

# Welcome

## Snack

### Avocado Dip

Chilli Avocado Dip with Homemade Pita Bread

### Crispy Onion Rings

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

### Hummus

Served with Homemade Flat Bread

### Grilled Vegetables

With Parmesan Flakes & Pomegranate Syrup

### Soup

Silky Curried Butternut & Coconut Cream Soup



110

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

170

### • Spicy Chicken Tenders

Whith Siracha Butter, Garlic Aioli & Pickled Cucumber Salad

180

### • Calamari & Chorizo

Chorizo Sausage, Spicy Tomato Ragout, Lemon Mayo

190

### • Prawn Pralines

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

190

### • Prawn Cocktail (80's Classic)

Avocado, Lettuce, Shrimps, Buttered Toast

190

### • Creamy Garlic Mussels

Garlic Cream, Chives, Brioche Bun

190

### • Beef Short Rib or Crispy Chicken Tacos

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

180

### • Nshima But Fancy

Seared Fillet, Rape Relish, Crispy Nshima, Chilli Mayo

190

### • Salmon Avocado

Salmon Tartar, Avocado, Lemon Cream, Sesame Honey Glaze

190

### • Lamb Sliders

Avocado, Feta, Tomato Cucumber Salsa, Japanese Mayo

200

## Salads

### • Crispy Halloumi & Charred Honey Grapes

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

190

### • Chicken Avocado Salad

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

180

### • Roasted Butternut Salad

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

190

### • Salad The Greek

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

190

### • Roast Beef & Groundnut Salad

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

240

## Mains "Argentinian Flame Grilled"

**LOCAL MEATS:** All Steaks get served with Bellini Butter, Grilled Veg, Onion Rings 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

290

### • Queen Prawn Tagliatelle

Prawns, Spicy Tomato Ragout, Parmesan Cream

310

### • Truffled Porcini Pasta

In a Spicy Tomato & Garlic Butter Ragout Topped with Parmesan Cream

290

### • Bellini Amore

Juicy Steak Bites, Jumbo Pasta Shells, Zesty Chily Cheese

310

### • 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

330

### • 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

310

## Signature Mains

### • Chicken Parmesan

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

320

### • Grilled Tuscan Chicken

Mango Cilli Chicken Thigh Skewers, Jasmine Rice, Mango Salsa

310

### • Flame Grilled Jumbo Prawns

Basted with Lemon & Garlic Butter, Jasmine Rice & Chips

590

### • Grilled Dover Sole with Lemon Butter

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

490

### • Succulent Lamb Shank

Creamy Mash Potato, Tomato Mint Cucumber Feta salad

510

### • Crispy Beer Buttered Hake Fillet

Mango Cilli Salsa, Potato Chips, Garlic Aioli

280

### • Fillet Steak Medallions

Pan Seared in a Creamy Peppercorn sause, Topped with French Fries

410

### • Braised Beef Short Rib

With a Sticky Soya & Honey BBQ Glaze, Served with Chips

390

### • Catch Of The Day

Flame Grilled & Topped with Crispy Onion & Garlic, Pineapple Chilly Cutney & Chips

S.Q

## Desserts

### • Coconut Matcha & Mango 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 VS Cognac, Don Pedro

### • Hennessy VS Cognac, Dark Chocolate Pralines

180

ALLERGY ADVICE KEY



## 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 Pineapple 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.

RESERVATIONS

097 3600957



The Bellini Affair.

The Lovett Group

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