

Belvedere

HOUSE MADE TOMATO & OLIVE FOCACCIA (V) \$9

Served with Balsamic, olive oil

HOUSE-MADE FALAFEL & PITA BREAD (V) \$16

Served with house-made tahini sauce and salsa verde

SOUP OF THE DAY (VG/GFO) \$18

Served with pigeon whole sourdough.

SALT & PEPPER CALAMARI (I) (GFO) \$24

Lime caramel, mesclun, chipotle mayonnaise, peanuts, house made dukkah

BEEF BURGER (GFO) \$28 Extra patty \$6

Smashed beef burger, Pigeon Whole brioche bun, smoked cheddar, pickles, BBQ sauce & mayo

Served with fries & aioli

VEGGIE BURGER (GFO) \$28 Extra patty \$6

Plant protein patty, Pigeon Whole brioche bun, smoked cheddar, pickles, Tomato sauce & mayo

Served with fries & aioli

FRIED CHICKEN SANDWICH \$28

Crispy southern Fried Chicken, Pigeon Whole brioche, cheese, cos lettuce, smoked paprika mayo

Served with fries & aioli

TRUFFLE CAVATELLI (VG) \$28

House-made cavatelli pasta, truffle, Manchego cheese, wild mushrooms

CHICKEN SCHNITZEL \$30

Your choice of creamy caper butter or gravy, fries, garden salad

CRISPY SKIN BARRAMUNDI (A) \$48

Daintree Barramundi, potato skordalia, broccolini, fennel and herb salad, lemon and herb butter

BRAISED DUCK LEG (GF/DF) \$46

Mix lentils, mirepoix vegetables, radicchio, pickled red onion, jus

POTATO FRIES WITH AIOLI (VO/GF) \$12

FRIED POLENTA FINGERS WITH PARMESAN AND SMOKEY MAYO (VG) \$14

Please place your orders at the bar

10% surcharge applies on Sundays

VG = Vegetarian | V = Vegan | GF = Gluten Free
Seafood — A = Australian | I = Imported | M = Mixed

Allow us to fulfill 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.

