

Belin!

Menu

Chef selection (4/5 shared courses, dessert included) pre-booking only 80pp

Entrees

- ❖ **Olive Taggiasche**, Marinated Taggiasche Ligurian olives (Gf, Ve, Vg, Df) **9**
- ❖ **Fugassa**, Traditional handmade Genoese focaccia bread, salt, EVOO (Ve, Vg, Df) **5**
- ❖ **Farinata Bruschetta**, Fermented Chickpea flour baked thin focaccia, topped with house made pesto and Italian stracchino cheese (Ve, Gf) **22**
- ❖ **Verdure Ripiene**, Baked filled mixed vegetable bites, house made ricotta, parmesan, herbs (Ve) **23**
- ❖ **Belin Focaccia**, Traditional and unique baked thin cheesy focaccia filled with Italian stracchino cheese, salt, EVOO **entree 20 main 27**
 - topped with Prosciutto di Parma 20 months aged **entree +5 main +8**
 - topped with handmade Genoese style pesto **entree +5.5 main +8**
 - topped with fresh rocket **entree +2.5 main +4**
- ❖ **Belin Pizzata**, Traditional and unique baked thin cheesy focaccia filled with Italian stracchino cheese, salt, EVOO topped with tomato sauce, baby capers, brown anchovies **entree 24 main 32**
- ❖ **Tartare di Manzo**, Beef tartare, stracchino Italian cheese, handmade Genoese style pesto, focaccia bread crouton **25**
- ❖ **Insalata di Polpo alla Ligure**, Fremantle Octopus Ligurian style salad with potatoes, Taggiasche Ligurian olives, fresh herbs, EVOO (Gf) **25**
- ❖ **Vitello Tonnato**, Thin sliced veal, tuna, capers, lemon, parsley, mayonnaise (Gf, Df) **24**

Mains

- ❖ **Gnocchi au tuccu**, Handmade potato gnocchi served with slow cooked beef ragu' Genoese style, fresh herbs, parmesan **36**
- ❖ **Trofie al pesto, patate, fagiolini**, Handmade trofie pasta served with Genoese style pesto, potatoes, green beans, parmesan (Ve) **36**
- ❖ **Ravioli di castagne con sugo di coniglio**, Handmade chestnut ravioli filled ricotta, butternut pumpkin, herbs, served with wild rabbit sauce, pine nut, white wine, parmesan **37**
- ❖ **Taglierini al nero di seppia**, Handmade squid ink pasta, WA seafood of the day, tomato, garlic, chilli, capers, fresh herbs, EVOO (Df) **37**
- ❖ **Zuppa di pesce alla ligure**, Fish soup Ligurian style WA fish of the day, vongole, mussels, King prawns, Taggiasche olives, cherry tomato, garlic, lemon, pine nuts, fresh herbs (Gf) **45**
- ❖ **Filetto ai funghi e spinaci** Eye fillet medium-rare served with sauteed spinach, pine nuts, raisin, potatoes with porcini mushroom red wine sauce (Gf) **45**

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Sides

- ❖ **Insalata mista**, Rocket, buffalo mozzarella, cherry tomatoes, balsamic vinegar (Gf) **13**
- ❖ **Patate arrosto**, Roasted hand cut potatoes, fresh herbs (Gf) **13**

Desserts

- ❖ **Panna cotta alla vaniglia**, Vanilla beans panna cotta, fresh fruit (Gf) **14**
- ❖ **Tiramisu' della Nonna Irma**, Traditional mascarpone cream, coffee tiramisu' **15**
- ❖ **Affogato**, Vanilla beans ice cream with espresso coffee **10**
- ❖ **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' - ToroBlack 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 3
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, shaken Italian style 6.5

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)