

PIZZA

Traditional Neapolitan style. Made by hand using Italian '00' flour. Proofed for 48 hours. Cooked on stone. Gluten free Pizzas available (add 4). Vegan cheese available (add 2).

Cheese & Garlic (v)	28
Mozzarella Fior Di Latte, Garlic, Rosemary, Sea Salt, Extra Virgin Olive Oil	
Margerita (v)	30
San Marzano Tomatoes D.O.P, Sea Salt, Fresh Basil, Mozzarella Fior Di Latte, Extra Virgin Olive Oil	
Bella Rosa (v)	30
Parmigiano Reggiano, Red Onion, Pistachio, Rosemary, Sea Salt, Extra Virgin Olive Oil	
Diavola	33
San Marzano Tomatoes D.O.P, Mozzarella Fior Di Latte, Hot Salami	
Pepperoni Classico	32
San Marzano Tomato D.O.P, Traditional Pepperoni, Mozzarella Fior Di Latte	
Prosciutto di Parma	35
San Marzano Tomato D.O.P, Prosciutto di Parma 30 Month D.O.P, Rocket, Mozzarella Fior Di Latte, Parmigiano Reggiano	
Capricciosa	32
San Marzano Tomato D.O.P, Smoked Ham, Artichokes, Mushroom, Olives, Basil, Mozzarella Fior Di Latte, Extra Virgin Olive Oil	
Bella Venezia	32
San Marzano Tomato D.O.P, Originale Salami, Chilli, Mushroom, Red Onion, Mozzarella Fior Di Latte	
Oh No Not Pineapple	32
San Marzano Tomato D.O.P, Double Smoked Ham, Pineapple, Mozzarella Fior Di Latte	
Mooloolaba King Prawn	MP
San Marzano Tomato D.O.P, Mooloolaba King Prawns, Rocket, Fennel, Chilli, Garlic, Dill, Mozzarella Fior Di Latte	
Chorizo and Mooloolaba King Prawn	MP
San Marzano Tomato D.O.P, Mooloolaba King Prawns, Chorizo Salami, Rocket, Mozzarella Fior Di Latte	
Spinach and Pumpkin (v)	32
San Marzano Tomato D.O.P, Baby Spinach, Roast Capsicum, Pumpkin, Mozzarella Fior Di Latte	

BAMBINI (CHILDREN UNDER 10 YEARS)

Spaghetti Bolognese, Grated Mozzarella	19
Mini Margerita Pizza, Italian Tomato (Naples), Mozzarella Fior di latte	12
Mini Ham & Pineapple Pizza, Mozzarella Fior di Latte, Smoked Ham, Pineapple	12
Childs Shoestring Fries (GF)	10
Maleny, QLD Chocolate Gelato (one scoop) (GF)	10
Maleny, QLD Vanilla Gelato (one scoop) (GF)	10
Maleny, QLD Coconut Sorbet (one scoop) (GF, DF)	10
Maleny, QLD Lemon Sorbet (one scoop) (GF, DF)	10

Bella

VENEZIA

RESTAURANT + BAR

CHEF'S 7 STEP TASTING MENU

Short Crust Mini Tart, Leek Emulsion,
Sturgeon Caviar, Yuzu Gel (DF)

Mooloolaba Yellowfin Tuna Crudo, Fennel, Caper,
Lime, Chilli, Leek Oil (GF, DF)

Roasted Mushroom, Spinach and Goats Cheese Tortellini,
Mushroom Consommé

Granite Belt Eye Fillet, Charred Tomato Soubise, Black Garlic,
Pickled Onion, Potato Crisp (GF, DF)

Yuzu Olive Espuma, Lemon Sorbet,
Bitter Infused Fingerlime (GF, DF)

Coconut & Lime Pannacotta, Sunshine Coast Rum Braised Buderim Pineapple,
White Chocolate, Rum Toffee Gel, Coconut Sorbet, Meringue (GF)

Petit Fours

\$129 pp (no beverages)

\$199 (with matching wine) | **\$259** (with premium matching wine)

Matching wine includes: 3 x half glasses + 45ml dessert wine

PANE (BREAD)

In-House Baked Sourdough, Mount Zero Early Harvest Olive Oil, Pepe Saya Butter	15
In-House Baked 48 hour Sourdough, Noosa Reds Heirloom Tomatoes, Kalamata Olive, Basil & Champagne Vinegar Sorbet	25

FRESHLY SHUCKED OYSTERS (SOURCED FROM AUSTRALIA'S BEST FARMS) (ORDER IN 3, 6 OR 12 PER VARIETY) (GF, DF)

Double Smoked Bacon, Worcestershire Sauce, Tabasco	7	Natural	6
Yuzu, Olive Oil Espuma, Sturia Oscietra Caviar	15	Verjus Pickled Eschalot, Champagne	10
Coffin Bay Oyster Shot, Vodka Bloody Mary Mix	10		

CAVIAR

Sturia Oscietra Caviar (Bordeaux, France), Blini, Crème Fraiche - 5g Tasting	45
Sturia Oscietra Caviar (Bordeaux, France), Blini, Crème Fraiche - 15g Tin	115
White Sturgeon Oscietra Caviar (Italy), Blini, Crème Fraiche - 20g Tin	105

STUZZICHINI (SMALL PLATES/ SHARE PLATES)

