



PLATED



SHARED ENTRÉE

- **Tasting Board:** selection of freshly sliced cured meats, assorted cheeses, house marinated olives & semi dried tomatoes, basil pesto & pizza bread

MAINS

- **Eye Fillet Steak** w/ potato gratin, wilted spinach & red wine jus GF
 - **Honey & Garlic Baked Tasmanian Salmon** w/creamy mash, crunchy broccolini & hollandaise dressing GF
- **Crispy Skin Chicken Breast** w/sweet potato mash, crunchy broccolini & apple cider jus GF
 - **Pork Cutlet** w/ colcannon, charred greens & apple cider jus GF
 - **Crispy Skin Barramundi** w/ quinoa salad & lemon butter sauce GF

SHARED DESSERT

- **Tasting Board** of sweet treats

The Home of Celebrations



MINIMUM 30 GUESTS. DIETARY REQUIREMENTS CATERED FOR ON REQUEST.

GF = GLUTEN FREE | V = VEGETARIAN



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