

Belvedere

DINNER

TO START

TAS OYSTER CO. BOOMER BAY OYSTER

-NATURAL (GF) 5

-PEPPERBERRY MIGNONETTE (GF) 5

-GRILLED WITH CAJUN BUTTER (GF) 5

MARINATED WARM OLIVES (V/GF) 10

Olive oil, sundried tomatoes, rosemary, garlic

SOURDOUGH & OLIVE OIL (VG/VO) 10

Pigeon Whole sourdough, Mount Zero olive oil, sticky balsamic, butter

SMALL & SHARE PLATES

FALAFEL AND PITA (V) 16

House-made falafel balls, pita bread, tahini sauce, salsa verde

SOUP OF THE DAY (VG/GFO) 18

Served with toasted sourdough

WHITE ANCHOVIES (GFO) 18

Pigeon whole sourdough, house pickled vegetables, olive & caper tapenade

SALT & PEPPER CALAMARI (GFO) 24

Lime caramel, mesclun, chipotle mayo, peanuts, house-made dukkah

ROBBINS ISLAND BEEF SKEWERS (GF) 27

Robbins Island wagyu beef, Sweet vinegar glaze

SHARE PLATTER (GFO) 28

Prosciutto, King Island smoked cheddar, marinated olives, pickled veg, quince, lavosh, sourdough

SANDWICHES & BURGERS

FRIED CHICKEN SANDWICH 28

Crispy southern fried chicken, brioche, cheese, cos lettuce, smoked paprika mayo. Served with fries & aioli.

BEEF BURGER (GFO) 28

Smashed beef patty, brioche bun, smoked cheddar, pickles, BBQ sauce & mayo. Served with fries & aioli.

Extra beef patty 6

Gluten Free buns available.

VEGGIE BURGER (VG/GFO) 28

Plant protein patty, brioche bun, smoked cheddar, pickles, tomato sauce & mayo. Served with fries & aioli.

Extra plant protein patty 6

Gluten Free buns available.

PASTA & RISOTTO

TRUFFLE CAVATELLI PASTA (VG) 28

House-made cavatelli, truffle, asparagus, manchego, herbs

BEETROOT & FETTA RISOTTO (VG/VO/GF) 34

Beetroot, fetta, hazelnuts

PRAWN LINGUINE (VGO) 34

Grilled prawns, chilli, garlic & olive oil

(GF) = Gluten Free (GFO) = Gluten Free Option (VG) = Vegetarian (V) = Vegan (VO) = Vegan Option

At Belvedere we source from local suppliers and bring a menu that's modern with a classic twist. We source locally and cook seasonally.

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

Belvedere

DINNER

LARGER PLATES

CHICKEN SCHNITZEL 28
Your choice of sauce.
Served with fries and salad.

LAMB RUMP SALAD (GF) 30
Wild clover lamb rump - served medium rare, broccolini, fennel & herb salad, mint yoghurt, pine nuts

CRISPY SKIN BARRAMUNDI FILLET (GF) 42
Asparagus, fennel & soft herb salad, skordalia, lemon & herb butter

CAPE GRIM BEEF SHORT RIB (GF) 56
Slow cooked Cape Grim beef short rib.
Your choice of one sauce.
Your choice of one side.

ROBBINS ISLAND RUMP 250G (GF) 56
Your choice of one sauce.
Your choice of one side.

BLACK ANGUS EYE FILLET 200G (GF) 58
Your choice of one sauce.
Your choice of one side.

SIDES & SAUCES

HOUSE GARDEN SALAD (V/GF) 12
Mixed leaves, cucumber, radish, dressing

WARM GREENS (V/GF) 14
Cooked seasonal greens, truffle vinaigrette

POTATO FRIES (VO/GF) 10
Served with aioli

GARLIC MASH (VG/GF) 12
Creamy garlic mashed potato

FRIED POLENTA FINGERS (VG/GF) 12
With parmesan, smoky mayo

SAUCES 3.50

- Caper butter sauce (VG)
- Gravy (V)
- Mushroom Gravy (V)
- Green peppercorn Gravy (V)

DESSERT

CHOCOLATE & PISTACHIO BABKA (VG) 20
Crème pâtissière, burnt butter sauce

SEMIFREDDO (VG/GF) 20
White chocolate & mixed berry semifreddo, mixed berry sauce, meringue

CHEESECAKE (GF) 20
Passionfruit, almond base

TASMANIAN CHEESE PLATE
-King Island Smoked Cheddar
-King Island Brie
-King Island Blue
Tasmanian quince paste, house-made lavosh & grissini

ONE CHEESE 16

THREE CHEESE 32

KIDS MEAL (UNDER 12YO)

CHICKEN NUGGETS 14
Served with choice of fries or salad

CRUMBED FISH FINGERS 14
Served with choice of fries or salad

MACARONI & CHEESE 14
Served with choice of fries or salad

KIDS HAM & PINEAPPLE PIZZA 14
Served with choice of fries or salad

VANILLA ICECREAM 7
2 scoops with sprinkles

(GF) = Gluten Free (GFO) = Gluten Free Option (VG) = Vegetarian (V) = Vegan (VO) = Vegan Option

At Belvedere we source from local suppliers and bring a menu that's modern with a classic twist. We source locally and cook seasonally.

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.