Toasted Almond Flakes, Hummus and Mint Yogurt Dressing

vegetarian option: Falafel

DESSERT

Chocolate Brownie \$12 (V, N*)

Served with Chocolate Fudge Sauce and Vanilla Bean Ice Cream

Flourless Double Chocolate Lamington \$12 (GF, V, VG, N*)

Jam Filled Chocolate Lamington Rolled in Chocolate and Coconut, served with Mango Sorbet

Strawberry Cheesecake \$12 (GF, V)

Served with Berry Compote & Edible Flowers

WWW.BELLSHOTEL.COM.AU

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