

KIDS MEALS ALL \$9

- STEAK & CHIPS GFM
CHICKEN POPCORN & CHIPS
CHEESEBURGER & CHIPS
- BATTERED FISH & CHIPS
SPAGHETTI BOLOGNAISE

DESSERTS

- APPLE & RHUBARB CHIMICHANGA** 🍏 12
Sweet apple and rhubarb in a crispy tortilla coated in cinnamon sugar with served ice cream
- VANILLA PANNA COTTA & CHOCOLATE JELLY** 10
Duo of vanilla bean panna cotta with milk chocolate jelly
- TRADITIONAL TIRAMISU** 10
Coffee and Kahlua flavoured sponge biscuits, mascarpone and chocolate crumbs
- STICKY DATE PUDDING** 10
w bourbon butterscotch sauce
- CHOCOLATE HAZELNUT SEMIFREDDO** 10
Soft Italian style chocolate hazelnut ice cream



OPEN WEDNESDAY TO SUNDAY FROM 11AM

Served soon as cooked to guarantee heat and quality so may arrive minutes before other meals ordered

PIZZERIA ENTRÉES

- CONFIT GARLIC PIZZA BREAD** 10
w oregano, white mozzarella
- SUN-DRIED TOMATO PIZZA BREAD** 10
w fresh parmesan, vincotto
- CHICKEN & CHORIZO SKEWERS** 13
smoked paprika marinated chicken breast pieces, chunky chorizo, red peppers w honey yoghurt sauce on a bed of rocket
- CHARCUTERIE BOARD** 18
Tasting board of prosciutto, Calabrese salami, smoked leg ham, olives, semi-dried tomato, Meredith goat's cheese, brie and cheddar with pizza bread and pesto

PIZZAS

- TRADITIONAL MARGHERITA** 14
Tomato base with melted cheese and basil
- CHILLI PRAWN** 19
Prawns, basil & garlic paste, confit chilli, oven-roasted cherry tomatoes on a white base
- BONTALEGGIO** 18
Calabrese salami, taleggio, sun-dried tomatoes, confit garlic
- TUSCAN BEEF** 18
Tuscan beef, sun-dried tomatoes, feta, balsamic onions
- PROSCIUTTO** 18
Kalamata olives, oven-roasted cherry tomatoes, goats cheese, confit garlic, topped with fresh prosciutto
- AGRODOLCE LAMB** 19
Agrodolce lamb, goat's cheese, oven-roasted cherry tomatoes, pine nuts
- HAWAIIAN** 16
Boneless leg ham, pineapple, mozzarella
- CALABRIAN** 18
Calabrese salami, boneless leg ham, oven-roasted cherry tomatoes, balsamic onion, confit garlic
- BREAKFAST** 18
Egg & parmesan base, Italian bacon, oven-roasted cherry tomatoes
- PESTO CHICKEN** 18
Chicken, basil, garlic, parmesan and pine nuts on a white base



THE BELVEDERE

CIRCA 1901

MENU

STARTERS

GARLIC BREAD	5.5
House made garlic butter on toasted Turkish bread	
CHEESY GARLIC BREAD	6.5
House made garlic butter on toasted Turkish bread with our own three cheese mix	
GRILLED TURKISH BREAD & HOMEMADE DIPS	12
Turkish bread wedges with trio homemade dips	
FRIED KARAAGE CHICKEN	14
Soy ginger marinated & fried chicken pieces with lemon, kewpie mayo	
CHICKPEA & BLACK BEAN TACOS VEGAN GF	13
Warm chickpea and black bean filling stuffed into crispy corn tortilla shells topped with tomato and corn salsa & smashed avocado	
250G BUCKET OF FRESH LOCAL PRAWNS GF	24
Served with house cocktail sauce and lemon wedges <i>Best with a Squealing Pig Sauvignon Blanc Fresh from the Tap</i>	
BEEF NACHOS	17
Fresh cooked corn chips topped with pulled smoky beef brisket, American cheese finished with homemade guacamole and sour cream	
CRISPY FRIED SQUID	16
Green papaya salad and chilli lime caramel sauce <i>Great with Run Riot Sauvignon Blanc</i>	
MUSHROOM ARANCINI BALLS V	13
Crumbed wild mushroom risotto w truffle aioli	
CHICKEN WINGS	22
1kg crispy chicken wing pieces served with Frank's original buffalo sauce, blue cheese dip & fresh celery sticks	
LOADED FRIES GF	15
Crinkle cut fries with pulled smoky beef brisket, homemade bbq sauce topped with jack cheese and green onions	
BOWL OF BEER BATTERED CHIPS V	8
w garlic aioli	
SWEET POTATO WEDGES V GF	12
Sweet potato wedges seasoned with our own secret spice blend served with garlic aioli	
FRESH OYSTERS	1/2 DOZ DOZ
NATURAL	18 35
KILPATRICK	20 37

PARTY SERVES

BEEF NACHOS	30
Fresh cooked corn chips topped w pulled smoky beef brisket, American cheese finished w homemade guacamole & sour cream ADD pulled pork 6	
FRIED KARAAGE CHICKEN	24
Soy ginger marinated & fried chicken pieces w lemon & kewpie mayo	
CRISPY FRIED SQUID	25
Green papaya salad & chilli lime caramel sauce	

