

FROM THE BAKER

bruschetta <i>served w. tomato, basil and olive oil</i>	\$12
bruschetta al salmone <i>served w. tomato, basil, olive oil and smoked salmon</i>	\$16
artisan bread <i>w. extra virgin olive oil, butter and aged balsamic</i>	\$10
grilled ciabatta <i>w. thyme, oregano and garlic</i>	\$10
gluten free bread gf <i>w. extra virgin olive oil, butter and aged balsamic</i>	\$10

ENTRÉES

shared platter of belvedere antipasto misto for 1, 2, 4 pax <i>prosciutto, salami, mortadella, crispy pork belly, crispy calamari, grilled zucchini, red peppers, sundried tomatoes, olives and toasted ciabatta breads</i>	\$26, \$38, \$64
beef carpaccio gf <i>w. capers, rocket salad, shaved parmesan and extra virgin olive oil</i>	\$19.50
polpette gf <i>beef and pork meatballs, w. tomato sauce, parmesan cheese and grill ciabatta bread</i>	\$19.50
slow roasted berkshire pork belly gf <i>w. red onion relish and rocket salad</i>	\$19.50
crispy crumb calamari gf <i>w. tomato chutney and rocket salad</i>	\$19.50
soup of the day gfo <i>w. grilled crusty bread</i>	\$14

GOURMET SALADS

caesar salad gfo <i>w. grilled chicken marinated in soya, chili, oyster sauce and coriander</i>	\$19
insalata di calamari gf <i>w. baby cos, fetta cheese, cap mushrooms, calamari, baby cucumber and lime coriander dressing</i>	\$22 \$23
hot smoked salmon salad gf <i>w. rocket salad, walnuts, pears, crispy hot smoked salmon, red onions and grain mustard dressing</i>	\$21 \$23

OYSTERS

fresh oysters gf <i>natural w. lemon wedges</i>	6 12 \$21 \$42
oysters kilpatrick <i>baked oysters w. bacon and worcestershire sauce</i>	6 12 \$22 \$44

MAIN COURSES

mixed grill <i>pork, beef steak, pork sausage, bacon, mushrooms, tomatoes, shallots and fries</i>	\$37
spare ribs <i>beef, pork, braised with ginger, soya, onions, garlic, rice wine and bbq sauce, served w fries</i>	\$37
medaglione di manzo 200g <i>beef medallions wrapped in prosciutto, red wine sauce, fondant potatoes and broccolini</i>	\$39
beef stroganoff <i>sauteed strips of beef filet w. mushrooms, onion, mustard, brandy, served w. broccolini, and fondant potatoes</i>	\$38
chicken milanese <i>crumb w. spices, herbs, tomato chutney, potato fondant</i>	\$34
chicken cacciatore <i>braised chicken w. tomatoes, mushrooms, peppers, herbs and pancetta</i>	\$39

FISH & MUSSELS

mussels gfo <i>tomato sauce, garlic, chili, parsley, fries and crusty bread</i>	\$29
mussels gfo <i>white wine, garlic, cream, parsley, fries and crusty bread</i>	\$29
fish and chips <i>fried tempura flathead, fish and chips</i>	\$33
catch of the day <i>broccolini, cap mushrooms, roasted sweet potatoes, and lemon and white wine sauce</i>	\$38
salmon fillet <i>fondant potatoes, mushrooms, green beans, and white wine lemon sauce</i>	\$38

