

MENU

Starters

BOWL OF CHIPS v \$8
crisp potato chips w garlic aioli

SWEET POTATO WEDGES v \$13
covered in our own secret spice blend w garlic aioli

MAKE IT EVEN BETTER!

ADD MELTED AMERICAN CHEDDAR, BACON & SHALLOTS TO YOUR CHIPS OR WEDGES \$5

HERVEY BAY SCALLOPS gf 5 - \$22
w kiwi fruit, lychee, lime 10 - \$39
& mint pico de gallo

MUSHROOM ARANCINI v \$15
panko crumbed mushroom arancini,
w truffle aioli & grana padano

GRILLED SCAMPI gfm \$20
laksa cream, topped w palapa
Filipino coconut lime seasoning
& lime wedge

BUCKET'O'PRAWNS gf \$25
250gm pail of fresh prawns,
cocktail sauce & lemon wedges

KOREAN BBQ LAMB RIBS \$19
grilled lamb ribs, tossed in our
unique Korean gochujiang sauce
served with kimchi

DUCK PANCAKE PLATE \$21
deconstructed duck pancakes,
shallots, cucumber, carrot,
chilli & hoisin duck

NACHOS vm gf \$20
crispy corn tortilla chips topped
w spiced beef mince, black beans,
melted American cheddar cheese,
& guacamole

***VEGETARIAN OPTION** avocado, charred
corn & three bean salsa v gf

1KG CRISPY CHICKEN WINGS \$22
your choice of Frank's buffalo
sauce, blue cheese ranch or BBQ

SALT & VINEGAR CALAMARI gf \$17
buttermilk tenderised calamari
strips, w preserved lemon aioli

ROASTED BABY BEETROOT ve gfm \$14
red & golden baby beets, orange,
spiced pangrattato & vincotto

FRIED KARAAGE CHICKEN \$15
soy & ginger brined chicken
thigh pieces w, kewpie mayo
& lemon wedge

NORTH QLD GRILLED BARRA gf \$29
orange & fennel rocket salad, tangy citrus & mustard dressing

MISO GLAZED SALMON gfm \$29
grilled salmon w miso glaze served w crunchy Asian salad
and soy, ginger & sesame dressing

BATTERED FISH \$25
cod battered in our signature batter, homemade tartare
sauce, malt vinegar, house salad & chips

CRAB & PRAWN RAVIOLI \$28
preserved lemon & olive oil w tempura soft shell crab

BREADS

GARLIC BREAD v \$7
CHEESY GARLIC BREAD v \$9

ADD BACON \$3

Oysters

NATURAL gf
6 for \$19 / 12 for \$36

KILPATRICK gf
6 for \$21 / 12 for \$38

WAKAME, PICKLED GINGER, JAPANESE DRESSING gf
6 for \$23 / 12 for \$42

GIN & TONIC W FREEZE DRIED RASPBERRIES gf
6 for \$23 / 12 for \$42

PARTY SERVES

NACHOS vm \$36

FRIED KARAAGE CHICKEN \$26

SALT & VINEGAR CALAMARI \$32

SWEET POTATO WEDGES v \$22

MAKE IT EVEN BETTER!

ADD MELTED AMERICAN CHEDDAR, BACON & SHALLOTS TO YOUR WEDGES \$9

2KG CRISPY CHICKEN WINGS \$38

Your choice of Frank's buffalo sauce, blue cheese ranch or BBQ

Seafood



SEAFOOD PLATTER FOR ONE gfm \$55
selection of local seafood, served w house salad,
lemon, cocktail sauce & sourdough

SEAFOOD HAMPER FOR TWO gfm \$99
The Bel's famous selection of hot & cold local seafood served
w house salad, cocktail & tartare sauce, fresh fruits & sourdough

GRILL

SOUTH AMERICAN HALF CHICKEN gf \$27
avocado, charred corn
& three bean salsa

LAND & SAND 250GM gf \$43
marble score 8-9 wagyu rump,
garlic butter grilled scampi, high top
potato rosti, shellfish cream

RIB FILLET 300GM gfm \$39
our premium cut 100% grass fed
Angus beef from the Grampians
region in the heart of Western Vic

SIRLOIN 250G gfm \$29
South West Queensland Royal cattle
raised on grass w 70 day grain finish

EYE FILLET 250G gfm \$39
South West Queensland Royal cattle
raised on grass w 70 day grain finish

