

belvedere

menu

FROM THE BAKER

- artisan breads** \$9
w. extra virgin olive oil, butter and aged balsamic
- grilled ciabatta** \$9
w. thyme, oregano and garlic
- gluten free breads gf** \$9
w. extra virgin olive oil, butter and aged balsamic

COLD START

- fresh oysters gf** 6 \$18 12 \$36
natural w. lemon wedges
- beef carpaccio gf** \$19
w. capers, rocket salad, shaved parmesan and extra virgin olive oil
- grilled marinated sword fish gf** \$19
w. baby tomatoes, bocconcini cheese and pesto sauce
- greek salad** \$19
w. feta cheese, tomato, cucumber, roasted peppers, olives, and lemon olive dressing
- belvedere antipasto misto for 1, 2, 4 pax gfo** \$21, \$38, \$64
prosciutto, salami, mortadella, crispy calamari, pork belly, bocconcini cheese, grilled vegetables, grilled bread, olives and sun dried tomatoes

HOT START

- oysters kilpatrick** 6 \$19 12 \$38
baked oysters w. bacon and worcestershire sauce
- berkshire pork belly gf** \$19
w. roasted red onion relish, watercress and beansprouts salad and apple and spinach salad
- crispy calamari gf** \$19
w. beetroot chutney, rocket and parmesan cheese
- beef fillet gf** \$21
w. prosciutto, pea puree, gruyere cheese and rocket leaves
- soup of the day gfo** \$16
w. grilled crusty bread

SALAD

- traditional caesar salad gfo** \$19
topped w. grilled chicken marinated with soy, chili, oyster sauce and coriander \$21
topped w. smoked salmon \$23

THE OCEAN

- snapper fillet 200g gf** \$37
w. broccolini, onion puree, streaky bacon, roasted sweet potatoes and lemon sauce
- salmon fillet 200g gf** \$37
w. kipfler potatoes, ragout of mushroom, pumpkin and white wine sauce
- mussels 700g gfo** \$28
in a tomato, garlic, chili sauce, a sprinkle of parsley, thin fries and crusty bread
or in a white wine, garlic and cream sauce, a sprinkle of parsley, thin fries and crusty bread

- king prawns (5)** \$39.50
skewer of grilled marinated king prawns, served with crispy straw potatoes

SOMETHING ELSE

- mixed grill gfo** \$37
grilled selection of pork cutlet, beef steak, pork sausage, bacon, mushrooms, tomatoes and shallots w. fries
- ribs plate gf** \$36
selection of beef and pork braised in ginger, soy, onion, garlic, rice wine and topped with bbq sauce, served with fries
- osso buco (veal shank)** \$37
slow braised veal shank on creamed corn mash
- petto di pollo** \$36
grilled corn-fed chicken breast wrapped in pancetta and served with mushroom, fondant potatoes and peppercorn sauce
- braised duck leg** \$37
in an orange sauce and served with lentil, bacon, onion and roasted potatoes
- costoletta milanese** \$39.50
veal cutlet filled with ham and cheese in herb breadcrumbs and arrabiata sauce

PASTA & RICE

- lasagna al sugo di carne** \$28
fresh pasta layered w. minced beef sauce, mozzarella and parmesan cheese
- linguine al crab** \$28
crab meat in a wine sauce parsley and parmesan breadcrumbs
- rigatoni alla bolognese** \$27
tossed in a minced beef ragu with parmesan cheese
- spaghetti ai gamberi** \$28
tossed with garlic prawns, chili, tomato, and parsley
- risotto ai funghi gf veg** \$26
w. mixed mushrooms, wine and parmesan
- linguine alla puttanesca** \$27
in a tomato, olives, capers, garlic and parsley sauce
- penne arrabiata sauce** \$27
garlic, chili, parsley and tomato sauce

FROM THE GRILL GF

- FROM QUEENSLAND**
- pasture fed** \$40
220g eye fillet from Dalby, Central Qld
- barcoo beef** \$45
400g grain feed T-bone steak, from Northern River, Qld
- wagyu** \$54
400g Wagyu rump min 400 days marble score 4/6 Darling Downs, Qld
- 250g sirloin min 400 days marble score 6/8 Darling Downs, Qld \$64
- pork** \$39
500g Pork Tomahawk
- grain fed** \$38
350g rump steak 120 days from Warwick, Qld
- FROM TASMANIA**
- cape grim** \$44
300g premium pasture fed rib-eye \$45
400g sirloin \$48
400g rib on the bone

choose one of the following sauces:
red wine jus | mushroom | peppercorn
mustards; hot english | dijon | grain seeded | horseradish.
all steaks are served with steak fries.

- TO SHARE**
- 1kg rib on the bone** from Cape Grim, Tasmania \$105
- 500g chateaubriand** from Dalby, Central Qld \$92
- 1kg wagyu rump** Darling Downs, Qld min 400 days marble score 4-6 \$94
- 800g rack of lamb** from Gippsland, Victoria \$88

all meats are served with roasted potatoes, tomatoes, mushroom, and shallots and selection of sauces.
mustards; hot english | dijon | grain seeded | horseradish.

SIDES

- shoestring fries** w. aioli \$9
- fat chips** w. aioli \$9
- mash potato** \$9
- sautéed mushrooms in garlic butter** \$12
- garden salad** w. cherry tomatoes, cucumber, red onion, and olives \$9
- rocket salad** w. pears, walnuts and parmesan \$11
- steamed vegetables** \$9
- broccolini** w. garlic butter \$11

DESSERTS

- chocolate tart** \$10
w. vanilla ice cream
- chocolate semifreddo** \$10
w. candied walnuts, pineapple salsa and vanilla ice cream
- toffee nut pudding** \$10
w. walnuts, dates, and hot caramel sauce and chocolate ice cream
- mango pannacotta gf** \$10
w. mango puree, fig syrup and vanilla cream
- baked green apple roulade** \$10
w. currants, mint leaves ice cream
- Belvedere shared dessert platter (for two)** \$22
pannacotta, semifreddo, toffee nut pudding, chocolate tart w. ice cream
- selection of ice creams and sorbets** \$10

CHEESE SELECTION one (50g) \$11

- 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

Belvedere bar n grill team is committed to providing you with a great selection of premium Australian beef.

We are proud to have such an array of quality beef on our menu.

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

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