

# menu

## FROM THE BAKER

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

## ENTRÉES

<b>belvedere antipasto misto gfo</b>	
<b>1pax \$28   2pax \$40   4pax \$68</b>	
<i>prosciutto, salami, crispy pork belly, calamari, smoked salmon, crab and mango salad, red peppers, sundried tomatoes, olives and toasted ciabatta breads</i>	
<b>beef carpaccio gf</b>	<b>\$20</b>
<i>w. capers, rocket salad, parmesan and extra virgin olive oil</i>	
<b>slow roasted berkshire pork belly gf</b>	<b>\$20</b>
<i>w. red onion relish, apple relish, rocket salad, chili, soya coriander sauce</i>	
<b>lightly crumbed calamari gf</b>	<b>\$20</b>
<i>w. spices and herbs, served w. pumpkin spice puree, sweet curry sauce and pea shoots salad</i>	
<b>soup of the day gfo</b>	<b>\$14</b>
<i>w. grilled crusty bread</i>	

## GOURMET SALADS

<b>caesar salad gfo</b>	<b>\$19</b>
<i>w. grilled chicken</i>	
	<b>\$22</b>
<i>w. smoked salmon</i>	
<b>pan fried warm calamari gf</b>	<b>\$22</b>
<i>w. onions, garlic, lemon, red peppers, topped w. spinach salad</i>	

## OYSTERS

<b>fresh oysters gf</b>	<b>6 12</b>
<i>Natural w. lemon wedges</i>	
	<b>\$21 \$42</b>
<i>Kilpatrick w. bacon &amp; worcestershire sauce</i>	
	<b>\$22 \$44</b>

## BURGERS/SANDWICH

<b>beef burger</b>	<b>\$28</b>
<i>double 400gm beef cheese burger, w. bacon, tomato, lettuce, aioli and french fries</i>	
<b>chicken burger</b>	<b>\$24</b>
<i>buttermilk chicken burger, w. cheese, bacon, tomato, onion relish, lettuce</i>	
<b>steak sandwiches</b>	<b>\$29</b>
<i>200g steak, w. onions, tomato, cheese, lettuce, aioli, and french fries</i>	

## FISH & MUSSELS

<b>mussels gfo</b>	<b>\$30</b>
<i>tomato sauce, garlic, chili, parsley, fries and crusty bread</i>	
<b>mussels gfo</b>	<b>\$30</b>
<i>white wine, garlic, cream, parsley, fries and crusty bread</i>	
<b>salmon fillet</b>	<b>\$39</b>
<i>broccolini, roasted sweet potato, king mushroom, white wine sauce</i>	
<b>fish of the day</b>	<b>MP</b>

## PASTA & RICE

<b>lasagna tradizionale</b>	<b>\$28</b>
<i>minced beef, tomatoes, mozzarella and parmesan cheese</i>	
<b>lasagna vegetariana veg</b>	<b>\$28</b>
<i>grilled vegetables lasagna, w. pumpkin, mushrooms, zucchini, eggplant and tomato</i>	
<b>linguine al crab</b>	<b>\$32</b>
<i>crab meat, white wine, parsley and parmesan breadcrumbs</i>	
<b>rigatoni bolognese</b>	<b>\$27</b>
<i>minced beef ragu with parmesan cheese</i>	
<b>gnocchi veg</b>	<b>\$29</b>
<i>w. tomato, garlic, chili, parsley and parmesan crumbs</i>	
<b>linguine con calamari</b>	<b>\$29</b>
<i>w. garlic, chili, parsley, white wine sauce, parmesan crumbs</i>	
<b>risotto ai funghi</b>	<b>\$29</b>
<i>mushrooms, chicken, spinach and parmesan cheese</i>	

## SHARING PLATTERS BAR ONLY

<b>2pax \$22   4pax \$44   6pax \$64   8pax \$88   10pax \$124</b>
<i>mini beef pies, sausage roll, crispy calamari, duck spring roll, beef and pork meatballs all served w. condiment dips</i>

## MAIN COURSES

<b>beef, pork</b>	<b>\$39</b>
<i>braised with ginger, soya, onions, garlic, rice wine bbq sauce, served w fries</i>	
<b>oven roasted duck</b>	<b>\$42</b>
<i>sweet potato puree, roasted chinese cabbage, orange and chili sauce</i>	
<b>our mixed grill</b>	<b>\$41</b>
<i>beef sausage, pork loin, bacon, beef steak, tomato, ham steak and french fries</i>	
<b>chicken all parmigiana</b>	<b>\$39</b>
<i>w. honey baked ham, provolone cheese and tomato sauce</i>	

## TO SHARE FOR 2 PEOPLE

<b>500g Chateaubriand</b>	<b>\$110</b>
<i>from dalby central queensland</i>	
<b>1kg wagyu rump cap</b>	<b>\$130</b>
<i>marble score 4/6 from dalby queensland</i>	
<i>all meats are served with roasted potatoes, tomatoes, mushroom, and shallots and selection of sauces and mustards.</i>	

