



menu

FROM THE BAKER

- artisan breads** \$10
w. extra virgin olive oil, butter and aged balsamic
- grilled ciabatta** \$10
w. thyme, oregano and garlic
- gluten free breads gf** \$10
w. extra virgin olive oil, butter and aged balsamic

ENTRÉES

- shared platter of belvedere antipasto misto for 1, 2, 4 pax gfo** \$24, \$38, \$64
prosciutto, salami, mortadella, pork belly, crispy calamari, grilled peppers, mushrooms, bread, olives and sun dried tomatoes, dips
- beef carpaccio gf** \$19.50
w. capers, rocket salad, shaved parmesan and extra virgin olive oil
- mushroom arancini** \$18
served on tomato sauce, rocket and parmesan cheese
- berkshire pork belly gf** \$19.50
w. roasted red onion relish, spinach and beansprouts salad
- crispy crumb calamari gf** \$19.50
w. beetroot, tomato chutney and rocket salad
- braised honey soy duck leg gf** \$23
w. mango, coriander, shallots spring onions and cucumber salad
- soup of the day gfo** \$15
w. grilled crusty bread
- fresh oysters gf** 6 \$20 12 \$40
natural w. lemon wedges
- oysters kilpatrick** 6 \$21 12 \$41
baked oysters w. bacon and worcestershire sauce

SALAD

- traditional caesar salad gfo** \$19
topped w. grilled chicken marinated with soy, chili, oyster sauce and coriander
- \$22
- topped w. smoked salmon \$24

MAINS

- salmon fillet 200g** \$38
w. kipler potatoes, ragout of mushrooms, pumpkin and white wine parsley sauce
- fish of the day** \$38
w. broccoli, onion puree, streaky beacon, roasted sweet potatoes and lemon sauce
- mussels 700g gfo** \$29
w. tomato, chili and parsley sauce
or white wine, cream, garlic and parsley sauce
- beef and pork ribs gf** \$38
braised with ginger, soya, onions, garlic, chinese rice wine and bbq sauce, served w fries
- braised chicken breast** \$36
cooked w. chorizo sausages, tomatoes, olives and onions
- mixed grill** \$39
grilled selection of beef, pork cutlet, sausages, bacon, mushroom, shallots and fries

PASTA & RICE

- linguine al crab** \$29
crab meat in a wine sauce parsley and parmesan breadcrumbs
- lasagna al sugo di carne** \$28
fresh pasta layered w. minced beef sauce, mozzarella and parmesan cheese
- rigatoni alla bolognese** \$28
tossed in a minced beef ragu with parmesan cheese
- linguine alla puttanesca** \$28
in a tomato, olives, capers, garlic and parsley sauce
- spaghetti ai gamberi** \$28
tossed with garlic prawns, chili, tomato, and parsley
- risotto ai funghi gf veg** \$26
w. mixed mushrooms, sweet potato puree and parmesan add chicken
- \$5

FROM THE GRILL

- 220g beef fillet** pasture fed beef, Central Qld \$43
 - 400g t-bone steak** Northern River, Qld \$48
 - 300g wagyu rump** 4/6 marble, Darling Downs, Qld \$49
 - 300g grain fed rump** Warwick, Qld \$38
 - 300g cape grim rib eye beef** Tasmania \$45
 - 400g cape grim sirloin beef** Tasmania \$45
 - 400g cape grim rib on the bone** Tasmania \$53
 - 500g pork tomahawk** \$42
- choose one of the following sauces potted:
red wine jus | mushroom | peppercorn
extra sauce per pot \$3
- mustards; hot english | dijon | grain seeded | horseradish.
all steaks are served with steak fries.

TO SHARE FOR 2 PEOPLE

- 900g grilled whole chicken** \$75
 - 1kg OP rib** from Cape Grim, Tasmania \$120
 - 500g chateaubriand** from Dalby, Central Qld \$98
 - 1kg wagyu rump** marble score 4/6 from Dalby Qld \$110
- all meats are served with roasted potatoes, tomatoes, mushroom, shallots and selection of sauces and mustards.

SIDES

- shoestring fries** w. aioli \$10
- fat chips** w. aioli \$10
- mash potato** \$10
- sautéed mushrooms in garlic butter** \$12
- garden salad** \$10
w. cherry tomatoes, cucumber, red onion, and olives
- rocket salad** w. pears, walnuts and parmesan \$11
- steamed vegetables** \$10
- broccolini** w. garlic butter \$12
- greek salad** \$12

DESSERTS

- chocolate and raspberry tart** \$10
w. orange sherbet
- chocolate semifreddo** \$10
w. pineapple relish and cherry ice cream
- tart tatin** \$10
caramelized apples, w vanilla ice cream
- toffee nut pudding** \$10
w. dates, caramel sauce and chocolate ice cream
- orange pannacotta gf** \$10
w. fig syrup
- Belvedere shared dessert platter (for two)** \$25
pannacotta, semi freddo, toffee nut pudding and chocolate tart
- selection of ice creams and sorbets** \$10

CHEESE SELECTION one (100g) \$18

- brie** – Triple cream brie, made from cow's milk
 - 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 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 and large function • corporate function • baptism / christening • staff christmas party • engagements party • wedding • school reunion
we can accommodate up to 200 seat down and 400 guest cocktail parties

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