PASTA & RICE

lasagna tradizionale <i>minced beef, tomatoes, mozzarella and parmesan cheese</i>	\$27
lasagna vegetariana veg <i>grilled vegetables lasagna, w. pumpkin, mushrooms, zucchini, eggplant and tomato</i>	\$27
linguine al crab <i>fresh crabmeat, white wine, parsley and parmesan breadcrumbs</i>	\$28
linguine alla marinara <i>cooked w. seafood, tomato sauce, chili, garlic and parsley</i>	\$28
rigatoni alla bolognese <i>minced beef ragu with parmesan cheese</i>	\$27
penne arrabiata veg <i>sauteed pasta in a tomato sauce w. garlic, onions and chili</i>	\$27
penne al ragu della nonna <i>w. braised beef, veal, pork cooked in a tomato sauce and parmesan</i>	\$27
gnocchi veg <i>w. mixed cheeses, parsley and topped w. parmesan shavings</i>	\$27
ravioli veg <i>filled w. spinach and ricotta cheese, served w. tomato and parsley sauce</i>	\$27
risotto al pesto e funghi gf <i>mushroom, basil, pinenuts, parmesan cheese and olive oil</i>	\$27

FROM THE GRILL *served with steak fries*

220g grass fed eye fillet	\$43
400g t-bone steak	\$46
400g wagyu rump 4/6 marble	\$46
250g wagyu rump block cut marble 5	\$32
250g wagyu striploin block cut marble 5	\$32
300g rib eye beef	\$44
400g sirloin beef	\$44
500g pork tomahawk	\$42

choose one of the following sauces potted:
red wine jus | mushroom | peppercorn
mustards, hot english | dijon | grain seeded | horseradish.
extra sauce per pot

TO SHARE FOR 2 PEOPLE

500g chateaubriand from Dalby, Central Qld	\$98
1kg wagyu rump marble score 4/6 from Dalby Qld	\$115

all meats are served with roasted potatoes, tomatoes, mushroom, shallots and selection of sauces and mustards.

SIDES

shoestring fries <i>w. aioli</i>	\$10
sweet potato fries <i>w. aioli</i>	\$10
mash potato	\$10
sautéed mushrooms in garlic butter	\$12
greek salad	\$10
garden salad <i>w. cherry tomatoes, cucumber, red onion, and olives</i>	\$10
rocket salad <i>w. pears, walnuts and parmesan</i>	\$12
steamed vegetables	\$12
broccolini <i>w. garlic butter</i>	\$12

DESSERTS

chocolate and vanilla tart <i>w. raspberries and mango sherbet</i>	\$10
white chocolate semifreddo <i>w. candied walnuts, pineapple salsa and cherry ice cream</i>	\$10
lemon tart <i>w. vanilla ice cream</i>	\$10
strawberries pannacotta <i>and strawberry coulis</i>	\$10
toffee nut pudding <i>w. walnuts, dates, caramel sauce and chocolate ice cream</i>	\$10
selection of ice creams and sorbets	\$10
Belvedere shared dessert platter (for two) <i>pannacotta, semi freddo, toffee nut pudding and chocolate tart</i>	\$26

CHEESE SELECTION one (100g)

brie	Triple cream brie, made from cow's milk	\$18
cheddar	Black waxed (uk), matured for about 12 months	
blue	A rich tangy flavour with a velvety soft texture	

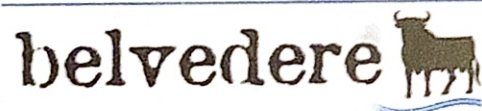
all served with lavoche, muscatel raisin, apple and spiced quince paste

Enjoy to the fullest, the team

ABBREVIATIONS FOR DIETARY REQUIREMENTS
vegetarian - veg gluten free option - gfo gluten free - gf

If you received good service,
feel free to reward your waiter

15% surcharge added on Public Holidays



talk to us when arranging your next function, all our menus can be tailored to meet your needs, we cater for:
small & large functions | corporate functions | baptism/christening | staff christmas party | engagements party | wedding | school reunion
we can accommodate up to 200 seats down and 400 guest cocktail parties - visit our website - www.belvederebarngrill.com.au

OPENING TIMES : Monday to Thursday 11.30am - 2.30pm, 5pm to 9.30pm. Friday and Saturday 11.30am - 9.30pm. Sunday 11.30am to 8.30pm