

# MANFREDI at bells

antipasto	Preserved and cured meats – prosciutto, sopressa, salami and pancetta served with pickled vegetables and grissini	28	
	Misto – salt cod polpettine, cured ocean trout rotolo, vitello tonnato, preserved rabbit and pork with pickled radicchio, fish crudo with grapefruit and mint	28	
	Oysters – freshly shucked and served with aged wine vinegar and shallot	4.5	
soup	Chilled tomato soup with buffalo mozzarella and pesto	21	
primi	Salad of asparagus, radish, eggs from our hens and spring herb dressing	24	
	Roast stuffed zucchini, peppers and spring onion with cream of cannellini beans	25	
	Grilled gurnard fillet with beans from our garden, fennel and black olive salsa	28	45
	Grilled octopus with rocket, cucumber and tomato salsa	28	45
	Barbecued duck breast with kohlrabi, chilli, sesame and aged balsamic	28	45
pasta	Tagliatelle with clams, mussels, leek and herbs	24	36
	Stracci with suckling lamb shank ragu and green olives	26	38
	Eggplant sachetti with tomato, basil and Reggiano	28	45
	Moreton bay bug, pea and sorrel risotto (takes 25 mins)	28	45
secondi	Whole grilled fish of the day served with salsa verde		Market price
	Grilled flathead fillets spiced eggplant and chickpea salad, salsa salmoriglio		42
	Grilled venison with bollito of beets, spring onions and nicola potatoes, grated horseradish		44
	Barbecued baby rabbit with mushrooms and lemon thyme		45
	Roast veal lombatello with roast peppers and onions, olive and herb salsa		38
	Roast Flinders Island suckling lamb with roast rosemary potatoes		48
	Grilled grass-fed beef loin with roast garlic and red wine sauce		45
contorni	Leaf salad		
	Rocket and Parmesan salad		11
	Savoy cabbage and tomato salad		14
	Roast rosemary potatoes		12
	Green beans with parsley and garlic		12