

BREADS

GARLIC BREAD ^v	\$6
CHEESY GARLIC BREAD ^v	\$8
ADD SMOKED BACON	\$3
SUN DRIED TOMATO ^v	\$8
PULL APART BREAD	
Served w beetroot hummus, green tahini & olive oil w balsamic	

ENTRÉES

BOWL OF CHIPS ^v	\$8
Crisp potato chips w garlic aioli	
SWEET POTATO WEDGES	\$12
Covered in our own secret spice blend w garlic aioli	
MAKE IT EVEN BETTER	\$5
ADD MELTED CHEDDAR, BACON & SCALLIONS TO YOUR CHIPS OR WEDGES	
FRIED KARAAGE CHICKEN	\$15
Soy & ginger brined chicken thigh pieces w kewpie mayo & citrus wedge	
WILD MUSHROOM ARANCINI ^v	\$14
Panko crumbed wild mushroom arancini w truffle aioli & grana padano	



BUCKET O' PRAWNS ^{gf}	\$25
250gm pail of fresh local prawns cocktail sauce & lemon wedge	

CRISPY PORK BELLY	\$15
Apple puree, yuzu flavoured Asian slaw & fried shallots	
NACHOS ^{vm}	\$20
Crisp corn tortilla chips topped w spiced beef mince, black beans, melted cheddar cheese, garnished w scallions, sour cream & guacamole	
1KG CRISPY CHICKEN WINGS	\$22
Your choice of Frank's buffalo sauce, blue cheese ranch or BBQ	
SALT AND PEPPER CALAMARI	\$17
Papaya salad, chilli caramel sauce & lime	
LOADED BAKED POTATO ^{ve} ^{gf}	\$14
Baked Idaho potatoes loaded w chickpea and black bean filling & guacamole finished w cherry tomato & corn salsa	
ADD BACON	\$4



MENU



OYSTERS

NATURAL ^{gf}	6 - \$19	12 - \$36
KILPATRICK ^{gf}	6 - \$21	12 - \$38

PARTY SERVES

DOUBLE SIZED SERVES FOR GROUPS

NACHOS ^{vm}	\$35
FRIED KARAAGE CHICKEN	\$26
SALT & PEPPER CALAMARI	\$32
SWEET POTATO WEDGES ^v	\$20
MAKE IT EVEN BETTER	\$7
ADD MELTED CHEDDAR BACON & SCALLIONS	
2KG CRISPY CHICKEN WINGS	\$38
Your choice of Frank's buffalo sauce, blue cheese ranch or BBQ	

BURGERS

SOUTHERN FRIED CHICKEN	\$19
Buttermilk tenderised chicken thigh w swiss cheese, pickles, jalapeno slaw & chips	
GROUND BEEF ^{gf}	\$19
Hand pressed beef patty, iceberg lettuce, tomato, caramelised onion, American cheddar, sweet pickle w chipotle aioli & chips	
VEGAN PORTOBELLO MUSHROOM ^{gf} ^{ve}	\$19
Guacamole, vegan cheddar cheese, sliced tomato, lettuce, sun dried tomato mayo & chips	
GO NAKED - ANY BURGER MINUS THE BUN WRAPPED IN ICEBERG LETTUCE SERVED W CHIPS, NO EXTRA COST!	
STACK YOUR BURGER WITH	
BACON	\$3
EGG	\$2
DOUBLE PATTY	\$6

FROM THE GRILL

CHERMOULA RUBBED HALF CHICKEN ^{gf}	\$26
Spanish green rice, tomato & corn salsa, chimmi churri, lemon wedge	
RIB FILLET 300G ^{gf}	\$39
100% grass fed angus beef from Grampians, Western Victoria	
EYE FILLET 250G ^{gf}	\$39
South Western Queensland Royal cattle raised on grass w 70 day grain finish	
OP RIB ON THE BONE 500G ^{gf}	\$49
South West Queensland Royal cattle raised on grass w 70 day grain finish	
RUMP STEAK 400G ^{gf}	\$34
Riverina region raised 2+ marble score w 150 day grain finish	
SIRLOIN 250G ^{gf}	\$29
South West Queensland Royal cattle raised on grass w 70 day grain finish	
FOR STEAKS CHOOSE FROM:	
CHIPS & HOUSE SLAW	
OR BAKED POTATO, PUMPKIN & GREENS	

