

ENTREE

SALT & PEPPER CHICKEN	15.5
Marinated in zesty flavours, dusted and fried and served with sweet chilli dipping sauce.	
PRAWN PARCEL	15.5
A fresh bundle of prawn, herbs and crisp pastry, served with a tangy Vietnamese dressing.	
DUCK TACO	20.5
Two soft tortillas served Peking-duck style.	
SAGANAKI	18.5
Seared aged Greek cheese served with dressed salad	
LEMON PEPPER CALAMARI	17.9
Lightly seasoned pineapple cut calamari, lemon pepper seasoning, garlic aioli and fresh lemon.	

SALADS & SIDES

ROTI BREAD	4.5
HERB ROASTED POTATOES	11.5
Potatoes roasted with herbs, garlic and extra virgin olive oil.	
SUPER CRUNCHY CHIPS	12.5
MIXED VEGETABLES	14.5
Fresh seasonal vegetables with extra virgin olive oil.	
GARDEN SALAD	14.9
Mixed leaves, tomato, olive, cucumber and red onion.	
ROCKET SALAD	15.5
Baby wild rocket with roasted pine nuts, parmesan and balsamic dressing.	
GRILLED CHICKEN SALAD	27.9
Grilled chicken breast with crispy bacon, avocado, mixed greens & honey-balsamic dressing.	
CHILLI PRAWN SALAD	28.9
Semi-dried tomato, avocado, pine nut, mixed leaves with lemon-infused olive oil.	
CALAMARI SALAD	26.9
Calamari served on a bed of mixed leaves with tomato, olives, cucumber and onion with lemon-infused olive oil dressing.	

MAINS

VEAL SCHNITZEL	34.9
Panko-crumbed loin of veal with beer-battered chips & garden salad.	
VEAL SCALOPPINI AL FUNGHI	38.9
A Bellezza favourite. Tender veal with mushroom and white wine cream sauce served with roast potatoes and mixed vegetables.	
CHICKEN SUPREME	35.9
Sous vide chicken breast, grilled prawns, seasonal vegetables	
Bellezza's spring onion soy sauce	
BEEF GOULASH	35.9
Tender beef goulash served on roast potatoes with sour cream.	
DUCK CONFIT	36.9
Crispy duck leg with roast pumpkin, seasonal vegetables with a hoisin finish.	
PINEAPPLE CUT CALAMARI	34.9
Lightly dusted pineapple-cut calamari with lemon pepper seasoning, aioli, fresh lemon, beer-battered chips & salad.	
PRAWN GOLDEN CURRY	37.9
Seared tiger prawns and seasonal vegetables in a mild pumpkin based fragrant curry accompanied with Roti bread.	
STEAK OF THE DAY	
Ask us about today's steak of the day.	
FISH OF THE DAY	
Ask us about today's fish dish.	

DESSERT

APPLE & RHUBARB CRUMBLE	14.5
Oven baked crumble with ice cream.	
PANNA COTTA	13.9
Light, smooth, vanilla panna cotta with a lavish berry compot.	
CHOCOLATE MOUSSE	14.5
A rich dark chocolate mousse perfect for chocoholics.	

PASTA & RISOTTO

SPAGHETTI VEAL RAGU	26.5
Slow cooked tender veal in a herb & tomato sauce.	
PENNE MATRICIANA	27.5
Sautéed smoky bacon and aged prosciutto with onion, tomato, garlic, chilli topped with crispy prosciutto.	
SPAGHETTI CARBONARA	28.5
Smoky bacon sautéed with garlic, white wine, cream, topped with poached egg and crunchy pork crackle.	
GNOCCHI GORGONZOLA	27.5
Potato gnocchi in a creamy gorgonzola sauce, baby spinach leaves and figs.	
TAMMY'S PENNE	27.5
Mixed wild mushrooms, semi-dried tomatoes, green peas and baby spinach with a cream and napoli sauce.	
SPAGHETTI GINGER PRAWN	30.5
East meets west. Prawns and ginger on spaghetti with spring onion, olive oil and oyster sauce.	
SPAGHETTI MARINARA	32.5
Prawns, scallops, mussel and calamari sautéed with garlic and fresh tomato in an olive oil sauce.	
WILD MUSHROOM RISOTTO	27.5
Saute of mixed mushrooms with spinach, peas & parmesan.	
RISOTTO POLLO	28.5
Tender chicken, baby spinach, mushroom and semi-dried tomatoes.	
OCEAN'S RISOTTO	32.5
Tiger prawns, mussels, scallops and calamari in a tasty herbed tomato sauce.	

SOFT DRINKS

Cans available: Coke, Zero, Diet, Sprite, Lift, Fanta. 3.0

■ gluten free pasta available on request.

■ menu and prices subject to change without notice.

MARCH 2023