



bella

What is now the heritage golf and country club 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)	4each
In vincotto, dijon mustard and mignonette	
Free range chicken ladyfingers	18
With prune, labne and cinnamon	
Kataifi wrapped chilli Scallops (DF)	21
In Za'atar, carrot oil, pistachio crème, sprout leaves	
Smoked Buxton rainbow trout	22
Served with Jerusalem artichoke, sorrel in black garlic butter	
Heirloom beets & Yarra valley goats curd Salad (V)	17
With pomegranate, mint and red harissa dressing	
Slow cooked free range pork belly	19
Served with mustard fruit relish, crackling, orange and fennel pollen	

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

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



Large Plate

Slow Roasted Wandin Lamb Shoulder	36
With advieh, silver beet, sprouts, preserved lemon and labne	
Milawa Free Range Half Roasted Chicken	35
In Chermoula, BBQ Sweetcorn, saffron and verjuice	
Millas Confit Duck	36
With smoked maple, parsnip, mustard greens and chicken livers	
Grass Fed Beef Cheek	34
Grilled eggplant, babaganoush, roasted chilli and coconut sambal	
Fish of the Day	36
Chef's Special accompaniments	
Tagine of wild boar	34
With pearl barley, cinnamon and yoghurt bread	
Pear cider battered Zucchini Flowers (V)	28
With chick pea, Du Puy Lentil, chestnut, tahini yoghurt, sweet potato chips	
Scotch fillet 200gms	38
Our beef is sourced from local Victorian Farmers, grass fed and graded to MSA Standards. Served with Dijon mustard, red wine jus, watercress and radish salad	
Beef Tenderloin 200gms	42
Served with Dijon mustard, red wine jus, watercress and radish salad	

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Shared Plates

Roasted Cauliflower	9
With hemp seed, Za'atar & garlic oil	
Jewelled Persian Rice	12
Basmati Rice, pistachio, barberries, saffron, apricots and spices	
Baked Winter Squash	12
With honey, orange, fig, smoked ricotta, almonds	
Steamed Seasonal Vegetables	10
With sumac, Murray River salt & olive oil	
Mixed Leaves Salad	10
With walnuts, currants, pear, radicchio, pomegranate	

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Desserts

Pistachio crème brûlée 15

With halva, sweet oats & pomegranate

Warm date & coconut pudding 15

Fig compote & saffron mascarpone

Eaton Mess 15

Raspberry, rosewater, pistachio, yoghurt, & Persian floss

Yarra Valley Dairy cheese board 20

90gms of Cathedral Valley honey comb, smoked almonds & breads

White chocolate & pumpkin Waffle 16

With almond Ice-cream & orange blossom

Finish lines...Cocktails 15

Brandy Alexander

Brandy, cocoa liqueur, cream dusted with nutmeg

Grasshopper

White chocolate & mint liqueurs shaken with fresh cream

White Russian

Vodka, kahlua, with fresh cream

Toblerone

As good as it gets... liqueurs shaken with fresh cream

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