

belvedere

bar n grill



Menu \$85.00 per person / Please choose 3 of each course

Entrees

Hinterland zucchini flowers filled with goat's cheese, served with mushroom ragout
Crispy pork belly with pumpkin puree, braised cabbage and apple
Salad of roasted duck, with potatoes, grain mustard, and red onion relish
Rare seared beef salad, braised mushroom, Parmesan with truffle oil
Roulade of chicken filled with prawn mousse, served with rocket and parmesan salad
Freshly shucked natural oysters(6)
House smoked salmon with rocket, dill, chili and lime dressing
Ocean king prawns with avocado and celeriac remoulade
Smoked salmon, beetroot, crème fraiche and dill
Garlic bruschetta with field greens, ricotta cheese, roasted peppers and tomatoes

Main Course

Baked gold band snapper, cauliflower cheese puree, fondant potatoes and sauce basil
Pan fried Salmon fillet with brocolini with roasted corn relish
Baked whiting fillet with scallops, served with gratin potatoes, brocolini, served with mushrooms, onions, and herbs
Oven roasted pork; beef ribs, with chili, garlic and ginger sauce
Chicken confit, parmesan mash, green beans, and red wine
Roasted spatchcock with ratatouille
Slow roasted lamb shoulder, butter beans, confit of tomato and salsa verde
Traditional lasagna made with fresh pasta and layered with meat sauce and cheese
200g beef eye fillet with grilled prawns, gratin potato, spinach, mushrooms and sauce Diane 350g Beef rump with roasted potatoes, eggplant puree, and green beans
Grilled pork cutlet with stir-fry egg noodles and vegetables
Roast veal loin, wrapped with mozzarella cheese, Parma ham served with peppercorn sauce Risotto of peas, beans and topped with parmesan cheese
Roasted zucchini with confit of mushrooms, and yellow lentils cooked in tomato stock

Side options

Belvedere fat chips with aioli
Steamed vegetables with organic extra virgin olive oil and lemon
Rocket, pear and pecorino salad
Baby cos salad with parmesan, croutons and Caesar dressing
Creamy garlic mash
Sautéed green beans with gremolata and Persian feta
Roasted root vegetables with rosemary and garlic oil

Dessert

Classic lemon tart with clotted double cream
Apple tart with Anglaise and cinnamon ice cream
Pavlova with vanilla ice cream and fresh fruits
Passion fruit parfait with watermelon compote
Orange and almond cake, candied walnuts, crème fraiche ice cream
Apple and rhubarb crumble with vanilla ice cream
Vanilla Brulee with biscotti
Bailey's Irish cream tiramisu
Chocolate brownie, salted caramel and banana ice cream
Fruit trifle with chocolates shavings

To finish:

Freshly brewed coffee and a selection of petit fours

*** Please note that your selections will be served Alternate Drop**