## FROM THE GRILL served with steak fries

<b>220g grass fed eye fillet</b>	<b>\$46</b>
<b>400g wagyu rump 4/6 marble</b>	<b>\$48</b>
<b>300g rib eye beef</b>	<b>\$44</b>
<b>400g sirloin beef</b>	<b>\$46</b>
<b>400g t bone steak</b>	<b>\$48</b>
<b>500g pork tomahawk</b>	<b>\$41</b>
<i>choose one of the following sauces potted:</i>	
<i>red wine jus   mushroom   peppercorn</i>	
<i>mustards; hot english   dijon   grain seeded   horseradish.</i>	
<i>extra sauce per pot</i>	<b>\$3</b>

## SIDES

<b>shoestring fries</b> <i>w. aioli</i>	<b>\$10</b>
<b>steak fries</b> <i>w. aioli</i>	<b>\$10</b>
<b>sautéed mushrooms</b> <i>in garlic butter</i>	<b>\$12</b>
<b>garden salad</b>	<b>\$12</b>
<i>w. cherry tomatoes, cucumber, red onion, and olives</i>	
<b>rocket salad</b>	<b>\$12</b>
<i>w. pears, walnuts and parmesan</i>	
<b>Greek salad</b>	<b>\$12</b>
<i>w. feta, peppers, olives, red onions, cucumber, lemon dressing</i>	
<b>steamed mixed vegetables</b>	<b>\$12</b>
<b>broccolini</b> <i>w. garlic butter</i>	<b>\$12</b>
<b>green peas</b> <i>w. onions, spinach cooked garlic butter</i>	<b>\$12</b>

## DESSERTS

<b>walnut and date pudding</b>	<b>\$10</b>
<i>w. caramel sauce and vanilla ice cream</i>	
<b>mango mousse tart</b>	<b>\$10</b>
<i>w. honey and ricotta cheese and caramel ice cream</i>	
<b>lemon tart</b>	<b>\$10</b>
<i>w. vanilla ice cream</i>	
<b>baileys and raspberries panna cotta</b>	<b>\$10</b>
<i>w. candy floss</i>	
<b>selection of ice creams and sorbets</b>	<b>\$10</b>
<b>belvedere dessert platter (for two)</b>	<b>\$28</b>
<i>selection of panna cotta, semi freddo, walnut nut pudding date pudding, lemon tart</i>	

## CHEESE SELECTION

<b>one (100g)</b>	<b>\$18</b>
<b>brie</b> <i>triple cream brie, made from cow's milk</i>	
<b>cheddar</b> <i>matured about 12 months</i>	
<b>blue</b> <i>a rich tangy flavour with a velvety soft texture all served with lavoche, muscatel raisin, apple and spiced quince paste</i>	

# wine list

Vintage	Region	glass	bottle	Vintage	Region	glass	bottle
<b>SPARKLING</b>							
NV	Tyrell's Sparkling Wine Hunter Valley NSW	\$10	\$49	2019	Ca di fra Pinot Noire, IT		\$56
NV	Prosecco, Treviso IT	\$11	\$52	2020	Tyrell's Pinot Noire, Hunter Valley NSW	\$10	\$49
NV	Chandon Brut, Yarra Valley VIC		\$62	2019	Scothmans Hills Pinot Noir, Bellarine Peninsula VIC		\$72
NV	Moet & Chandon 'Brut Imperial' Epernay FR	\$25	\$125	2018	Totara Pinot Noir, Marlborough NZ		\$13 \$56
NV	Veuve Clicquot 'Yellow Label' Reims FR		\$150	2018	Cloudy Bay Pinot Noire, Marlborough NZ		\$105
2012	Moet & Chandon 'Grand Vintage' Epernay FR		\$245	2020	42 Degrees South Pinot Noir, Coal River Valley TAS		\$65
2010	Dom Perignon, Epernay FR		\$495	<b>OTHER VARIETAL AND BLENDS</b>			
<b>RIESLING</b>							
2020	Greg Cooley Riesling, Claire Valley SA		\$52	2018	Greg Cooley Sangiovese, Claire Valley SA	\$12	\$56
2020	Plantagenet Riesling, Great Southern WA		\$56	2018	Chianti, Tuscany IT		\$54
2019	Grant Burge Thorn Riesling Eden Valley SA		\$54	2016	Nipozzano Riserva, Tuscany IT		\$84
2020	Mount Adam Riesling, Eden Valley SA	\$14	\$64	2019	Sangiovese, Emilia Romangna IT	\$13	\$65
2020	Leeuwin Estate Riesling Margaret River WA		\$62	2015	Amarone Della Valpolicella, Vento IT		\$195
2017	Ca' Di Frara, Lomardia IT	\$11	\$50	2017	Cannonau di Sardegna, Sardegna IT		\$66
<b>SAV BLANC &amp; BLENDS</b>							
2020	Tyrell's Sauvignon Blanc, Hunter Valley NSW	\$10	\$49	2018	Greg Cooley Reserve Shiraz, Adelaide Hills SA		\$71
2020	Totara Sauvignon Blanc, Marlborough NZ	\$12	\$50	2020	Tyrell's Shiraz, Hunter Valley NSW	\$10	\$49
2020	Grant Burge 5 Gen Sav Blanc, Adelaide Hills SA		\$52	2017	Mitolo Angela, McLaren Vale SA		\$75
2020	Cloudy Bay sauvignon Blanc, Marlborough NZ		\$95	2018	Mountadam Barossa Shiraz, Barossa Valley SA	\$13	\$65
2018	Robert Cantin Sancerre, Loire FR		\$105	2017	Cape Mentelle Shiraz, Margaret River WA		\$85
2020	Fermoy Estate Sauv Blanc, Margareth River WA		\$62	2018	Voyager Estate Shiraz, Margaret River WA		\$85
<b>PINOT GRIS &amp; PINOT GRIGIO</b>							
2019	Recchia Pinot Grigio, Venezia IT	\$11	\$52	2017	Reynella Basket Press Shiraz, McLaren Vale SA		\$105
2019	Martini & Shone Pinot Grigio, Alto Adige IT		\$58	2018	Lunatiq 'Heathcote' Shiraz, Heathcote VIC		\$90
2020	Catalina Sounds Pinot Gris, Marlborough NZ		\$58	2014	Mitolo 'Savitar' Shiraz, McLaren Vale SA		\$190
2020	Tar & Roses Pinot Grigio, Stathbogie VIC	\$12	\$56	2018	Heathcote Estate Shiraz, Heathcote VIC		\$95
2020	Sidewood Pinot Gris, Adelaide Hills SA		\$60	2019	Alpha Crusis Shiraz, McLaren Vale SA		\$140
2020	Grant Burge Pinot Grigio, Adelaide Hills SA		\$52	2017	Tait Ball Buster, McLaren Vale SA		\$65
<b>OTHER WHITE VARIETIES</b>							
2016	Tyrell's 'Stevens' Semillon, Hunter Valley NSW		\$105	2016	Grant Burge "Meschach", Barossa Valley SA		\$280
2019	Domiane Christian Salmon Puilly Fume, Loire FR		\$98	<b>MERLOT &amp; BLENDS</b>			
2019	Chalk Hill Moscato, Mc Laren Vale SA	\$12	\$51	2016	Dolcetto D'alba, Piemonte IT		\$52
<b>CHARDONNAY</b>							
2020	Tyrell's Chardonnay, Hunter Valley NSW	\$10	\$45	2018	Grant Burge 5thG Merlot, Barossa Valley SA		\$52
2018	Greg Cooley Chardonnay, Adelaide Hills SA	\$12	\$65	2016	Farmoy Estate Cab Merlot, Margaret River WA		\$75
2019	Katnook Estate Chardonnay, Coonawarra SA		\$95	2019	Petaluma Project Malbec, Coonowarra SA		\$65
2020	Petaluma White Label Chardonnay, Adelaide Hills SA		\$65	2019	Pavan Merlot, Veneto IT	\$10	\$68
2019	Tyrell's "Vat 47" Chardonnay, Hunter Valley NSW		\$155	2017	Mitolo 7 Son, McLaren Vale SA		\$75
2019	Shaw & Smith M3 Chardonnay, Adelaide Hills SA		\$110	2017	The Press House GSM, McLaren Vale SA	\$12	\$60
2019	Leeuwin Estate Prelude, Margaret River WA		\$74	2018	Farmoy Estate Merlot, Margaret River WA		\$72
2018	Leeuwin Estate Art Chardonnay, Margaret River WA		\$260	<b>CABERNET SAUVIGNON &amp; BLENDS</b>			
2020	Petaluma Yellow Label Chadonnay, Piccadilly SA		\$135	2018	Greg Cooley Reserve Cab Sav, Claire Valley SA		\$75
<b>ROSE</b>							
	House Rose		\$11 \$49	2020	Tyrell's Cab Sav, Hunter Valley NSW	\$10	\$49
<b>DESSERT WINE</b>							
	House Dessert Wine		375ml \$45	2019	Pavan Cabernet, Veneto IT		\$52
				2017	Katnook Founders Block Cab Sav, Coonawarra SA		\$56
				2018	Mosswood Amy's Cab Blend, Margaret River WA		\$98
				2019	Cullen Cab Merlot, Margaret River WA		\$88
				2016	Leeuwin 'Art Series' Cab Sav, Margaret River WA		\$185
				2017	Leeuwin Estate Prelude, Margaret River WA		\$75
				2018	Serpico Cabernet Sauvignon, McLaren Vale SA		\$190
				2018	Petaluma WhiteLabel Cab Sav, Coonowarra SA	\$13	\$65
				2018	Petaluma Yellow Label Cab Sav, Coonowarra SA		\$210
				2017	Katnook Cabernet Sauvignon, Coonowarra SA		\$108



Enjoy to the fullest, the team

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

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

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