

menu

FROM THE BAKER

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

ENTRÉES

- shared platter of belvedere antipasto misto for 1, 2, 4 pax** \$26, \$38, \$64
prosciutto, salami, mortadella, crispy pork belly, crispy calamari, grilled zucchini, red peppers, sundried tomatoes, olives and toasted ciabatta breads

- slow roasted berkshire pork belly gf** \$20
w. red onion relish and rocket salad

- lightly crumbed calamari gf** \$20
w. spices and herbs, served w. tomato relish and rocket salad

- soup of the day gfo** \$14
w. grilled crusty bread

GOURMET SALADS

- caesar salad gfo** \$19
w. grilled chicken marinated in soya, chili, oyster sauce and coriander
- w. smoked salmon \$23

- pan fried warm calamari gf** \$22
w. onions, garlic, lemon, red peppers, topped w. spinach salad

OYSTERS

- fresh oysters gf** 6 12
natural w. lemon wedges \$19 \$38

FISH & MUSSELS

- mussels gfo** \$30
tomato sauce, garlic, chili, parsley, fries and crusty bread

- salmon fillet** \$38
fondant potatoes, mushrooms, green beans, and white wine lemon sauce

- fish of the day** \$39
broccolini, cap mushrooms, roasted sweet potatoes, and lemon and white wine sauce

PASTA & RICE

- lasagna tradizionale** \$28
minced beef, tomatoes, mozzarella and parmesan cheese

- lasagna vegetariana veg** \$28
grilled vegetables lasagna, w. pumpkin, mushrooms, zucchini, eggplant and tomato

- rigatoni alla bolognese** \$27
minced beef ragu with parmesan cheese

- gnocchi veg** \$29
w. mixed cheeses, parsley and topped w. parmesan shavings

MAIN COURSES

- spare ribs** \$39
beef, pork, braised with ginger, soya, onions, garlic, rice wine and bbq sauce, served w fries

- chicken milanese** \$39
crumb w. spices, herbs, tomato chutney, potato fondant

FROM THE GRILL served with steak fries

- 220g grass fed eye fillet** \$44
- 400g t-bone steak** \$46
- 400g wagyu rump 4/6 marble** \$48
- 300g rib eye beef** \$44
- 400g sirloin beef** \$46
choose one of the following sauces potted:
red wine jus | mushroom | peppercorn mustards; hot english | dijon | grain seeded | horseradish.
- extra sauce per pot \$3

TO SHARE FOR 2 PEOPLE

- 1kg wagyu rump** \$110
marble score 4/6 from Dalby Qld

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

SIDES

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

DESSERTS

- chocolate semi freddo** \$10
w. mango relish, and cinnamon vanilla sauce
- toffee nut pudding** \$10
w. walnuts, dates, caramel sauce and chocolate ice cream
- pineapple pannacotta** \$10
w. coconut milk syrup
- 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

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

wine list

| Vintage | Region | glass | bottle |
|------------------|--|-------|--------|
| SPARKLING | | | |
| NV | Tyrell's Sparkling Wine Hunter Valley, NSW | \$10 | \$49 |
| NV | Prosecco Treviso, IT | \$11 | \$58 |
| NV | Moet & Chandon 'Brut Imperial' Epernay, FR | \$25 | \$125 |
| NV | Veuve Clicquot 'Yellow Label' Reims, FR | | \$150 |
| 2008 | Moet & Chandon 'Grand Vintage' Epernay, FR | | \$245 |
| 2006 | Dom Perignon Epernay, FR | | \$495 |
| NV | Champagne Palmer Reims, FR | | \$155 |

RIESLING

| | | | |
|------|---|------|------|
| 2017 | Plantagenet Riesling Mount Barker, WA | | \$51 |
| 2018 | Mount Adam Riesling Eden Valley, SA | \$13 | \$56 |
| 2017 | Leewin Estate Riesling Margaret River, WA | | \$62 |
| 2017 | Ca' Di Frara Lomardia, IT | \$12 | \$54 |

SAV BLANC & BLENDS

| | | | |
|------|---|------|-------|
| 2018 | Tyrell's Sauvignon Blanc Hunter Valley, NSW | \$10 | \$49 |
| 2018 | Totara Sauvignon Blanc Marlborough, NZ | \$12 | \$50 |
| 2018 | Cloudy Bay Sauvignon Blanc Marlborough, NZ | | \$95 |
| 2018 | Terroir Sauvignon Blanc Marlborough, NZ | | \$55 |
| 2017 | Robert Cantin Sancerre Loire, FR | | \$105 |

PINOT GRIS & PINOT GRIGIO

| | | | |
|------|--|------|------|
| 2018 | Catalina Sound Pinot Gris Marlborough, NZ | | \$58 |
| 2018 | Tar & Roses Pinot Grigio Strathbogie Ranges, VIC | \$12 | \$56 |
| 2018 | Side Wood Pinot Gris Adelaide Hills, SA | | \$60 |
| 2017 | Martini & Shone Pinot Grigio Alto Adige | | \$58 |