SIDES

HOUSE SLAW ^{gf}	\$4
BAKED POTATO ^{gf}	\$5
w sour cream, chives & roast pumpkin	
STEAMED GREENS ^{gf}	\$5
w almond flakes	
CHARRED CORN	\$6
served w smokey butter	
REEF TOPPER ^{gf}	\$8
BUG TOPPER ^{gf}	\$9
SAND CRAB ^{gf}	\$10
SWEET POTATO WEDGES	\$5
CHIPS	\$4
GREEN RICE ^{gf}	\$4
MASH ^{gf}	\$5

SAUCES

MUSHROOM GRAVY	
PEPPERCORN GRAVY	
DIANNE SAUCE ^{gf}	
CHIMMI CHURRI ^{gf}	
CIDER GRAVY	

FAVES

GERMAN PORK KNUCKLE ^{gf}	\$36
Creamy mash, pickled cabbage, house mustard & cider gravy	
CHICKEN PARMIGIANA	\$26
Panko crumbed chicken breast topped w rich house made Napoli sauce, double smoked ham & our own 3 cheese mix with chips	
ADD DOUBLE STACKED SCHNITZEL	\$10
ADD HOUSE SLAW	\$4
SEAFOOD PARCEL	\$28
Fresh fish pieces, prawns & creamy crab mornay wrapped in filo pastry topped w bearnaise sauce & dill served w house slaw	
ADD CHIPS	\$3
PUMPKIN LASAGNE ^{gf} ^v	\$25
Layers of sage roasted pumpkin, caramelised onion with ricotta cheese, smothered in a creamy Napoli sauce, topped with a rocket, toasted almond & goats cheese salad	
MALAYSIAN STYLE SEAFOOD LAKSA	\$28
Selection of seasonal seafood, poached in laksa soup served with rice noodles & sourdough	

SEAFOOD SELECTION

SEAFOOD PLATTER FOR ONE ^{gf}	\$55
Selection of local seafood, served w house slaw, lemon, cocktail sauce & grilled bread slice	
SEAFOOD HAMPER FOR TWO ^{gf}	\$99
The Bel's famous selection of hot & cold local seafood served w house slaw, cocktail & tartare sauce, fresh fruits & toasted pane de casa	
NORTH QLD GRILLED BARRA ^{gf}	\$29
Fingerling potato, capers, dill, tomato, Spanish onion & watercress salad w citrus vinaigrette	
TERIYAKI GLAZED SALMON ^{gf}	\$29
Fresh greens, udon noodles, teriyaki glaze, toasted sesame seeds & fried shallots	
BATTERED FISH	\$24
Beer battered cod w homemade tartare sauce, house slaw & chips	



AVAILABLE WEDNESDAY - SUNDAY FROM 11AM
PIZZERIA CLOSED MONDAY & TUESDAY

SERVED AS SOON AS COOKED TO GUARANTEE HEAT AND QUALITY,
 THEREFORE MAY ARRIVE BEFORE OTHER MEALS ORDERED

- JALAPENO POPPERS** \$12
w bacon ranch dipping sauce
- CONFIT GARLIC BREAD** \$10
w fior di latte, fresh parsley
- CHARCUTERIE BOARD** \$22
Chefs selection of freshly sliced cured meats, assorted cheeses, house marinated olives, semi dried tomato & basil pesto
- BBQ MEAT LOVER** \$21
Pepperoni, prosciutto, ham, sausage mince, BBQ sauce & fior di latte
- MARGHERITA** ^v \$15
Fior di latte, pecorino, fresh basil & evoo on tomato base
- HAWAIIAN** \$17
Ham, pineapple & fior di latte on tomato base
- POLLO ZUCCA** \$18
Smoked chicken breast, roast pumpkin, fetta, sautéed onion finished with pine nuts & rosemary salt on a tomato base