DOUBLE SIZED SERVES FOR GROUPS

BUFFALO WINGS	34
2kg crispy chicken wings w Frank's original buffalo sauce, blue cheese dip & fresh celery sticks	
LOADED FRIES GF	25
Crinkle cut fries with pulled smoky beef brisket, homemade bbq sauce topped with jack cheese and green onions	
SWEET POTATO GF V WEDGES	20
Sweet potato wedges w our own spice blend served w herbed aioli	

BURGERS

TEXAN PULLED BRISKET BURGER	18
Pulled beef brisket, sweet pickle, slaw, homemade BBQ sauce with beer battered chips	
GROUND BEEF BURGER	18
Juicy homemade ground beef patty, crispy iceberg lettuce, tomato, dark ale onions, sweet pickle, American cheddar, mild chipotle mayo with beer battered chips	
VEGGIE BURGER V	18
Beetroot & organic quinoa patty, smashed avocado, crisp sweet potato with beer battered chips	
SOUTHERN FRIED CHICKEN BURGER	18
Crispy slaw, truffled mayo, sweet pickle, melted cheddar and beer battered chips	
ADD EGG 2 BACON 2 DOUBLE PATTY 6	

SIDES

APPLE MINT COLESLAW GF 3	REEF & BEEF TOPPER GF 8
BOWL OF CREAMY MASH GF 6	CHILLED LOCAL BUG GF 8
STEAMED GREEN VEGETABLES GF 4	

SALADS

CAESAR SALAD GFM VM	19
Crisp baby cos leaves, shaved parmesan cheese, house smoked bacon pieces, Turkish croutons, anchovies & soft poached egg <i>Lovely with T'Gallant Pinot Grigio Fresh from the Tap</i>	
ROAST PUMPKIN & SEARED SIRLOIN SALAD GF	26
Thin sliced sirloin, roasted pumpkin & Spanish onion, sweet quinoa and red wine vinaigrette <i>A perfect match with Saltrams 1859 Shiraz Fresh from the Tap</i>	
WARM ROAST SWEET POTATO, LENTIL & FETA SALAD V GF	16
Roasted sweet potato, puy lentils, fresh pomegranate, wild rocket and Danish feta w balsamic glaze	
ROASTED BEETROOT & HAZELNUT SALAD GF V	17
Roasted beetroot, buckwheat, baby spinach topped with toasted hazelnuts & balsamic dressing <i>Great with T'Gallant Rose Fresh from the Tap</i>	
ADD GRILLED LEMON CHICKEN 6 GARLIC LOCAL PRAWN CUTLETS 9 COLD SMOKED SALMON 9	

PUB FAVOURITES

CHICKEN PARMIGIANA IN A PAN	24
Panko crumbed chicken breast topped with rich homemade Napoli sauce, double smoked ham & our own 3 cheese mix served in a pan with beer battered chips <i>Best with The Stag Chardonnay Fresh from the Tap</i>	
SEAFOOD PARCEL	28
Fresh fish pieces, prawns & creamy crab mornay wrapped in filo pastry topped with béarnaise sauce and dill served with fresh garden salad <i>Matched with Saltrams Riesling - sensational</i>	
PORK KNUCKLE	36
Served on creamy mash potatoes, pickled cabbage & gravy	
SAGE ROASTED PUMPKIN & RICOTTA LASAGNE V	23
Layers of sage roasted pumpkin, caramelised onion & creamy ricotta cheese, smothered in a creamy Napoli sauce & topped with rocket, toasted almonds & goats cheese salad	

SEAFOOD SELECTION

GRILLED SALMON	29
Tasmanian salmon, miso broth, Asian greens, enoki mushrooms & buckwheat noodles <i>Perfect pair with Leo Buring Riesling</i>	
GRILLED BARRAMUNDI	29
North Queensland Barramundi, Carrot & Ginger Puree, warm quinoa and chickpea salad with pickled ginger <i>Enjoy with The Stag Chardonnay Fresh from the Tap</i>	
BATTERED FISH & CHIPS	22
Beer Battered fish, house tartare sauce, lemon wedges, garden salad and beer battered chips	
SEAFOOD PLATTER	55
Selection of fresh chilled local seafood, served with garden salad & cocktail sauce	
PRAWN, CLAM & SAUSAGE GUMBO	28
Louisiana style gumbo of Queensland prawns, clams & Andouille sausage with steamed rice	
SEAFOOD HAMPER	95
Hot and cold selection of seasonal seafood for 2	

FROM THE GRILL

BBQ HALF CHICKEN GF	25
Char grilled half chicken rubbed with chermoula marinade served with Spanish green rice topped with tomato & sweetcorn salsa <i>Great with a glass or carafe of T'Gallant Pinot Noir Fresh from the Tap or Devils Lair Chardonnay</i>	
GRILLED PORK CHOP GFM	29
Char grilled pork chop on garlic smashed kipfler potatoes w smoked apple chutney and gravy <i>Best Matched with Fickle Mistress Pinot Noir</i>	
RIB FILLET 280G GFM	36
EYE FILLET 250G GFM	39
RUMP STEAK 400G GFM	32
OP RIB ON THE BONE 450G GFM	49
SIRLOIN 250G GFM	26

Choose from Beer battered chips & fresh garden salad or seasonal vegetables GF

All our steaks are best matched with Pepperjack Shiraz

Served with your choice of

Mushroom sauce, pepper sauce, creamy garlic gravy, red wine gravy or mild chilli GF

Selection of Colman's Mustards available upon request