

THE BELLS

Road Social

COFFEE

We are proudly serving you coffees roasted by Mecca, a Specialty Coffee Roastery, located in Alexandria, Sydney. Since 2005, roasting exceptionally good quality coffee. Their work is best described in their own words; "We believe great coffee starts at the farm, and by supporting communities throughout the supply chain, we can deliver the best that coffee can be." By choosing to serve Third Wave Coffee, we at Bells' Road Social aspire to offer the best tasting and most sustainable coffee we can get. Our goal is to elevate your palate with unbelievably tasting coffees and inspire you to further your journey into specialty coffee.

With Milk 4.5 / 5
 Moonwalker blend. This blend is designed for milk coffees. We can say no more than what has been said from the roasters at Mecca "Like reflections off a disco ball, the Moonwalker fills the room with its chewy sweetness." Raspberry candy, milk chocolate notes to be expected.
 Components:
 2/3: Anhumas, Mogiana, Brazil
 1/3: Las Cotorras, Chiapas, Mexico
 - Iced Option 6 - Extras 0.5 - Alternate milks 0.8

Black 4.5 / 5
 Our aim here is to throw you into short-term relationships with a beloved single origin, before moving on to the next. Educating and refining palates to all the different regions and processes around the globe. Regular rotation of Single Origins best served black. Ask our staff or check our boards to find out what we are currently offering.
 - Iced Option 6 - Extras 0.5

Filter 5
 Rotating Single Origins suited to this clean and tea-like style of brewing. Ask our staff or check our boards to find out what we are currently offering.
 - Filter for one 5 - Filter for two 8

Cold Brew 6
 What could be more refreshing than a quality cold brew using rotating Single Origins? Ask our staff or check our boards to find out what we are currently offering



LOOSE LEAF TEAS

Our teas are brought to you by Tea Craft. Tea Craft are naturist fine tea merchants. This means showing respect for the nature of teas by sourcing direct from countries of origin, making blends to their own recipes by their own hands and never adding artificial flavoring. In short, there is both minimal intervention of single origins and, purposeful crafting of blends (for taste and health). Our range at Bells Rd Social includes fully oxidized (black) teas to caffeine-free herbal tisanes. There are also exotic blends of both to excite your palate such as the floral and vibrant Egyptian Ice and of course, our most popular blend the traditional 8-spice Masala Chai.

English Breakfast OG+ 5
 Want a step up in your EB game? This fast infusion, with abundance of golden tips gives it enough flavor such that blending is not required. Straight up single estate English Breakfast.
 Origin: Chardwar Estate, Assam, India

Earl Grey Blue Flower 5
 Ceylon tea is infused with citrus oils patiently, layer by layer. This tea tastes bergamot aroma, with woody undertones.
 Ingredients: Black tea Camellia sinensis, bergamot oil, orange oil.
 Origin: Albania, Italy, Sri Lanka, Brazil.

Egyptian Ice 6
 Organic Hibiscus and fragrant roses drive this thirst-quenching blend. This blend has outstanding Turkish delight, grape and blackcurrant Juice notes.
 Ingredients: Rose, Silver Jasmine, hibiscus, Ceylon orange pekoe
 Origin: China, Egypt, Sri Lanka

Inhale Exhale OG+ (Caffeine-Free) 6
 Breathe easy with this soothing tonic. A ripe lemon bouquet predominates, clearing the airways while invigorating the palate with notes of lemon zest, thyme and a hint of cassia.
 Ingredients: Lemon myrtle, star anise, fennel seeds, nettle leaf, peppermint, thyme, licorice root
 Origin: Australia, China, Egypt, Italy

Chamomile OG+ (Caffeine-free) 5
 Widely regarded to pertain a calmative nature, this humble flower has been studied for a variety of other health benefits too. This organic chamomile is a simple single origin tonic with notes of chrysanthemum, marigold and honey.
 Origin: Fayoum Governate, Egypt

Cloud & Mist (Yun Wu) 5
 This green tea of twisted curls, forest green leaves, has an incredible buttery, coconut and pina colada taste profile.
 Origin: Gongshu, Zhejiang, China

ALTERNATIVE BEVERAGES

(One size only)

8-spice Malasa Chai 6.5
 This is an uncompromised masala chai, not toned down for perceived western audiences. On any given day on the streets of Mumbai, this is what you'd be drinking.
 Served infused with Oat milk and honey

Matcha Latte 6.5
 Organic Japanese Matcha, designed to carry milk or milk alternative and froth just right. Taste notes of baby spinach, green apple, double-cream.
 Additional honey is recommended.

Antioxidant Turmeric Latte 6.5
 Consisting of organic turmeric, ginger, cinnamon blend, this is our recipe for the traditional Hindi "haldi doodh" (golden milk). Just enough spice and natural sweetness to take on all milk types.
 Additional honey is recommended.

SIGNATURE BEVERAGES

Cold Canadian 7
 Our signature version of your classic milk and coffee beverage. The perfect blend of our Moonwalker house blend, oat milk and Canadian Maple syrup. We cannot recommend enough of this.

Egyptian Iced Tea 8
 Get ready for a thirst-quenching organic Hibiscus and fragrant roses blend. This blend has outstanding Turkish delight, grape and blackcurrant Juice notes. A fruit bomb with a vibrant, floral and refreshing experience.

Single Orange Tonic 9
 Shall we talk about a next level beverage? A Double shot of our single origin espresso, infused with freshly squeezed orange juice and tonic water. The flavor profile of this cannot be described in words. Sorry, you have no option but to try it.