- SOPRESSA** \$19
Venetian sopressa salami w fior di latte topped w chilli flakes on a tomato base
- GAMBERI** \$22
Prawns, passata, cherry tomato, fior di latte, chilli & fresh parsley
- FUNGI** ^{veM} \$18
Wild mushrooms, fior di latte, truffle base, sautéed onion, pecorino & rosemary salt
- PADRINO** \$20
Venetian salami, olives, capsicum, fior di latte & red onion on a tomato base
- BAMBINO** \$9.5
Kids style Hawaiian pizza
- GLUTEN FREE BASES **ADD \$3**
AVAILABLE ON REQUEST
- VEGAN CHEESE **ADD \$3**
AVAILABLE ON REQUEST

SALADS

- BABY COS CAESAR** ^{gfm vvm} \$19
Turkish croutons, house smoked maple bacon, shaved parmesan, anchovy, parmesan mayo & soft poached egg
- ROAST PUMPKIN & SIRLOIN** ^{gfm} \$26
200g sliced sirloin, pumpkin, roasted red onion, quinoa, crispy kale, roasted capsicum & aged sweet chardonnay vinaigrette

- POKE BOWL** ^{gf v veM} \$20
Quinoa & brown rice, crispy kale, wakame, sunny greens, sliced cucumber, radish, soy beans & tofu w tahini dressing

TOPPERS

-  **GRILLED CHICKEN** \$6
-  **GARLIC PRAWN CUTLETS** \$9
-  **SMOKED SALMON** \$8
-  **GRILLED HALOUMI** \$6
-  **SLICED AVOCADO** \$4

KIDS ALL \$9.5

- KIDS CHICKEN** ^{gfm} choose either crumbed schnitzel or grilled breast w mash & buttered corn or chips
- KIDS BOLOGNAISE** Better than your mum's bolognese sauce tossed through spaghetti w shaved parmesan
- KIDS STEAK** 100gm eye fillet served w either mash & buttered corn or chips
- KIDS CHEESEBURGER** Beef patty, American cheddar on a brioche bun served w chips
- KIDS FISH** ^{gfm} Choose either battered cod or grilled Barra w mash & buttered corn or chips
- KIDS NACHOS** Fresh cooked corn chips, beef mince topped with cheese, sour cream & guacamole
- BAMBINO PIZZA** Kids style hawaiian pizza [AVAILABLE WEDNESDAY TO SUNDAY]

DESSERTS

- STICKY DATE PUDDING** \$10
House baked sticky date pudding, vanilla bean ice cream, bourbon butterscotch sauce
- SALTED CARAMEL WHITE RUSSIAN SMASH** ^{gf} \$10
Kahlua cream, whipped cream, vodka white chocolate sauce, pavlova, salted caramel slice & crushed peanuts
- APPLE & RHUBARB CHIMMI CHANGA** \$12
Apple & rhubarb pie mixture wrapped in tortilla & fried to golden, tossed in cinnamon sugar & served w vanilla ice cream & berry coulis
- BLUEBERRY CRUMBLE** ^{ve} \$10
Chambord & blueberry filling topped w crumble mixture served with coconut ice cream
- KIDS FROG IN A POND** ^{gf} \$5
Freddo Frog™ sitting in a pond of jelly
- KIDS ICE CREAM** \$3
Vanilla ice cream with your choice of chocolate, strawberry, caramel or vanilla toppings & sprinkles

^{gf} GLUTEN FREE / ^{gfm} GLUTEN FREE ON MODIFICATION / ^v VEGETARIAN / ^{vvm} VEGETARIAN ON MODIFICATION / ^{ve} VEGAN / ^{veM} VEGAN ON MODIFICATION

NO ALTERATIONS TO MENU ITEMS PLEASE. PLEASE CONSIDER THAT ALL MENU ITEMS MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS



Practice social distancing;



Wash your hands often with soap and water for at least 20 seconds;



Cover your mouth and nose when you cough or sneeze;



Avoid touching your eyes, nose, and mouth;



Most importantly, please stay home if you feel sick.



Please remember your booking duration is 2 hours