

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
DUCK LIVER Pâté caramelised shallots, sultanas, cornichons	16.5
DOLMADES herb-infused rice, vine leaves, smoked paprika, hummus, tzatziki (Vegetarian)	15
SMOKED EGGPLANT olive oil, pidé bread (Vegetarian)	15
GRILLED PRAWNS courgette, crispy bacon	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

FRESH CATCH Please ask for today's special (GF option available)	31
GREEK EGGPLANT oven baked minced lamb, roasted tomato, mozzarella, Greek salad, pidé bread	30
SEAFOOD FETTUCINE tossed with fresh ginger, mild sambal, cream reduction (Vegetarian option available)	31
ATHENIAN-STYLE CHICKEN BREAST filled with pine nuts, baby spinach, mozzarella on kumara mash & creamy mustard sauce (GF)	32
SCOTCH FILLET on parmesan mash, caramelised shallots, grilled tomato, blanched broccoli and beef jus (GF)	32
MOROCCAN LAMB TAGINE slow cooked in spices, fresh herbs, sultanas	32
CRISPY DUCK CONFIT kumara mash, zucchini, grilled tomato and apricot salsa (GF)	34
TURKISH ISKENDER lightly grilled sirloin strips, pidé croutons with Greek yoghurt and special Iskender sauce	33
CLASSIC GREEK SALAD with grilled halloumi, balsamic vinegar add house smoked chicken for extra 6	24

Sides

Seasonal grilled vegetables	7
Mix salad & parmesan	7
Grilled halloumi	7
Grilled tomatoes & oregano	7
French fries & aioli	7