Open Sesame 10.5
 Our signature version of a Frappe. A unique combination of black sesame gelato and honey blended with milk and ice, topped with whipped cream and black sesame garnish. You won't get this one anywhere else but at Bells!

Kyoto Blossom 10.5
 A refreshingly layered milky iced drink, starting with a house-made cherry compote, topped with iced milk, then topped with a shot of matcha. A beautiful combination of sweet and savory, that optically represents the beauty of the Japanese cherry blossoms, and the amazing green landscape of Kyoto, where our matcha originates from.

BREAKFAST

Eggs On Toast / GFA 16
Eggs cooked your way with choice of country white sourdough or rye served with house romesco

Wagyu Beef & Egg Roll / GFA 18
Wagyu beef patty topped with fried egg, American cheese, furikake, kewpie mayo & tonkatsu glaze served on warm brioche bun
- Add hash brown 4

Classic B & E Roll / GFA 15
Toasted brioche with bacon, fried eggs and choice of BBQ or Tomato sauce

Bells Brunch Burger / GFA 18
Toasted brioche with bacon, halloumi, smashed avo, lettuce, sweet corn fritter, sliced tomato, house romesco and kewpie mayo

Bells Big Brekkie / GFA 30
Eggs your way with bacon, sautéed mushrooms, maple chorizo, roast tomato, halloumi, hash brown, smashed avo, house romesco and choice of country white sourdough or rye

Smashed Avo On Toast / GFA, VA 23
Toasted country rye with smashed avocado, Danish fetta, pomegranate, cashew zaatar and herbaceous sprout salad
- Add poached egg 4

Bells Lamb Beni / GFA 26
Toasted sourdough topped with 12-hour slow cooked harissa lamb, poached eggs, paprika hollandaise and fried Tuscan chat potatoes

Fried Chicken & Waffle 25
Crispy fried chicken coated in miso maple served with warm Belgium waffle and black sesame ice cream

Healthy Heart Granola / GF 19
House made granola with natural yoghurt, honey and seasonal fruit

Pandan Coconut Pancakes 28
Fluffy buttermilk pancake topped with kaffir lime caramel, dried pineapple, mango gel, coconut sago and pandan coconut sorbet

Popcorn Shrimp Omelette / GF 27
Soft cheesy omelette filled with popcorn shrimp, green peas, corn and fresh herbs finished with gochujang mayo, crispy tempura enoki mushroom, chilli flakes and furikake seasoning

LUNCH

Truffled Fries / GF 16
Fried shoestring fries topped with black truffle mayo, shaved Manchego and chives

Lamb Melt / GFA 26
Grilled sourdough melt with 12-hour slow cooked harissa lamb, savoy slaw, salsa verde, mozzarella, dill pickle & Tuscan chat potatoes

Truffled Wagyu Beef Burger / GFA 25
Wagyu beef patty with American cheese, dill pickle, lettuce, tomato, Spanish onion, black truffle mayo, ketchup and American mustard served on warm brioche bun with side fries
- Add bacon 4

BBQ Barramundi Burger / GFA 26
Grilled Barramundi Fillet with charred cos, savoy slaw, pickled jalapenos, Spanish onion kewpie mayo and salsa verde served in warm brioche and side fries

Krispy Seoul Chicken Burger / GFA 25
Korean BBQ glazed fried chicken with gochujang mayo, kimchi slaw, dill pickle served in warm brioche bread and side fries

Bone-in Pork Schnitzel & Pasta 30
Panko crumbed bone-in pork cutlet served with angel hair pasta tossed in Kombu garlic butter, finished with kewpie mayo and Japanese seasoning

Baha Fish Tacos 19
Warm tortillas filled with Baha seasoned battered fish, savoy slaw, kewpie mayo, sweet corn, pickled jalapenos served with fresh herbs & lime

Well Being Salad Bowl / GF, VA 27
Choice of Grilled chicken breast or Barramundi marinated in lime pepper seasoning served with beetroot tahini, Moroccan roasted carrot, fried kale, crumbled Danish feta, green peas, pesto quinoa, chilli flakes, cashew zaatar & garden herb salad

Sweet Corn Fritter Bowl / VEG, GF 22
Fried sweet corn fritters served with house romesco with maple and cashew zaatar, radicchio and apple salad dressed in vegan chipotle aioli

V - Vegan VA - Vegan Adaptable GF - Gluten Free GFA - Gluten Free Adaptable

COLD & ICED BEVERAGES

Green Energy Booster 9
Our cold pressed combination of healthy greens, using apple, pear, kiwi, spinach, seasoned with lemon and ginger and served over ice

Citrus Celebration 8.5
Orange juice which has been freshly squeezed in house, served over ice

Tropical Dream 8.5
Our signature Smoothie combining banana, pineapple, mango, blended with apple juice and ice

Crusher Rosso 8.5
Our red iced crusher combing fresh watermelon, strawberry and lychees, seasoned with fruit syrups and blended with ice

Milkshakes 7
Chocolate / Caramel / Vanilla / Strawberry

SIDES

Halloumi	7	Extra Egg	4
Bacon	7	Smoked Salmon	7
Avocado	6	Sauteed Mushroom	4
Hash Brown	4	Wilted Spinach	4
Romesco	4	Maple Chorizo	6
Truffle Mayo	4		

kids menu

Kids eggs on toast 10
Kids Nutella waffle with ice cream, maple syrup and seasonal fruit 16
Kids Nutella pancake with ice cream, maple syrup and seasonal fruit 16
Kids brekky wrap with cheese, bacon, hashbrown and tomato sauce 10
Kids fish & chips 15
Kids classic wagyu & cheese 16