

La Bella Vita

Selection of share dishes

Grilled Focaccia & EVOO (V, VG, LGO)

Charcuterie (LGO)

Selection of cured meats, marinated olives, guindilla peppers & barossa bark

Burrata (V, LG)

Green olive tapenade & herb oil

Prawn Linguine (LGO, VGO)

Confit grape tomato, bisque, chilli, zucchini, baby capers & lemon

Garden Harvest Salad (LDO, LG, V, VGO)

Broccoli, pepitas, feta, red onion, pear, pomegranate & cranberry

300g Pork Scotch Fillet (LG)

Radicchio, fennel, parmesan, burnt caper & sage butter

Tiramisu (V, VGO)

Espresso soaked biscuits, mascarpone cream & tia maria

(v) Vegetarian (vo) Vegetarian Option (vg) Vegan (vgo) Vegan Option (lg) Low Gluten
(lgo) Low Gluten Option (ld) Low Dairy (ldo) Low Dairy Option

**Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in the kitchen, there may be trace allergens.*

Spritzes

Aperol Spritz

Aperol, Sparkling, Soda, Orange

Hugo Spritz

Elderflower Liqueur, House Sparkling, Soda, Lemon, Mint

Limoncello Spritz

Limoncello, Prosecco, Soda

Berry Hibiscus Spritz

Peach, Wild Berry, Prosecco, Hibiscus

Wine

Mr Mason Sparkling Cuvée Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rosé

Henry & Hunter Shiraz Cabernet

Beer

Swan Draught

