

## FROM THE BAKER

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

## ENTRÉES

<b>shared platter of belvedere antipasto misto for 1, 2, 4 pax gfo</b> <i>prosciutto, salami, mortadella, crispy pork belly, calamari, frittata casalinga, red peppers, sundried tomatoes, olives and toasted ciabatta breads</i>	\$24, \$38, \$64
<b>beef carpaccio gf</b> <i>w. capers, rocket salad, shaved parmesan and extra virgin olive oil</i>	\$19.50
<b>beef and pork meatballs gf</b> <i>w. tomato sauce, parmesan cheese and grill ciabatta bread</i>	\$19
<b>caesar salad gfo</b> <i>topped w. grilled chicken marinated with soy, chili, oyster sauce and coriander or w. smoked salmon</i>	\$19
<b>slow roasted berkshire pork belly gf</b> <i>w. red onion relish, spinach and beansprouts and rocket salad</i>	\$19.50
<b>braised bbq duck gf</b> <i>w. feta cheese, roasted red peppers, sesame garlic oil dressing</i>	\$23
<b>warm spanner crab tart gf</b> <i>cooked w. onion, parsley, parmesan cheese, served w. baby cos lettuce salad and lemon puree</i>	\$23
<b>crispy crumb calamari gf</b> <i>w. beetroot, tomato chutney and rocket salad</i>	\$19.50
<b>soup of the day gf</b> <i>w. grilled crusty bread</i>	\$14

## OYSTERS

<b>fresh oysters gf</b> <i>natural w. lemon wedges</i>	6	12
	\$20	\$40
<b>oysters kilpatrick</b> <i>baked oysters w. bacon and worcestershire sauce</i>	6	12
	\$21	\$42

## CHICKEN CLASSIC

<b>pan roasted chicken breast gf</b> <i>w. chasseur sauce and broccolini</i>	\$36
<b>pollo alla cacciatore gf</b> <i>pot-roasted chicken pieces, cooked w. peppers, mushrooms, tomatoes, herbs, olives and pancetta</i>	\$36
<b>coq au vin gf</b> <i>pot-roasted chicken pieces, mushrooms, bacon, shallots and red wine sauce</i>	\$36
<b>pollo alla milanese</b> <i>chicken breast, crumb with herbs and spices, broccolini and fresh lemon</i>	\$36

## BEEF STEAK CLASSIC

<b>beef stroganoff</b> <i>sauteed strips of beef filet with mushroom, wine sauce and sour cream</i>	\$38
<b>bistecca dienne 300g</b> <i>w. sauce diane and roasted potatoes</i>	\$39
<b>sirloin steak 300g</b> <i>w. chasseur sauce and roasted potatoes</i>	\$39
<b>medaglione di manzo 200g</b> <i>beef medallions wrapped in prosciutto, red wine sauce and roasted potatoes</i>	\$39

## FISH & MUSSELS

<b>mussels gfo</b> <i>tomato sauce, garlic, chili, parsley, fries and crusty bread</i>	\$29
<b>mussels gf</b> <i>white wine, garlic, cream, parsley, fries and crusty bread</i>	\$29
<b>catch of the day</b> <i>broccolini, roasted sweet potatoes, fresh lemon and olive oil</i>	\$38
<b>salmon fillet</b> <i>fondant potatoes, mushrooms, green beans, and white wine lemon sauce</i>	\$38
<b>fish and chips</b> <i>crumbed deep fried fish fillet with chips and aioli sauce</i>	\$28

## OTHERS

<b>mixed grill gf</b> <i>pork, beef steak, pork sausage, bacon, mushrooms, tomatoes, shallots, and fries</i>	\$39
<b>braised beef and pork gf</b> <i>w. ginger, soya, onions, garlic, rice wine, bbq sauce, served w fries</i>	\$39

## PASTA & RICE

<b>lasagna tradizionale</b> <i>minced beef, tomatoes, mozzarella and parmesan cheese</i>	\$27
<b>lasagna vegetariana</b> <i>grilled vegetables lasagna, w. pumpkin, mushrooms, zucchini, eggplant and tomato</i>	\$27
<b>linguine al crab</b> <i>fresh crabmeat, white wine, parsley and parmesan breadcrumbs</i>	\$29
<b>linguine alla marinara</b> <i>cooked w. seafood, tomato sauce, chili, garlic and parsley</i>	\$29
<b>rigatoni alla bolognese</b> <i>minced beef ragu with parmesan cheese</i>	\$27
<b>penne arrabiata gf veg</b> <i>sauteed pasta in a tomato sauce w. garlic, onions and chili</i>	\$27
<b>penne al ragu della nonna</b> <i>w. braised beef, veal, pork cooked in a tomato sauce and parmesan</i>	\$27
<b>risotto ai funghi porcini gf veg</b> <i>porcini mushrooms, parmesan cheese and olive oil</i>	\$27
<b>gnocchi</b> <i>w. mixed cheeses, parsley and topped w. parmesan shavings</i>	\$27
<b>ravioli veg</b> <i>filled w. spinach and ricotta cheese, served w. tomato and parsley sauce</i>	\$27

## FROM THE GRILL served with steak fries

220g eye fillet	\$43
400g t-bone steak	\$46
400g wagyu rump 4/6 marble	\$44
300g rib eye beef	\$45
400g sirloin beef	\$44
500g pork tomahawk	\$42
<i>choose one of the following sauces potted: red wine jus   mushroom   peppercorn mustards; hot english   dijon   grain seeded   horseradish. extra sauce per pot</i>	\$3

## TO SHARE FOR 2 PEOPLE

<b>500g chateaubriand</b> <i>from Dalby, Central Qld</i>	\$98
<b>1kg wagyu rump</b> <i>marble score 4/6 from Dalby Qld</i>	\$110
<i>all meats are served with roasted potatoes, tomatoes, mushroom, shallots and selection of sauces and mustards.</i>	

## SIDES

<b>shoestring fries</b> <i>w. aioli</i>	\$10
<b>sweet potato fries</b> <i>w. aioli</i>	\$10
<b>mash potato</b>	\$10
<b>sautéed mushrooms in garlic butter</b>	\$12
<b>garden salad</b> <i>w. cherry tomatoes, cucumber, red onion, and olives</i>	\$10
<b>rocket salad</b> <i>w. pears, walnuts and parmesan</i>	\$11
<b>steamed vegetables</b>	\$10
<b>broccolini</b> <i>w. garlic butter</i>	\$12

## DESSERTS

<b>chocolate and vanilla tart</b> <i>w. raspberries, and chocolate ice cream</i>	\$10
<b>white chocolate semifreddo</b> <i>w. candied walnuts, pineapple salsa and vanilla ice cream</i>	\$10
<b>tart tatin</b> <i>caramelized apples, w. vanilla ice cream</i>	\$10
<b>toffee nut pudding</b> <i>w. walnuts, dates, caramel sauce and chocolate ice cream</i>	\$10
<b>pear and apple</b> <i>w. flaked almonds and mascarpone cream</i>	\$10
<b>selection of ice creams and sorbets</b>	\$10
<b>Belvedere shared dessert platter (for two)</b> <i>pannacotta, semi freddo and toffee nut pudding</i>	\$26

## CHEESE SELECTION one (100g) \$18

<b>brie</b>	<i>Triple cream brie, made from cow's milk</i>
<b>cheddar</b>	<i>Black waxed (uk), matured for about 12 months</i>
<b>blue</b>	<i>A rich tangy flavour with a velvety soft texture</i>
<i>all served with lavoche, muscatel raisin, apple and spiced quince paste</i>	

## 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 & 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**