



LaBella

antipasti

Focaccia, served with Extra Virgin Olive Oil & Aged Balsamic Vinegar	7
Vannella Burrata served with 12 hour Confit Tomatoes, Basil, Puffed Millet Granola & Sourdough Bread	18
Mozzarella en Carrozza served with Sundried Tomato Tapenade & Pesto Cream	16
Calamari Fritti served with house made Garlic Aioli & Lemon	19
Sydney Rock Oysters (half dozen) served with a Red Wine Mignonette	25

pasta e risotto

Saffron Spaghettoni with Nduja, Tomato, Fennel & Olives	27
Squid Ink Linguini with Prawns, Chili, Capers, Basil & Lemon	32
Lemon Myrtle Fettuccine with cold pressed Extra Virgin Olive Oil infused with Garlic, Parsley & Chili	23
Ravioli of Butternut Pumpkin & Goat Cheese with a Butter & Sage Sauce	27
Risotto with Porcini Mushroom, Chicken & Thyme	28

secondi

Southern Prime Beef Tenderloin served with Baked Potatoes, Flat Mushroom, Carrot & Red Wine Jus	48
WA Cone Bay Barramundi served with a Chorizo Caponata & Butter Emulsion	38

contorni

Chargrilled Broccolini & Preserved Lemon finished with shaved Parmesan	11
Roasted Dutch Carrots infused with Thyme	11
Rucola drizzled with Aged Balsamic Vinegar & finished with shaved Parmesan	9

dolci

Vanilla Panna Cotta served with Fresh Berries	16
Tiramisu dusted lightly with Coffee and Cacao	18





cocktails

Aperol/Lillet Spritz	17
SouthSide- Malfy Gin, Lemon, Sugar, Mint	17
Montenegro Sour	17

sparkling

MadFish, Prosecco, Cowaramup, WA	13/55
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champagne

Mumm, Cordon Rouge, Champagne, France	23/115
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vino bianco

Lock & Key, Sauvignon Blanc, Tumbarumba, NSW	12/55
Le Monde, Chardonnay, Friuli, Italy	15/65
Aquilani, Pinot Grigio, Friuli Italy	13/58
First Creek, Chardonnay, Hunter Valley, NSW	13/58

vino rosato

Poggiotondo, Rosato Sangiovese IGT, Toscana, Italy	14/60
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vino rosso

Poggio Anima Samael, Montepulciano D'Abruzzo, Abruzzo, Italy	12/55
Mudhouse, Pinot Noir, Otago, New Zealand	15/65
Dal Zotto, Barbera, King Valley, VIC	14/60
Vietti, Perbacco Nebbiolo, Langhe, DOC, Italy	130



birra / cedro

Birra Moretti, Italy 330ml	10
Peroni Nastro, Azzurro Italy 330ml	11
Heineken, Netherlands 425ml	12
Kirin Lager, Japan 425ml	12
James Squire Pale Ale, NSW 425ml	12
Bubble & Squeak New England IPA (6.5abv) - Marrickville NSW	16
Moo Brew Dark Ale - Tasmania	13
Piss-Weak Session IPA, (3.5abv)- Marrickville	13
Young Henery's Cloudy Apple Cider - Newtown, NSW	10

digestives

Aperol	9
Baileys	8

liquore

Frangelico	10
Disaronno	10
Spirits - On request	

non alcoholic

Pepsi	4.5
Pepsi Max	4.5
Sunkist	4.5
Schweppes Lemonade	4.5
Dry Ginger Ale	4.5
Solo	4.5

LaBella

TRATTORIA & BAR

From the Kitchen

Breakfast on a Roll	\$14.00	Braised Mushrooms on Toast (VE)	\$21.50
2 fried eggs, bacon, cheddar, tomato relish, hash brown on a brioche roll		Braised meaty mushrooms, sautéed spinach, tomato, charred sourdough	
Smashed Avocado	\$15.50	Tasmanian Smoked Salmon Benedict	\$25.50
Sourdough, heirloom tomatoes, fetta, dukkah		Poached eggs, sautéed spinach, smoked salmon, hollandaise sauce, capers, English muffin	
Add on Poached eggs + \$5.00		Waffles	\$20.00
La Bella Omelet	\$17.00	Banana, caramel, whipped cream, toasted macadamia and candied bacon	
3 Free range eggs or egg whites with your choice of fillings served with sourdough		Banana Bread French Toast	\$20.00
Ham – Cheese – Tomato – Chili – Capsicum – Mushroom – Onion - Spinach		Vanilla mascarpone, berries, maple syrup pistachios	
Crowne Plaza Breakfast	\$24.00	Yoghurt Bowl (VE)	\$13.00
Two eggs scrambled, fried or poached with grilled bacon, avocado, hash brown, tomato, charred sourdough		Coconut yoghurt, granola, berries	
Eggs on Toast (V)	\$15.00	Porridge	\$12.00
Two eggs scrambled, poached or fried		Overnight soaked oats (Choice of milk or water), sultanas	
Grilled tomato, Charred sourdough			

Kids Menu

Banana Bread French Toast	\$12.00
Maple syrup, berries	
Waffle (V)	\$11.00
Whipped cream, caramel sauce, sprinkles	
Eggs on Toast (V)	\$13.00
Two fried or scrambled eggs on toast, hash brown	

Additional Items

Two fried, scrambled or poached egg	\$3.50
Garlic sautéed mushrooms	\$3.50
Grilled bacon	\$4.50
Grilled Breakfast Sausage	\$4.50
Sautéed spinach	\$3.00
Hash brown potatoes (2)	\$4.00
Smashed Avocado	\$4.50

*Gluten Free Bread available

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens

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Juice

Pineapple Juice	\$4.50
Orange Juice	\$4.50
Apple Juice	\$4.50
Tomato Juice	\$4.50
Cranberry Juice	\$4.50

T2 Herbal Tea

English Breakfast	\$5.00
French Earl Grey	\$5.00
Gorgeous Geisha	\$5.00
Pumping Pomegranate	\$5.00
Peppermint	\$5.00
Lemongrass & Ginger	\$5.00
Chamomile	\$5.00

Vittoria Coffee

Espresso	\$4.00
Macchiato	\$4.00
Piccolo	\$4.00
Long Black	\$4.00
Flat White	\$4.00
Latte	\$4.00
Cappuccino	\$4.00
Mocha	\$4.00
Hot Chocolate	\$4.00
Iced Coffee/Chocolate	\$5.50
Soy, Almond, Oat Milk	\$0.50

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