

Sunday 13th May 2018

# Mothers Day Lunch

## TO START

*sour dough bread w. organic olive oil  
and balsamic vinegar*

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## ENTRÉE

choice of

### poached chicken breast

*filled with spanner crab and spinach  
on roasted pineapple salad*

or

### oven roasted pork belly

*soba noodles, coriander, spring onions  
and wasabi soya sauce*

or

### poached salmon

*salad of pan roasted mushrooms, onion  
puree and lemon and dill vinaigrette*

or

### oyster natural (6)

*w. lemon wedges*

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## MAIN COURSE

choice of

### 220g cape grim beef fillet

*w. onions tempura, cauliflower cheese  
puree, green beans and sauce madeira*

or

### braised pork rib shoulder

*cooked w. soya, ginger, garlic, and served  
w. creamy leek mash*

or

### salmon fillet

*w. slow roasted vegetables and lentils,  
served w. angel hair pasta and tomato  
and basil sauce*

or

### linguine w. mussels and crab

*pan roasted mussel and spanner crab meat  
cooked w. white wine, garlic and parsley sauce*

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## DESSERT

choice of

### chocolate and date tart

*served w. vanilla ice cream*

or


### raspberry and Sambuca tiramisu

*topped w. shaved chocolate*

or

### Lemon and lime parfait

*w. tropical fruit relish*

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**4 COURSE  
CHOICE  
MENU FOR**

**\$75**

**PER PERSON**

## RESERVATIONS ESSENTIAL

For reservations call  
**07 3630 0411**

A special Kids Menu  
is available for children  
under the age of 12 for  
\$15. Teenagers over the  
age of 12 pay full price.

Our A-La-Carte menu  
will not be available  
for lunch. Full payment  
will be taken at time of  
reservation.

Portside Wharf  
Shop 1/39 Hercules St,  
Hamilton Q 4007



[www.belvederebarandgrill.com.au](http://www.belvederebarandgrill.com.au)

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# SUNDAY FAMILY FEAST

From 15th April 2018

## FAMILY STYLE SHARING MENU

available for a group of 4 and more  
\$48.50pp

### TO START

*Selection of cured meats, crispy calamari, pork belly, grilled vegetables, olives, sun dried tomatoes, mini mushroom arancini, pork and beef meatballs, cooked in garlic tomato sauce, grill ciabatta bread*

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### MAIN COURSE

for the table

**900gms grilled whole chicken**

**600gm black angus rump steak marbled 4**

**penne alla bolognese**

*All served with roasted potatoes, mushrooms, roma tomatoes and spinach*

*Selection of red wine, peppercorn and mushroom sauce*

*Greek salad and french fries*

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### DESSERT

**Selection of dessert platter**

*Chocolate semi freddo, mango panna cotta, chocolate tart and toffee nut pudding*

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