

COLLABORATION 2022

Wharf One Food & Wine and Bella restaurants are working together. We will stay open 7 days, keeping our experienced and friendly teams employed as we navigate thru these hard Covid times. We have combined the top dishes from each restaurant for you to enjoy our new menu, thru this thoughtful collaboration.

SMALL PLATES

- Baked Garlic Bread** 10
crushed garlic, butter, parsley
- Crumbed Green Olives** 10
stuffed with pimientos, crumbed & deep-fried
- Pumpkin Arancini** 15
NT Pumpkin, truffle aioli, rocket (3 pieces)
- Dutch Beef Croquettes** 17
crumbed & deep fried local pulled beef brisket, Dijon mustard (3 pieces)
- Beef Carpaccio** 23
rocket, parmesan, crispy capers, truffle aioli, toasted bread
- Deep Fried Brie Cheese** 22
with cream cheese brittle, red wine poached pear, salad
- Spring Calamari Fritti** 18
lightly floured seasonal vegetables & calamari, salt, pepper, lemon wedge, truffle aioli
- Orange infused Prawn Salad** 25
cos lettuce, avocado, radish, cherry tomato, fish roe, cocktail sauce
- Bao Buns** 16
slow cooked BBQ pork, mix pickles, chipotle aioli (4 pieces)
- Grilled Chorizo** 17
sliced chorizo, kalamata olives, toasted bread
- Charcuterie Board to share** 32
cured meats, pickles, mixed salad, toasted bread

MAINS

- Territory Pumpkin** 20
roasted with rosemary & paprika, flat mushroom, quinoa, garden salad, pinenuts, pepitas, sage
- BBQ Beef Ribs** 38
slow cooked BBQ beef rib, house slaw, garnish of crispy sweet potato
- Pan-seared Duck Breast** 40
braised red cabbage with red wine & orange, mixed berry jus, crispy potato, wood grilled corn coblet
- Crispy Skin Humpty Doo Barramundi Fillet** 42
lemon butter sauce, local pak choi, lemon paprika & fried kale

BELLA FRESH PASTA

** gluten free pasta options available

- Mafalda** ** 28
creamy chicken, mushroom, green beans, smoked cheddar cheese
- Rigatoni** ** 28
chorizo & zucchini, cream, chilli, parmesan
- Squid Ink Tagliatelle** 35
sautéed prawns, squid, confit tomatoes, chilli, white wine
- Spaghetti** ** 27
beef bolognese, parmesan
- Casarecce** ** 25
roasted seasonal vegetable ragu, rich tomato sauce
- Gnocchi** 27
mushrooms, spinach, truffle oil
- Organic Spinach Ravioli** 33
house made, spinach, labneh & cinnamon myrtle, sage butter
- Organic Tomato Ravioli** 33
chickpeas, rosemary & garlic infused oil, house blend tomato puree

WOOD-GRILL

- Beef Burger** 25
Swiss cheese, bacon, pickles, lettuce, tomato, onion jam, Japanese mayonnaise, french fries
- Local Squid** 28
smoked paprika infused, chipotle chilli aioli, rocket, lemon
- 200g Wood-grilled Steak Frites** 38
caramelised onion jam, béarnaise sauce, fries
- 300g Wood-grilled Porterhouse** 48
cauliflower puree, broccolini, wood-grilled corn, red wine jus

SIDES


- Sautéed Mixed Greens to Share** 22
broccolini, silverbeet, brussel sprouts, olive oil, garlic, smoky paprika dressing
- Garden Salad** 12
green leaf salad, tomato, red onion
- Fries** 10
- Crispy Potato, Szechwan salt** 12



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KIDS

Spaghetti Bolognese  12

75g Minute Steak with Chips  12
green leaf salad, tomato, red onion

Crumbed Fish & Chips  12

DESSERT

Chocolate Salami 16
no-baked cake, made with dark chocolate, biscuits, butter, eggs & sugar, served with vanilla ice-cream

Affogato with vanilla ice-cream  12
\$18 with choice of: Baileys, Kahlua, Grand Marnier, Drambuie, Tia Maria, Frangelico

Crème brûlée (ask for today's flavour)  16

House-made sorbet (ask for today's flavour)  14

Cheese Board 30
Chef's selection of three cheeses, fresh seasonal fruits, quince paste, crispy breads

AFTER DINNER DRINKS

Espresso Martini 19
our secret recipe

Mudslide 18
absolut vanilla vodka, baileys, cream & chocolate

Rundle Coffee 4.50

Grandfather Port 15

Galway Pipe Port 11

Liqueur Coffee 15
with choice of: Baileys, Kahlua, Grand Marnier, Drambuie, Tia Maria, Frangelico

PLEASE CHECK IN



No split bills. Please be aware public holidays will incur a 15% surcharge. All card payments will incur the bank merchant fee of 1%.

2 HAPPY HOURS

from 4pm

Aperol or Campari Spritz 10

Darwin Sea Breeze 10

Frozen Daiquiri 10
lime, passionfruit or peach

House Wine 6
Sparkling, Sauvignon Blanc, Shiraz

All Beers & Cider 6

Jug of Sangria (red or white) 35

Jug of Pimms 35

FUNCTIONS

We love Functions

Both Wharf One Food & Wine and Bella restaurants are open 7 days for function bookings over 20 up to 400. No venue hire fees.

Berkshire Suckling Pig Feast available lunch Saturday & Sunday and dinner 7 days. Minimum ten guests
2 course - \$70pp / 3 course \$80pp
Bookings essential - min 24hrs notice.

Contact us to discuss: 89410033
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functions@belladarwin.com.au

Thank you for dining with us.

Please write a review!

SCAN ME



Reviews help us to not only improve but also to let others know that we care about delivering the best quality experience.