



BELLISSIMO WEDNESDAY
HOUSE MADE PASTA & A GLASS OF HOUSE WINE
\$42 PER PERSON

ENTRÉE

SEARED SCALLOPS, CAULIFLOWER PUREE, CURRY OIL, GOLDEN RAISIN CHUTNEY	27
PORK CROQUETTES, PEPPERONATA	22
SMOKED BEETROOT, MERDITH FETTA, BEET CRISPS, PICKLED BEETS, PINE NEEDLE DRESSING	21
FETTUCINE, PRAWNS, CHORIZO RAGU	26
SPICED CAULIFLOWER, SUNFLOWER SEED, POMEGRANATE, PICKLED CHILLIES	19

MAINS

POTATO GNOCCHI, MUSHROOMS, BLUE CHEESE, CANDIED WALNUTS	
PAPPARDELLE MALMSBURY LAMB RAGU, ROAST GARLIC, LEMON, PEAS, PISTACHIO & MINT PESTO	
TAGLIATELLE, PRAWNS, MUSSELS, CHILLI, SUGO, SHELLFISH OIL	
SWAP TO GLUTEN-FRIENDLY PASTA	6
SIDE SALAD	9

DESSERT

LEMON AND ROSEWATER STEAMED PUDDING, HONEY LABNE, PISTACHIO NUTS, CANDIED PEEL	18
CHOC NEMESIS CAKE, PEANUT BRITTLE, BLOOD ORANGE GRANITA	18
APPLE QUINCE & RHUBARB CRUMBLE, VANILLA ICE CREAM & MACADAMIA	18
CHEESE SELECTION, ACCOUTREMENTS	24

PLEASE NOTE THAT A 15% SURCHARGE IS APPLIED ON PUBLIC HOLIDAYS. OUR REGULAR À LA CARTE MENU MAIN OPTIONS ARE NOT AVAILABLE ON BELLISSIMO WEDNESDAY NIGHTS. OUR MENU AND KITCHEN CONTAIN MULTIPLE ALLERGENS AND FOODS WHICH MAY CAUSE AN INTOLERANCE. OUR TEAM WILL MAKE EFFORTS TO ACCOMMODATE DIETARY REQUIREMENTS. HOWEVER, DUE TO THE SHARED PRODUCTION AND SERVING ENVIRONMENT, WE CANNOT GUARANTEE THE COMPLETE OMISSION OF SUCH ALLERGENS OR FOODS WHICH MAY CAUSE AN INTOLERANCE. PLEASE INFORM OUR TEAM IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE

