

menu

FROM THE BAKER

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

ENTRÉES

belvedere antipasto misto gfo
1pax \$28 | 2pax \$40 | 4pax \$68
prosciutto, salami, crispy pork belly, calamari, smoked salmon, crab and mango salad, red peppers, sundried tomatoes, olives and toasted ciabatta breads

slow roasted berkshire pork belly gf **\$20**
w. red onion relish, apple relish, rocket salad, chili, soya coriander sauce

lightly crumbed calamari gf **\$20**
w. spices and herbs, served w. pumpkin spice puree, sweet curry sauce and pea shoots salad

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

caesar salad gfo **\$19**
w. grilled chicken **\$22**
w. smoked salmon **\$23**

OYSTERS

fresh oysters gf **6 12**
Natural w. lemon wedges **\$21 \$42**
Kilpatrick w. bacon & worcestershire sauce **\$22 \$44**

BURGERS/SANDWICH BAR ONLY

beef burger **\$28**
double 400gm beef cheese burger, w. bacon, tomato, lettuce, aioli and french fries

chicken burger **\$24**
buttermilk chicken burger, w. cheese, bacon, tomato, onion relish, lettuce

steak sandwiches **\$29**
200g steak, w. onions, tomato, cheese, lettuce, aioli, and french fries

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

linguine al crab **\$32**
crab meat, white wine, parsley and parmesan breadcrumbs

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

gnocchi veg **\$29**
w. tomato, garlic, chili, parsley and parmesan crumbs

linguine con calamari **\$29**
w. garlic, chili, parsley, white wine sauce, parmesan crumbs

risotto ai funghi **\$29**
mushrooms, chicken, spinach and parmesan cheese

MAIN COURSES

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

chicken all parmigiana **\$39**
w. honey baked ham, provolone cheese and tomato sauce

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

mussels gfo **\$30**
white wine, garlic, cream, parsley, fries and crusty bread

salmon fillet **\$39**
broccolini, roasted sweet potato, king mushroom, white wine sauce

TO SHARE FOR 2 PEOPLE

500g Chateaubriand **\$110**
from dalby central queensland

1kg wagyu rump cap **\$130**
marble score 4/6 from dalby queensland
all meats are served with roasted potatoes, tomatoes, mushroom, and shallots and selection of sauces and mustards.

FROM THE GRILL served with steak fries

220g grass fed eye fillet **\$46**

400g wagyu rump 4/6 marble **\$48**

300g rib eye beef **\$44**

400g sirloin beef **\$46**

400g t bone steak **\$48**

choose one of the following sauces potted: red wine jus | mushroom | peppercorn. mustards; hot english | dijon | grain seeded | horseradish. **\$3**
extra sauce per pot

SIDES

shoestring fries w. aioli **\$10**

steak fries w. aioli **\$10**

sautéed mushrooms in garlic butter **\$12**

garden salad **\$12**
w. cherry tomatoes, cucumber, red onion, and olives

rocket salad **\$12**
w. pears, walnuts and parmesan

Greek salad **\$12**
w. feta, peppers, olives, red onions, cucumber, lemon dressing

steamed mixed vegetables **\$12**

broccolini w. garlic butter **\$12**

green peas w. onions, spinach cooked garlic butter **\$12**

DESSERTS

walnut and date pudding **\$12**
w. caramel sauce and vanilla ice cream

mango mousse tart **\$12**
w. honey and ricotta cheese and caramel ice cream

lemon tart **\$12**
w. vanilla ice cream

baileys and raspberries panna cotta **\$12**
w. candy floss

selection of ice creams and sorbets **\$12**

belvedere dessert platter (for two) **\$32**
selection of panna cotta, semi freddo, walnut nut pudding date pudding, lemon tart

CHEESE SELECTION

one (100g) **\$18**

brie triple cream brie, made from cow's milk

cheddar matured about 12 months

blue *a rich tangy flavour with a velvety soft texture all served with lavoche, muscatel raisin, apple and spiced quince paste*

wine list

Vintage	Region	glass bottle	Vintage	Region	glass bottle
SPARKLING					
NV	Tyrell's Sparkling Wine Hunter Valley NSW	\$10 \$49	2019	Ca di fra Pinot Noire, IT	\$56
NV	Prosecco, Treviso IT	\$12 \$54	2020	Totara Pinot Noir Marlborough, NZ	\$56
NV	Chandon Brut, Yarra Valley VIC	\$62	2020	Tyrell's Pinot Noire, Hunter Valley NSW	\$10 \$49
NV	Moët & Chandon 'Brut Imperial' Epernay FR	\$25 \$125	2018	Cloudy Bay Pinot Noire, Marlborough NZ	\$115
NV	Veuve Clicquot 'Yellow Label' Reims FR	\$150	2020	42 Degrees South Pinot Noir, Coal River Valley TAS	\$65
2012	Moët & Chandon 'Grand Vintage' Epernay FR	\$245	OTHER VARIETAL AND BLENDS		
2010	Dom Perignon, Epernay FR	\$565	2018	Greg Cooley Sangiovese, Claire Valley SA	\$58
RIESLING					
2020	Knapppstein, Riesling Claire Valley SA	\$54	2018	Chianti, Tuscany IT	\$54
2020	Mount Adam Riesling, Eden Valley SA	\$14 \$64	2016	Nipozzano Riserva, Tuscany IT	\$84
2020	Leeuwin Estate Riesling Margaret River WA	\$62	2019	Sangiovese, Emilia Romangna IT	\$13 \$65
2017	Ca' Di Frara, Lomardia IT	\$11 \$52	2015	Amarone Della Valpolicella, Vento IT	\$195
SAV BLANC & BLENDS					
2020	Tyrell's Sauvignon Blanc, Hunter Valley NSW	\$10 \$49	2017	Cannonau di Sardegna, Sardegna IT	\$66
2020	Totara Sauvignon Blanc, Marlborough NZ	\$12 \$52	2019	Recchia Valpolicella, Veneto IT	\$62
2020	Lloyd Brothers Sauvignon Blanc, Adelaide Hills SA	\$52	2018	Barbera d'Alba DOC, IT	\$68
2020	Cloudy Bay sauvignon Blanc, Marlborough NZ	\$95	SHIRAZ & BLENDS		
2018	Robert Cantin Sancerre, Loire FR	\$105	2018	Greg Cooley Reserve Shiraz, Adelaide Hills SA	\$71
2019	Martini Pinot Bianco, Alto Adige IT	\$13 \$62	2020	Tyrell's Shiraz, Hunter Valley NSW	\$10 \$49
PINOT GRIS & PINOT GRIGIO					
2019	Recchia Pinot Grigio, Venezia IT	\$11 \$52	2017	Mitolo Angela, McLaren Vale SA	\$75
2020	Catalina Sounds Pinot Gris, Marlborough NZ	\$58	2018	Mountadam Barossa Shiraz, Barossa Valley SA	\$13 \$65
2020	Tar & Roses Pinot Grigio, Stathbogie VIC	\$12 \$56	2015	The Scott Collen Shiraz, McLaren Vale SA	\$295
OTHER WHITE VARIETIES					
2016	Tyrell's 'Stevens' Semillon, Hunter Valley NSW	\$105	2017	Pilot View Shiraz, McLaren Vale SA	\$85
2019	Domiane Christian Salmon PUILLY FUME, Loire FR	\$98	2018	Voyager Estate Shiraz, Margaret River WA	\$85
2019	Moscato, Mc Laren Vale SA	\$12 \$52	2018	Lunatiq 'Heathcote' Shiraz, Heathcote VIC	\$90
CHARDONNAY					
2020	Tyrell's Chardonnay, Hunter Valley NSW	\$10 \$49	2014	Mitolo 'Savitar' Shiraz, McLaren Vale SA	\$190
2020	Rochford Chardonnay, Yarra Valley Vic	\$54	2018	Heathcote Estate Shiraz, Heathcote VIC	\$95
2019	Abizzia Chardonnay, Toscana It	\$13 \$65	2017	Tait Ball Buster, McLaren Vale SA	\$65
2018	Greg Cooley Chardonnay, Adelaide Hills SA	\$65	2016	Grant Burge "Meschach", Barossa Valley SA	\$280
2019	Katnook Estate Chardonnay, Coonawarra SA	\$95	MERLOT & BLENDS		
2020	Petaluma White Label Chardonnay, Adelaide Hills SA	\$65	2016	Dolcetto D'alba, Piemonte IT	\$52
2019	Tyrell's "Vat 47" Chardonnay, Hunter Valley NSW	\$155	2019	Pavan Merlot, Veneto IT	\$10 \$68
2019	Shaw & Smith M3 Chardonnay, Adelaide Hills SA	\$110	2017	Mitolo 7 Son, McLaren Vale SA	\$75
2019	Leeuwin Estate Prelude, Margaret River WA	\$74	2017	The Press House GSM, McLaren Vale SA	\$12 \$60
2018	Leeuwin Estate Art Chardonnay, Margaret River WA	\$260	CABERNET SAUVIGNON & BLENDS		
2020	Petaluma Yellow Label Chadonnay, Piccadilly SA	\$150	2018	Greg Cooley Reserve Cab Sav, Claire Valley SA	\$75
ROSE					
	House Rose	\$12 \$52	2020	Tyrell's Cab Sav, Hunter Valley NSW	\$10 \$49
DESSERT WINE					
	House Dessert Wine	375ml \$45	2019	Pavan Cabernet, Veneto IT	\$12 \$52
			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	\$68
			2018	Petaluma Yellow Label Cab Sav, Coonowarra SA	\$210
			2017	Katnook Cabernet Sauvignon, Coonowarra SA	\$130



Enjoy to the fullest, the team

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ABBREVIATIONS FOR DIETARY REQUIREMENTS
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drinks menu

BEERS ON TAP

	Alcohol	Pot 285ml	Pint 585ml
green beacon	4.5%	\$8	\$14
belvedere pale ale	4.6%	\$8	\$12
last man standing	4.5%	\$8	\$12
balter xpa	5%	\$8	\$14
great norton	3.5%	\$8	\$14
heineken	5%	\$8	\$14
canadian club	4.5%	\$9	\$14
brookvale ginger beer	4%	\$8	\$13
		400ml	500ml
peroni	5.1%	\$11	\$14
peroni leggera	3.5%	\$11	\$14
asahi	5%	\$11	\$14
asahi black	5.5%	\$11	\$14

CIDERS

monteith pear	4.5%	\$8
somersby apple cider	4.5%	\$9

AUSTRALIAN AND IMPORTED BEERS

XXXX gold	3.5%	qld	\$6
crown lager	4.9%	vic	\$8
budweiser	4.8%	usa	\$8
corona	4.5%	mexico	\$8
peroni libera	0.0%	italy	\$8
heniken	0.0%	holland	\$8

COCKTAILS

MARTINI STYLE COCKTAILS

Martini	\$17
noilly pratt, gin	
Lychee Martini	\$17
vodka, lychee liqueur, lime, sugar syrup, lychees	
Espresso Martini	\$17
vodka, kahlua, fresh espresso coffee, sugar syrup	
Belvedere Cosmopolitan	\$17
vodka, triple sec, lime juice, cranberry juice	
Lemon Martini	\$17
vodka, limoncello, triple sec, lemon juice	
Lemon Martini	\$17
lemon gin, limoncello, triple sec, lemon juice	

LONG DRINKS

Pimm's Lady	\$17
gin, pimm no.1 cup, lemon juice, cucumber, dry ginger	
Mojito	\$17
havana 3 year old rum, lime juice, sugar, mint	
Tropical Dream	\$17
midori, triple sec, malibu	

SHORT DRINKS

Caipiroska	\$17
vodka, lime juice, sugar	
Negroni	\$17
campari, gin, vermouth rosso	
Old fashioned	\$17
bourbon, red vermouth and angostura bitter	

FROZEN COCKTAILS

Mango Breeze	\$17
gin, cruzan rum, mango, pineapple juice, lime, sugar	
Traditional Daiquiri	\$17
havana 3 year old rum, lime juice, sugar	

CHAMPAGNE COCKTAILS

Champagne Cocktail	\$17
sparkling wine, cube sugar, angostura bitter, brandy	
Aperol Spritz	\$17
aperol, prosecco, club soda, orange slice	

MOCKTAILS

Mocktail of the day	\$13
mix fresh season fruit	

APERITIFS

aperol	italy	\$9
campari	italy	\$9
dubonnet	italy	\$9
rosso antico*	italy	\$9
pimm's no 1 cup	england	\$9

VERMOUTH

martini bianco-rosso-dry *	italy	\$9
noilly prat extra dry*	france	\$9

ANIS

ouzo	greece	\$9
pernod	france	\$9

WHISKEYS

SCOTCH WHISKEY - BLEND

teachers	england	\$9
famous grouse	scotland	\$9
ballantines	england	\$9
dewars white label	england	\$9
j & b rare		\$9
johnnie walker red label		\$9
johnnie walker black label 12yo	scotland	\$11
chivas regal 12yo	scotland	\$10

SCOTCH WHISKEY - PREMIUM BLEND

ballantines 21yo	scotland	\$19
chivas royal salute 18yo	scotland	\$28

SCOTCH WHISKEY - SINGLE MALT

aberlour 10yo	speyside	\$12
talisker 10yr	isle of skye	\$12
oban 14yo	highlands	\$12
glenlivet 12yo	highland	\$12
glenlivet 18yo	highland	\$20
macallan 12yo	highland	\$12
macallan 18yo	highland	\$20
tobermory 15yo	tobermory	\$20
glenmorangie 18yo	highland	\$21
lagavulin 16yo	islay	\$16
ardberg 10yo	islay	\$14

CANADIAN WHISKEY

canadian club	canada	\$9
canadian club 12yo	canada	\$12

AMERICAN WHISKEY

makers mark	kentucky	\$9
jack daniels	tennessee	\$9
jim beam	kentucky	\$9
wild turkey	kentucky	\$9

IRISH WHISKEY

jameson	ireland	\$9
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VODKA

house vodka	sweden	\$9
belvedere	poland	\$10
belvedere flavours	poland	\$10
absolut flavours	sweden	\$9
absolutelyx	sweden	\$10
ciroc	france	\$13
ketel one	netherlands	\$10
grey goose	france	\$13

GIN

larios 'house gin'	spain	\$9
beefeater	england	\$9
beefeater 24	england	\$10
hendrick's	england	\$11
bombay sapphire	england	\$11
gordons	england	\$9
tanqueray	england	\$10
tanqueray 'ten'	england	\$14
ink	australia	\$14
four pillars shiraz	australia	\$14

RUM

bati dark or white	fiji	\$9
cruzan	carabien	\$9
havana club anjo 3 anos	cuba	\$9
havana club anjo 7 anos	cuba	\$10
havana club especial	cuba	\$9
bundaberg original up	australia	\$9
ronzacapa 23yo	guatemala	\$18
captain morgan	england	\$9
angostura 1919	trinidad	\$12
coruba	jamaica	\$12
mount gay extra old	west indies	\$12

TEQUILA

souzas blanco	jalisco	\$9
souzas gold	jalisco	\$9
josecuervo traditional	jalisco	\$11
patron silver	jalisco	\$11
patron anejo	jalisco	\$14
don julio reposado	jalisco	\$14
patron xo café	jalisco	\$14
don julio 1942	jalisco	\$35
grand centerarionplata	jalisco	\$16

COGNAC & CALVADOS

hennessy v.s.o.p	france	\$14
hennessy x.o	france	\$32
courvoisier v.s.o.p.	france	\$14
courvoisier x.o.	france	\$32
remy martin v.s.o.p.	france	\$14
remy martin x.o.	france	\$32
martel x.o.	france	\$32

AUSTRALIAN PORT MUSCAT TOKAY

penfolds grandfather*	SA	\$19
yalumbagalway pipe*	SA	\$10
house muscat	AU	\$10
house tokay	AU	\$10

LIQUEUR

advocaat	holland	\$9
amaretto galliano	italy	\$9
baileys	ireland	\$9
benedictine dom	france	\$9
cointreau	france	\$9
drambuie	scotland	\$9
frangelico	italy	\$9
galliano	italy	\$9
grand marnier	france	\$9
kahlua	mexico	\$9
malibu	united kingdom	\$9
midori	japan	\$9
sambucca	italy	\$9
sambuca black	italy	\$9
southern comfort	usa	\$9
tiamaria	jamaica	\$9

NON ALCOHOL DRINKS

MINERAL WATER

san pellegrino 1000ml	sparkling	\$10
acqua panna 1000ml	still	\$10

FRUIT JUICE

apple, orange, pineapple, mango, tomato	\$5.5
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SOFT DRINKS

coca cola, diet coca cola, dry ginger ale, ginger beer, lift, soda water, tonic water	\$4.5
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COFFEE, TEA & CHOCOLATE

cappuccino	\$4.5
espresso, double espresso	\$4.5
flat white, cafe latté	\$4.5
tea	\$4.5
english breakfast, earl grey, camomile, darjeeling, gumpower green tea, lemongrass & ginger, peppermint	
iced tea	\$6.5
iced coffee	\$6.5
hot chocolate	\$5.5
affogato	\$8.5



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