OP RIB ON THE BONE 500G gfm \$49
South West Queensland Royal cattle
raised on grass w 70 day grain finish

RUMP STEAK 400G gfm \$34
Riverina region raised 2+marble
score w 150 day grain finish

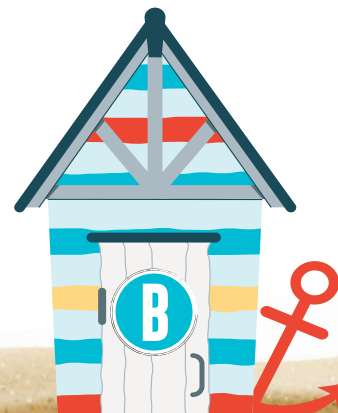
FOR STEAKS CHOOSE FROM

CHIPS & HOUSE SLAW OR BAKED
POTATO W SOUR CREAM & GREENS

ADD BLUE CHEESE WEDGE \$5

CHOOSE A SAUCE gf

mushroom / pepper / dienne
red wine gravy / chimi-churri
garlic & herb compound butter



BURGERS

SOUTHERN FRIED CHICKEN BURGER \$20
buttermilk tenderised chicken thigh,
maple bacon, avocado, iceberg
lettuce, sliced tomato, chipotle
BBQ mayo w chips

GROUND BEEF BURGER gfm \$20
hand pressed beef patty, iceberg
lettuce, tomato, caramelised onion,
American cheddar cheese, sweet
pickle, beetroot w smokey burger
sauce & chips

BUG BAO \$22
Moreton Bay Bug karaage, Asian
slaw, wasabi mayo, on a soft & fluffy
Asian style bao burger bun,
w tempura sweet potato strips

GREEK CHICKEN BURGER gfm \$21
garlic herb grilled chicken thigh,
iceberg lettuce, Spanish onion, sliced
tomato, fetta, cucumber & tzatziki
sauce w chips

PORTABELLA MUSHROOM BAO ve \$19
tempura portabella mushroom,
rocket, house made chilli jam & vegan
mayo on a soft & fluffy Asian style
bao burger bun w chips

GLUTEN FREE OPTION - LETTUCE WRAP

STACK YOUR BURGER

BACON \$3 / EGG \$3 / DOUBLE PATTY \$6
GRILLED PINEAPPLE \$3

SIDES

HOUSE SLAW gf v \$4

STEAMED GREENS gf ve \$6

HOUSE SALAD gf ve \$5

CAPRESE SALAD gf v \$8

CHIPS gf \$4

SWEET POTATO WEDGES v \$5

MASH \$5

AVOCADO, CHARRED CORN & THREE BEAN SALSA gf ve \$4

REEF TOPPER gf \$9

BUG TOPPER gf \$9

CRAB TOPPER gf \$9

gf Gluten Free / gfm Gluten Free on Modification / v Vegetarian / vm Vegetarian on Modification / ve Vegan / vem Vegan on Modification

We apologise but there are no alterations to menu items. ALL MENU ITEMS MAY CONTAIN TRACES OF GLUTEN, NUTS & OTHER ALLERGENS

MENU

SALADS

- CAESAR SALAD** gfm \$22
Turkish croutons, shaved parmesan, hickory smoked bacon, anchovies, caesar dressing & poached egg
- CRISPY NOODLE ASIAN SALAD** v \$19
wombok, capsicum, snow peas, Spanish onion, Vietnamese mint, coriander, roasted sesame dressing
- WATERMELON SALAD** v vem gf \$19
w rocket, fresh mint, fetta, watermelon & French shallots
- SUMMER RAINBOW SALAD** v vem gf \$20
mixed lettuce leaves, strawberry, charred corn, blueberries, avocado, fetta, crushed pistachios w mustard vinaigrette
- GREEK SALAD** v vem gf \$20
mixed lettuce leaves, Spanish onion, cucumber, olives, fetta, cherry tomato and balsamic glaze

SALAD TOPPERS

GRILL

- LEMON HERBED CHICKEN THIGH** gf \$6
- GRILLED SWORDFISH** gf \$9
- GRILLED SALMON** gf \$9
- GRILLED PRAWN CUTLETS** gf \$9
- HALOUMI** gf v \$6
- SALT & VINEGAR CALAMARI** gf \$9