Warm Marinated Mediterranean Olives (GF, DF)	10
Italian Mozzarella di Bufala, Sea Salt, Italian Extra Virgin Olive Oil, Fresh Basil (GF)	24
Lemon, Ricotta & Roasted Sunflower Seed Stuffed Zucchini Flowers, Roasted Zucchini, Spinach and Grana Padano Purée	34
Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF)	34
Mooloolaba Yellowfin Tuna Crudo, Fennel, Caper, Lime, Chilli, Leek Oil (GF, DF)	32
Grilled Mooloolaba King Prawns, Roasted Tomato Oil, Local Cherry Tomato, Lemon (GF, DF)	35
Pan Seared Hokkaido Scallops, Green Apple Gel, Cauliflower Purée, Daikon Radish, Citrus Beurre Blanc (GF)	35
– Add Oscietra Caviar (4g)	+ 25

INSALATE (SALADS)

SE QLD Fig, 30 Month Aged Prosciutto di Parma, Noosa Reds Tomato, Mascarpone, Basil Infused Grana Padano Crisp, Sourdough Croustade	30
Burrata, Noosa Reds Heirloom Tomatoes, Beetroot, Radish, Eschalot Dressing (GF)	30

SALUMI (CURED MEATS)

Wagyu Bresaola	100% Pure Aged Wagyu Beef	22
Capocollo	Dry-Cured Pork	20
Truffle Salami	Dry-Cured Pork, Truffle	20
Prosciutto di Parma	30 Month Dry-Cured Ham	20

Served w Mozzarella di Bufala, Baguette, Extra Virgin Olive Oil, Balsamic

Charcuterie Board, Wagyu Bresaola, Truffle Salami, Capocollo, Baguette, Assorted Cheese, Truffle Honey	42
--	----

GLUTEN FREE PIZZA AND PASTA AVAILABLE – ADD 4 | PLEASE ADVISE WAITER OF ANY ALLERGIES PRIOR TO ORDERING | ALL PRICES ARE INCLUSIVE OF GST | A SURCHARGE OF 17% APPLIES ON PUBLIC HOLIDAYS | ONE BILL PER TABLE | 10% SURCHARGE SUNDAYS | 1.3% SURCHARGE APPLIED TO ALL CARD TRANSACTIONS INCLUDING AMEX

PASTA (ALL PASTA IS HAND MADE BY OUR CHEFS)

Ravioli, Mooloolaba King Prawn, Champagne Sauce, Oscietra Caviar	MP
Spaghetti, Moreton Bay Bug Tail, Chilli, Cherry Tomatoes, Lobster/Mooloolaba Prawn & Cognac Bisque	58
Tagliatelle, Slow Cooked Angus Beef Cheek Ragout, Basil Infused Grana Padano	39
Roasted Mushroom, Spinach and Goats Cheese Tortellini, Mushroom Consommé	39
Hand Crafted Pumpkin, Ricotta & Macadamia Filled Tortellini, Noisette Butter, Grana Padano, Nasturtium	39
House Made Gnocchi, Lockyer Valley Charred Corn, Corn Soubise, Egg Yolk Jam, Truffled Pecorino	40

SECONDI (MAIN COURSE)

Fresh Market Fish of the Day	MP
Baked North QLD Barramundi, Carrot Romesco, Pumpkin & Macadamia Crumb, Citrus Beurre Blanc, Tabiko (GF)	57
Tasmanian Lamb Short Loin, Noosa Reds Heirloom Tomato, Green Olive, Pickled Cucumber Spinach & Sheep Milk Feta Emulsion (GF)	57
Granite Belt Eye Fillet, Charred Tomato Soubise, Black Garlic, Pickled Onion, Potato Crisp (GF, DF)	59
Confit Pork Belly, Cauliflower Purée, Green Bean & Almond Vierge, Crackling, Jus Gras (GF)	49
200g Diamantina Wagyu Sirloin, Class F4. BMS 4+, Infused King Oyster Mushroom, Cep Puree (GF)	79

CONTORNI (SIDES)

Green Beans, Broccolini, Ricotta di Bufala, Roasted Almonds (GF)	17
Peachester Honey Glazed Baby Carrots, Pistachio (GF)	17
Kipfler Potatoes, Butter Emulsion, Chives (GF)	17
Mixed Leaves, Red Onion, Balsamic Vinaigrette, Grana Padano (GF)	17
Shoestring Fries (GF, DF)	12

DOLCI (SWEETS)

VS Cognac Infused Crème Brulee (GF)	22
Coconut & Lime Pannacotta, Sunshine Coast Rum Braised Buderim Pineapple, White Chocolate, Rum Toffee Gel, Coconut Sorbet, Meringue (GF)	22
Tiramisu, Espresso Soaked Sponge Fingers, Amaretti, Mascarpone, Seppeltsfield Grand Tokay	22
Lemon Yuzu Curd, Blood Orange Gel, Browned Butter Biscuit, Orange, Italian Meringue, Glass Tuile	22
Flourless Choc Torte, Burnt Peachester Honey, Whipped Vanilla Mascarpone, Honey Biscuit (GF)	22
Maleny, QLD Chocolate OR Vanilla Gelato (two scoops) (GF)	16
Maleny, QLD Coconut OR Lemon Sorbet (two scoops) (GF, DF)	16

FORMAGGIO (CHEESE)

Single Cheese 15 | Two Cheese 28 | Three Cheese 40

Served with Baguette, Peachester Truffled Honey, Red Wine & Fig Puree

Fontina Valle d'Aosta DOP	Cow's Milk	Semi-Firm/Firm	Rich Flavour	Aosta Valley, Italy
MonnaLisa Grottino Pecorino	Sheep's Milk	Semi-Firm/Firm	Antique Flavour	Sienna, Italy
Gorgonzola	Cow's Milk	Soft/Creamy	Mild & Sweet	Lombardy, Italy
Taleggio	Cow's Milk	Semi-Soft	Mild & Tangy	Bergamo, Italy
Triple Cream Brie	Cow's Milk	Semi-Soft/Soft	Rich & Buttery	Kenilworth, QLD