

Belin!

2 course menu (entrée and main)	65
3 course menu (entrée, main, dessert)	75
Chef selection(4/5 courses, dessert included)pre-booking only	80

Complimentary Bites to start

Traditional handmade Fugassa Genoese bread, salt, EVOO (Ve, Vg, Df)

Marinated Taggiasche Ligurian olives (Gf, Ve, Vg, Df)

Entrees

- ❖ **Farinata bruschetta**, Fermented Chickpea flour baked thin focaccia, topped with house made pesto and Italian stracchino cheese (Ve,Vg,Gf)
- ❖ **Verdure Ripiene**, Baked filled vegetables, ricotta, parmesan, herbs(Ve)
- ❖ **Belin Focaccia**, Traditional and unique baked thin cheesy focaccia filled with Italian stracchino cheese, salt, EVOO, topped with Prosciutto di Parma 20 months aged or pesto or rocket
- ❖ **Belin Pizzata**, Traditional and unique baked thin cheesy focaccia filled with Italian stracchino cheese, salt, EVOO topped with tomato sauce, baby capers, anchovies
- ❖ **Tartare di manzo**, Beef tartare, stracchino Italian cheese, handmade pesto, focaccia crouton
- ❖ **Vitello Tonnato**, Thin sliced veal, tuna, capers, lemon, parsley, mayonnaise (Gf, Df)
- ❖ **Insalata di polpo alla Ligure**, Fremantle Octopus Ligurian style salad with potatoes, Taggiasche Ligurian olives, fresh herbs, EVOO (Gf)

Mains

- ❖ **Gnocchi al sugo di porcini**, Handmade potatoes gnocchi served with porcini mushroom sauce, fresh herbs, parmesan (Ve)
- ❖ **Mandilli neri al granchio**, Handmade squid-ink *mandilli* pasta, Shark Bay crab meat, fresh tomato, white wine, chilli, herbs, EVOO (Df)
- ❖ **Ravioli di coniglio alla ligure**, Handmade ravioli filled with ricotta, pine nuts, wild rabbit, fresh herbs served in white wine rabbit sauce, Taggiasche Ligurian olives, parmesan
- ❖ **Buridda alla ligure**, traditional Ligurian fish soup, tomato, olives, capers, pine nuts, WA long nose emperor, Shark Bay clams, herbs, focaccia, EVOO
- ❖ **Filetto ai funghi e spinaci** Eye fillet medium-rare served with sauteed spinach, pine nuts, raisin, potatoes with porcini mushroom red wine sauce (Gf)

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Desserts

- ❖ **Panna cotta alla vaniglia**, Vanilla beans panna cotta, fresh fruit (Gf)
- ❖ **Tiramisu' della Nonna Irma**, Traditional mascarpone cream, coffee tiramisu'
- ❖ **Affogato**, Vanilla beans ice cream with espresso coffee
- ❖ **Cakes of the day!**

COFFEE & DRINKS

SOFT DRINKS 5.5

Chinotto (Citrus sparkling, Sanpellegrino)
Aranciata Rossa (Blood orange sparkling, Sanpellegrino)
Limonata (Lemon sparkling, Sanpellegrino)
Sanbitter (Red soda sparkling, Sanpellegrino)

WATER 5

Sparkling water (San Benedetto 500ml)

JUICES 5.5

Noah's Juices selection display fridge

ICED TEA 5.5

housemade (Lemon, Peach)

CAFFE' - Darkstar Coffee

Flat white, Cappuccino, Latte, Long Black, Chai Latte, Piccolo Long
Mac & Hot Chocolate (+0.5) 4.3 cup / 4.8 mug
Espresso, Short Macchiato 3.5 Mocha 5.5 cup / 6 mug babycino 2.5
Vanilla, Caramel, Hazelnut flavour +0.6 Soy or Almond Milk +0.6
Decaf, Extra shot, Honey, Cream +0.5

TEA - Pot for one 4.8

English Breakfast, Green, Camomile, Earl Grey, Peppermint, Spiced Chai

CAFFE'SHAKERATO Chilled espresso Italian style, shaken to froth 6.5

DARKSTAR COLD BREW Single origin filter roast coffee (Guatemala) 7

ICED COFFEE, ICED CHOCOLATE, ICED MOCHA 6.6

with cream & vanilla ice cream, no ice

ICED LATTE, ICED CHAI, ICED LONG BLACK 5.5

with ice

SMOOTHIE Ask for the flavour of the week! 9

MILKSHAKE Vanilla, Banana, Chocolate, Spearmint, Caramel, Strawberry 6.5

BYO 5 pp (wine and beer only)