

Belvedere

LUNCH

11:30AM - 2:30PM DAILY

WARM SOURDOUGH (VG) Mt Zero olive oil, garlic confit	9	FRIED CHICKEN BURGER Meander Valley chicken thigh, cheddar, chipotle, shoestring fries	25	SIDES	
CAPE GRIM BEEF POLPETTE house made tomato sugo, salsa verde, pangratatto, reggiano	17	CHEESE BURGER Cape Grim beef, cheese, tomato, streaky bacon, iceberg, shoestring fries	25	SHOESTRING FRIES pepperberry salt, aioli	10
CHICKEN LIVER & THYME PARFAIT rye bread, house pickles, cornichons	20	HEIRLOOM TOMATO CASARECCE (VG) asparagus, brussels sprouts, frantoio olive oil, basil, garlic, chilli, reggiano	27	LOCAL SEASONAL GREENS (VG, GF) local radish, sunflower seed crumble,	12
ZUCCHINI & FENNEL CROSTINI (V, N) watercress, meander valley goats curd, artichoke & almond hummus	20	MARKET FISH farro, shallot & basil salad, molho cru	35	SEASONAL LEAF SALAD (VG, GF) vanilla bean dressing	13
BREAM CREEK CAULIFLOWER SALAD (VG) turmeric cured local cauliflower, heirloom carrots, activated pumpkin & hemp seeds	24	WILD CLOVER LAMB SHOULDER (GF) pistachio & cranberry spiced millet, parsnip cream, green harissa	35	LOCAL BABY POTATOES (V, GF) rosemary, garlic, saffron aioli	14
GRILLED CHICKEN SALAD (VG) free range chicken thigh, green beans, heirloom tomatoes, burnt corn, cucumber, soft herbs	27	CHEESE PLATE local cheeses, quince paste, fig & walnut loaf, sea salt lavosh	27	SWEET	
CRISPY DUCK LEG SALAD (GF) twice cooked duck leg, lychee, cured swede, aromatic herbs, chilli	25			CALLEBAUT CHOCOLATE (GF, N) chocolate torte, chocolate cremeux, chocolate crumb	15
BRIOCHE MUFFULETTA mortadella, smoked beef, shaved ham, provolone, olive & red pepper paste, shoestring fries, lime aioli	25			CITRUS CURD TARLET seasonal berries, vanilla cream, lemon balm	15
				COCONUT PANNACOTTA (VG, GF) coconut yoghurt, rosewater strawberries pistachio shortbread	15

(VG) Vegan | (V) Vegetarian | (GF) Gluten Free

At Belvedere we source from local suppliers and bring a menu that's modern with a classic twist. Our ethos is about sourcing locally and cooking with the seasons.

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.