OTHER WHITE VARIETIES

| | | | |
|------|--|------|-------|
| 2012 | Tyrell's 'Stevens' Semillon Hunter Valley, NSW | | \$105 |
| 2017 | Domaine Christian Salmon Pully Fume Loire Valley, FR | | \$98 |
| 2017 | Chalk Hill Moscato Mc Laren Vale, SA | \$12 | \$51 |

CHARDONNAY

| | | | |
|------|---|------|-------|
| 2015 | Katnook Estate Chardonnay Coonawarra SA | | \$95 |
| 2018 | Tyrell's Chandon Chardonnay Yarra Valley, VIC | \$10 | \$45 |
| 2016 | Domaine Chandon Chardonnay Yarra Valley, VIC | | \$75 |
| 2017 | Ingram Road Chardonnay Yarra Valley, VIC | \$13 | \$58 |
| 2016 | Shaw & Smith 'M3' Chardonnay Adelaide Hills, SA | | \$90 |
| 2016 | Leeuwin Estate Prelude Margaret River, WA | | \$74 |
| 2015 | Leeuwin Estate Art Series Margaret River, WA | | \$205 |

| Vintage | Region | glass | bottle |
|-------------|------------|-------|-----------|
| ROSE | | | |
| | House Rose | | \$11 \$49 |

DESSERT WINE

| | | | |
|--|--------------------|-------|------|
| | House Dessert Wine | 375ml | \$45 |
|--|--------------------|-------|------|

PINOT NOIR

| | | | |
|------|--|------|------|
| 2018 | Tyrell's Pinot Noir Hunter Valley, NSW | \$12 | \$49 |
| 2017 | Ingram Road Pinot Yarra Valley, VIC | \$12 | \$56 |
| 2017 | Totara Pinot Noir Marlborough, NZ | \$13 | \$56 |
| 2016 | Ca'Di Fra Pinot Noir Lombardia, IT | | \$65 |

OTHER VARIETALS AND BLENDS

| | | | |
|------|--|------|-------|
| 2016 | Chianti Tuscany, IT | | \$54 |
| 2014 | Nipozzano Riserva Tuscany, IT | | \$84 |
| 2016 | Tre Monti Sono Sangiovese Emilia Romagna, IT | \$13 | \$65 |
| 2012 | Amarone Della Valpolicella Veneto, IT | | \$195 |
| 2017 | Cannonau di Sardegna Sardegna, IT | | \$66 |

SHIRAZ & BLENDS

| | | | |
|------|--|------|-------|
| 2015 | Mitolo Angela Mc Laren Vale, SA | | \$75 |
| 2017 | Mountadam 'Barossa' Shiraz Barossa Valley, SA | \$12 | \$54 |
| 2014 | Voyager Estate Shiraz Margaret River, WA | | \$85 |
| 2016 | Tyrell's 'Stevens Vinyard' Shiraz Hunter Valley, NSW | | \$80 |
| 2016 | Lunatiq 'Heathcote' Shiraz Heathcote, VIC | | \$90 |
| 2013 | Mitolo 'Savitar' Shiraz Mc Laren Vale, SA | | \$190 |
| 2017 | Chalk Hill La Luna Shiraz Mc Laren Vale, SA | \$12 | \$56 |
| 2016 | Heathcote Estate Shiraz Heathcote, VIC | | \$95 |

MERLOT & BLENDS

| | | | |
|------|---|--|------|
| 2015 | Fermoy Estate Cab Merlot Margaret River, WA | | \$75 |
| 2015 | Dolcetto D'Alba Piemonte, IT | | \$58 |

CABERNET SAUVIGNON & BLENDS

| | | | |
|------|--|------|--------|
| 2015 | Fermoy Estate Cab Sav Margaret River, WA | | \$75 |
| 2016 | Katnook Founders Block Cab Sav, Coonawarra, SA | \$13 | \$56 |
| 2017 | Mosswood Amy's Cabernet Blend Margaret River, WA | | \$98 |
| 2017 | Cullens Cab Merlot Margaret River WA | | \$88 |
| 2014 | Leeuwin 'Art Series' Cab Sav Margaret River, WA | | \$185 |
| 2014 | Leeuwin Estate Prelude Margaret River, WA | | \$75 |
| 1997 | Chateau Palmer Pomerol Bordeaux, FR | | \$1020 |
| 1997 | Chateau Haut Brion Graves Bordeaux, FR | | \$1220 |
| 2009 | Chateau Lafleur Petrus Pomerol Bordeaux, FR | | \$1120 |
| 1998 | Chateau Mouton Rothschild Pauillac Bordeaux, FR | | \$1220 |
| 2013 | Serpico Cabernet Sauvignon Mc Laren Vale, SA | | \$190 |
| 2015 | Chalk Hill Cabernet Sauvignon Mc Laren Vale, SA | \$12 | \$59 |
| 2013 | Katnook Cabernet Sauvignon Coonawarra, SA | | \$108 |



Enjoy to the fullest, the team

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

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