

TAPAS

GREEN-LIPPED NEW ZEALAND MUSSELS cooked in garlic butter & white wine	15/25
MAMA'S BELLA BREAD with buffalo feta, fresh herbs, cold-pressed olive oil (Vegetarian)	12
BREAD & DIPS trio of homemade dips, olive oil toasted pidé (Vegetarian)	14.5
GRILLED HALLOUMI Spanish tomato bread, green olives, cherry tomato (Vegetarian)	16.5
CALAMARIS Greek style pan-fried squid, lemon and tartare sauce	16
DOLMADES herb-infused rice, vine leaves, smoked paprika, hummus, tzatziki (Vegetarian)	15
BABA GANOUSH Smoked eggplant combined with tahini, olive oil, garlic & lemon juice (Vegetarian)	15
GRILLED PRAWNS on roasted oregano mushroom, crispy bacon, mix salad leaves	18.5
BELLA SEAFOOD FEAST for two: fresh market catch, green-lipped mussels, prawns, squid rings, smoked salmon, baba ganoush, greens and warm pidé	45
MEZZE PLATTER to share: smoked eggplant purée, hummus, tzatziki, buffalo feta, olives, Greek dolmades, butter bean salsa and pidé	40

DINNER

CRISPY DUCK CONFIT	34
kumara mash, roast mushroom, steamed broccoli and apricot salsa (GF)	
FRESH CATCH	31
Please ask for today's special (GF option available)	
MOROCCAN LAMB TAGINE	32
slow cooked in spices, fresh herbs, sultanas	
TURKISH ISKENDER	33
lightly grilled scotch fillet strips, pidé croutons with Greek yoghurt and special Iskender sauce	
ATHENIAN-STYLE CHICKEN	32
filled with pine nuts, baby spinach, mozzarella on kumara mash, cream & wholegrain mustard (GF)	
SCOTCH FILLET	32
on parmesan mash, caramelised shallots, roast mushroom, steamed broccoli and beef jus (GF)	
FUSILLI PASTA	31
chicken, a hint of basil pesto, streaky bacon, walnut salsa, spinach leaves (Vegetarian option available)	
VEGAN PLATE (V, Vegan)	26
sautéed mushrooms, spinach, chunky potatoes, butter beans in tomato puree, hummus, Turkish bread	

Sides

Turkish bread & olive oil	7
Salad leaves & parmesan	7
Grilled halloumi	7
Grilled mushrooms	7
French fries & aioli	7