

Belvedere

DINNER

TO START

TAS OYSTER CO. BOOMER BAY OYSTER (A)	
-NATURAL (GF)	5
-PEPPERBERRY MIGNONETTE (GF)	5
-GRILLED WITH CAJUN BUTTER (GF)	5

TOMATO & OLIVE FOCACCIA (V)	9
House-made focaccia, olive oil, sticky balsamic	
MARINATED WARM OLIVES (V/GF)	9
Olive oil, sundried tomatoes, rosemary, garlic	

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 (I) (GFO)	18
Pigeon whole sourdough, house pickled vegetables, olive & caper tapenade	
BEEF CROQUETTES (4)	22
With saffron sauce, black garlic, pickled onion, parmesan	
SALT & PEPPER CALAMARI SALAD (I) (GFO)	24
Lime caramel, mesclun, chipotle mayo, peanuts, house-made dukkah	
CRUMBED PRAWNS (I)	26
lime caramel, cos, pineapple and tomatillo salsa	
SHARE PLATTER (GFO)	29
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)	29
House-made cavatelli, truffle, wild mushrooms, manchego, herbs	
ROASTED PUMPKIN RISOTTO (VG/VO/GF)	34
Pepitas, crispy sage, parmesan	
BRAISED LAMB PAPPARDELLE	36
Wild Cloved braised lamb, spinach, Manchego cheese	

Seafood Matrix

A = Australian | I = Imported | M = Mixed

(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	29
Your choice of sauce. Served with fries and salad.	
LAMB RUMP SALAD (GF)	32
Wild clover lamb rump - served medium rare, broccolini, fennel & herb salad, mint yoghurt, pine nuts	
BRAISED DUCK LEG (GF/DF)	46
Mix lentils, mirepoix vegetables, radicchio, pickled red onion, jus	
CRISPY SKIN BARRAMUNDI FILLET (A)(GF)	48
Daintree Barramundi, broccolini, fennel & soft herb salad, skordalia, lemon & herb butter	
CAPE GRIM BEEF CHEEK (GF)	48
Braised beef cheek, creamy polenta, salad, jus	
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	
POTATO FRIES (VO/GF)	12
Served with aioli	
GARLIC MASH (VG/GF)	12
Creamy garlic mashed potato	
FRIED POLENTA FINGERS (VG/GF)	12
With parmesan, smoky mayo	
WARM GREENS (V/GF)	14
Cooked seasonal greens, truffle vinaigrette	

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	
DARK CHOCOLATE FONDANT	20
Hazelnut praline, chocolate wafer	
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 (I)	14
Served with choice of fries or salad	
MACARONI & CHEESE	14
Served with choice of fries or salad	
VANILLA ICECREAM	7
2 scoops with sprinkles	

Seafood matrix
A = Australian | I = Imported | M = Mixed

(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.