

Welcome

Snack

Avocado Dip

Chilli Avocado Dip with Homemade Pita Bread

Crispy Onion Croquets

Dredged in Buttermilk with Garlic Mayo

Homemade Potato Croquets

With Shaved Parmesan and Truffle Mayo

Jalapeno Poppers

Stuffed with 3 Cheeses, Crusted and Deep Fried with Garlic Mayo

Humous

Served with Homemade Flat Bread

Grilled Vegetables

With Parmesan Flakes & Pomegranate Syrup

Soup

Silky Curried Butternut & Coconut Cream Soup



120

180

Starter

• Beef Short Rib Potato Croquets

Crunchy Potato Croquets topped with Beef Short Rib & Parmesan

210

• Peri-Peri Chicken Livers

Peri-peri Tomato Ragout, Crispy Onions, Soft Brioche Bun & Potato Crisps

180

• Spicy Chicken Tenders

Whith Siracha Butter, Garlic Aioli & Pickled Cucumber Salad

190

• Calamari & Chorizo

Chorizo Sausage, Spicy Tomato Ragout, Lemon Mayo

210

• Prawn Pralines

Infused with Lime Garlic & Ginger, Topped with Sesame Chili Mayo

220

• Prawn Cocktail

Avocado, Lettuce, Shrimps, Buttered Toast

• Creamy Garlic Mussels

Garlic Cream, Chives, Brioche & Potato Crisps

190

• Beef Short Rib or Crispy Chicken Tacos

Avocado, Honey Soya Glaze, Chive, Lemon Zest & Mayo

200

• Nshima But Fancy

Seared Fillet, Rape Relish, Crispy Nshima, Chilli Mayo

190

• Salmon Avocado

Salmon Tartar, Avocado, Lemon Cream, Sesame Honey Glaze

240

• Lamb Sliders

Avocado, Feta, Tomato Cucumber Salsa, Japanese Mayo

210

Salads

• Crispy Halloumi & Charred Honey Grapes

Crispy halloumi, Cherry Tomatoes, Spring Onions, Toasted Sesame Seeds

260

• Chicken Avocado Salad

Cherry Tomatoes, Feta, Pickled Red Onions, White Balsamic & Truffle Vinigrette

260

• Roasted Butternut Salad

Chickpeas, Feta, Pumpkin Seeds, Tomatoes, Grilled Zucchini, Pomegranate Glaze, Maple Mustard Vinaigrette

240

• Salad The Greek

Tomatoes Wedges, Cucumber, Feta, Kalamata Olives, Red Onions, Greek Salad Dressing

220

• Roast Beef & Groundnut Salad

Peeled Tomato, Onion, Roasted Chilli, Groundnuts & Peanut Chilli, Lime Vinigrette

280

Mains

“Argentinian Flame Grilled”

LOCAL MEATS: All Steaks get served with Bellini Butter, Grilled Veg, Onion Croquet and a choice of Mushroom or Pepper Sauce a choice of Mash, Sweet Potato, Chips or Rice.

• Surf and Turf 400gr Rump & Garlic Butter Prawns

490

• Aged Beef Rump 400gr

430

• Firekissed Beef Tomahawk 800gr

680

• T-Bone 700gr “Best of both worlds”

590

• Succulent Pork Tomahawk 500gr

390

All prime cut steaks are prepared fresh and may take anywhere from 20 to 30 minutes to flame grill depending on the chosen cut and temperature required.

Pasta

• Italian Sausage and Mushroom

In a Velety Garlic & Thyme Sauce with Rigatoni Pasta

340

• Queen Prawn Tagliatelle

Prawns, Spicy Tomato Ragout, Parmesan Cream

370

• Truffled Porcini Pasta

Creamy Truffle & Mushroom Tagliatelle with Candied Walnuts & Parmesan

290

• Bellini Amore

Juicy Steak Bites, Jumbo Pasta Shells, Zesty Chily Cheese

320

• Arrabiata Rigatoni “A Simple Classic”

Roasted Medley of Simple Paprika in a Spicy Tomato Ragout

290

• Homemade Roasted Pumpkin Ravioli

With Brown Butter, Crispy Sage, Candied Walnuts & Parmesan

310

• Classic Mince Bolognese

A Ragout of Mince, Bazil & tomato with tagliatelle Pasta

310

• Beef Short Rib Conchiglioni

Truffled Conchiglioni Pasta, BBQ Glazed Short Rib, Feta Crumble

340

Signature Mains

• Chicken Parmesan

Crispy Chicken Fillet, Parmesan Confit, Honey glazed carrots, Macadamia Nuts, Mash Potato, Tomato Ragout

360

• Grilled Tuscan Chicken

Mango Chilli Chicken Thigh Skewers, Jasmine Rice, Mango Salsa

330

• Flame Grilled Jumbo Prawns

Basted with Lemon & Garlic Butter, Jasmine Rice & Potato Chips

590

• Grilled Dover Sole with Lemon Butter

Roasted Olives, Caper, Tomatoes, Citrus Butter, Potato Chips

540

• Succulent Lamb Shank

Creamy Mash Potato, Tomato Mint Cucumber salad

530

• Crispy Beer Buttered Hake Fillet

Mango Chilli Salsa, Potato Chips, Garlic Aioli

310

• Fillet Steak Medallions

Pan Seared in a Creamy Peppercorn sause, Topped with Potato Chips

460

• Braised Beef Short Rib

With a Sticky Soya & Hony BBQ Glaze, Served with Potato Chips

530

• Nile Perch

Oven roasted with Lemon Butter & Spices severed with potato chips & salad

510

Desserts

• Mango & Vanilla Cheesecake

• Sticky Toffee Pudding & Vanilla Ice Cream

• Silky Vanilla Caramel Flan

• Chocolate Ganach Cake, Amareno Cherries

• Classic Tiramisu with Amarula

• Ice Cream Trio, Hazelnut, Chocolate, Vanilla

• Raspberry, Baobab, Amarula, Don Pedro

Hennessy

• Henessy VS Cognac,, Don Pedro

• Henessy VS Cognac, Dark Chocolate Pralines

200

ALLERGY ADVICE KEY



Seafood



Soya



Sesame



Gluten



Nuts



Pork

Signature Cocktails

Melanin Freeze

This is a Dark Rum based Cocktail with a burst of juicy watermelon sweetness balanced with citrus brightness and a minty chill

Orange Bourbon Smash

*Jack Daniels, Blood Orange, Dry Lemon Soda .
This is a cocktail that balances smokey sweetness with a Bright tangy refreshment*

Heart Breaker

Tequila, Rose Syrup, Passion Fruit, Lemonade. This Cocktail is Bold and Impossible to Forget

Summer Fresh Fruit G&T's

- Gin & Tonic with fresh Watermelon Chunks
- Gin & Tonic with fresh Sweetmelon Chunks
- Gin & Tonic with fresh Pinapple Chunks
- Gin & Tonic with fresh Blueberries & Mint
- Gin & Tonic with fresh Strawberry & Mint
- Gin & Tonic with fresh Mixed Summer Berry

190

Only
Good
Vibes.

At Bellini, Gastronomy is not just a meal; it's a celebration of flavors, culture, and the artistry of casual dining in a fun way.



The Bellini Affair.

RESERVATIONS
097 3600957



Every dish that comes to your table is homemade. We use the best quality olive oil, fresh vegetables and fresh meat, supporting our local market.



Nothing is pre-cooked, so we ask for your understanding. We suggest you share the food on your table with the same love you share it at a family dinner at home.

The Bellini Affair