



bella

What is now the Yarra Valley Lodge was once Yarra View farm. The farm of 990 acres was developed and improved by Captain Payne. The lodge restaurant, bella, is named after a prize-winning Guernsey cow, Marmion and Wortley was once a prize-winning short-horn cow, and Elham was the prize-winning ram of England in 1908.



Small Plates

Pacific oysters (DF GF) 4 each

In vincotto, Dijon mustard and mignonette

Applewood and bergamot smoked chicken (GF) 19

Chermoula, almonds, lamb's lettuce, sweet corn and black caviar dressing

Pan seared scallops (DF) 21

In kataifi carrot za'atar, carrot oil, pistachio crème, sprout leaves

Rare seared Yellow fin tuna (GF) 21

verjuice, saffron, smoked eel, gribiche

Heirloom beets & Yarra valley goats curd salad (V) 17

With pomegranate, mint and red harissa dressing

Slow cooked free-range pork belly (DF GF) 19

Served with mustard fruit relish, crackling, ruby grapefruit and pomegranate

*DF - dairy free *GF - Gluten Free *V - Vegetarian

bella

Large Plate

Slow roasted Wandin lamb shoulder (GF)	36
With advieh, silver beet, sprouts, preserved lemon and labne	
Millas duck breast	35
Mount Macedon charred blood orange, confit fennel, salsify	
Grass fed beef cheek	34
Grilled eggplant, babaganoush, roasted chilli and coconut sambal	
Fish of the day	36
Chef's special accompaniments	
Jackfruit, chickpea Tagine (V)	28
Spiced cous cous, almonds, fenugreek labne	
House made Ricotta and lemon Gnocchi (V)	28
pumpkin, pine nuts, spinach, sage butter	
Chickpea & pear cider battered zucchini flowers (V)	28
Du puy lentils, tahini yoghurt, sweet potato chips	
Scotch fillet 250gms, 36° South, Coonawarra	38
Our beef is sourced from local Victorian farmers and graded to MSA Served with Dijon mustard, red wine jus, watercress and radish salad	
Beef Rump 300gms, 36° South, Coonawarra	35
Served with Dijon mustard, red wine jus, watercress and radish salad	

*DF - dairy free *GF - Gluten Free *V – Vegetarian



Sides

Sweet potato chips (V)	10
With sumac salt and mayonnaise	
Baked summer squash (V)	12
With honey, orange, fig, smoked ricotta, almonds	
Steamed seasonal vegetables (V)	10
With pink salt & extra virgin olive oil	
Mixed leaf salad (V)	9
With pomegranate dressing	

*DF - dairy free *GF - Gluten Free *V – Vegetarian

Dear Guest, please be advised, whilst we endeavour to accommodate dietary requirements, we do not guarantee the absence of nuts, gluten, fructose or other allergens.



Desserts

Dark Chocolate Tart	15
apricot brulee, pistachio and halva crumbs	
Summer berry Fool	15
white chocolate, rosewater crème fraiche, yuzu, spiced kataifi	
Warm Date and Coconut Pudding	15
Fig compote, saffron mascarpone	
Yarra Valley Dairy Cheese Board	22
90gm, Cathedral Valley Honeycomb, smoked Almonds, toasts	

*DF - dairy free *GF - Gluten Free *V – Vegetarian

Dear Guest, please be advised, whilst we endeavour to accommodate dietary requirements, we do not guarantee the absence of nuts, gluten, fructose or other allergens.