COLD

- SMOKED SALMON** gf \$9
- TOFU** ve \$4
- AVOCADO** ve \$4

PIZZA AVAILABLE WEDNESDAY TO SUNDAY

- CONFIT GARLIC LOAF** \$12
fresh parsley, pancetta & fior di latte
- FRIED GARLIC PIZZA DOUGH BALLS** \$9
tossed in garlic butter, fresh parsley and shaved pecorino
- CHARCUTERIE BOARD** \$28
Chef's selection of freshly cured meats, assorted cheeses, house marinated olives, pickles, artisan breads, fruit & nuts
- MARGHERITA** \$15
pecorino, fresh basil & EVOO on tomato base & fior di latte
- MEATLOVERS** \$21
pepperoni, bacon, ham, sausage mince, BBQ sauce base & fior di latte
- HAWAIIAN** \$17
ham, pineapple & fior di latte on tomato base
- CHICKEN MAPLE BACON** \$19
house smoked chicken breast, sticky maple bacon, Spanish onion, avocado, rocket, basil mayo swirl on a crème fraîche base
- ANATRA** \$23
confit duck, pickled figs, goat cheese, rocket & fior di latte on a tomato base
- SMOKED SALMON** \$23
house smoked salmon, spinach, topped w Spanish onion, watercress, fried capers on a crème fraîche base
- PEPPERONI** \$17
pepperoni & fior di latte on a tomato base
- VEGETARIAN** \$16
charred asparagus, semi dried tomato, fetta, avocado, beetroot hummus & fior di latte on a cheese base
- SMOKED SCAMORZA** \$19
Worcestershire & cracked pepper sausage mince, beachwood smoked mozzarella, garlic herb portabella mushroom, smokey mayo swirl on a tomato base
- KIDS HAM & PINEAPPLE PIZZA** \$9.5
- GLUTEN FRIENDLY BASE** \$4
- VEGAN CHEESE** \$4

*ALL PIZZAS SERVED AS SOON AS COOKED TO ENSURE FRESHNESS, THEREFORE MAY ARRIVE BEFORE OTHER MEALS

Favourites

- GERMAN PORK KNUCKLE** gf \$36
creamy mash, pickled cabbage, house mustard & red wine 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
- SEAFOOD POT PIE** \$28
smoked cod & prawn mornay topped with puff pastry, w house salad & banette bread roll
- SPINACH & RICOTTA ROTOLO** \$24
spinach & ricotta rolled up in fresh pasta sheets w Napoli sauce and our own 3 cheese mix topped w rocket & parmesan
- DUCK MARYLAND** \$30
polenta cake, charred asparagus, pomegranate jus
- LAMB RUMP** \$33
Middle Eastern rubbed lamb rump, chorizo, roasted sweet potato, spinach, fire roasted capsicum, Spanish onion with a romesco sauce

KIDS

ALL \$9.5

- KIDS CHICKEN**
crumbed schnitzel w mashed potato & greens or chips
- KIDS FISH**
battered cod w mash & greens or chips
- KIDS NACHOS** vm gf
fresh corn chips, beef mince topped with cheese, sour cream & guacamole
- KIDS BOLOGNAISE**
better than your mum's bolognese sauce tossed through linguine w shaved parmesan
- KIDS ICE CREAM** \$4
vanilla ice cream with your choice of chocolate, strawberry, caramel or vanilla toppings & sprinkles
- KIDS CHEESEBURGER** gfm
beef patty, American cheddar on a brioche bun served w chips

Dessert

- APPLE CHIMICHANGA** \$11
apple cinnamon mix, wrapped in a tortilla & fried to golden, tossed in cinnamon sugar & served w vanilla ice cream & crème anglaise
- WARM CHOCOLATE PUDDING** \$11
chocolate fudge, vanilla ice cream
- TRIO OF SORBET** gf ve \$11
mango, lemon & forest berry sorbet w fresh berries
- ETON MESS** gf ve \$11
vegan meringue, whipped coconut cream, berries
- PINA COLADA PANNA COTTA** gf \$11
coconut & vanilla panna cotta set with lime, pineapple, mint salsa & toasted coconut flakes

gf Gluten Free / gfm Gluten Free on Modification / v Vegetarian / vm Vegetarian on Modification / ve Vegan / vem Vegan on Modification

We apologise but there are no alterations to menu items. ALL MENU ITEMS MAY CONTAIN TRACES OF GLUTEN, NUTS & OTHER ALLERGENS

