

Belvedere

DINNER

5:30PM - 9PM DAILY

SMALL

HUMMUS	10
Hummus dip, dukkah spice, grilled flat bread	
WHIPPED FETA, MARINATED OLIVES	14
With grilled flat bread and Flinders Island organic olive oil	
BEETROOT SALAD	16
Lemon confit, frizze, macadamia cream	
WALLABY CARPACCIO	18
Whipped goats curd, hazelnuts, truffle oil	
CHICKEN LIVER PARFAIT	20
Brioche, cornichons, pickled cherries	
KINGFISH CRUDO	23
Smoked soy, yuzu, saffron cracker	
PORK BELLY	25
Miso, Granny Smith apple, fennel two ways, candied walnuts	

LARGE

SPRING BAY MUSSELS BELGIAN STYLE	28
Beer braised mussels, crispy speck, seeded baguette	
MUSHROOM AND SILVER BEET TORTELLINI	34
House made tortellini, mushroom broth, pickled mushrooms, ginger oil, charred broccolini	
MARKET FISH	38
Beurre blanc, tobiko, pickled mussels, turnips, chard leaves	
BEEF CHEEK	36
12-hour cooked beef cheek, Paris mash, Lyonnaise onions, fried kale	
CONFIT CHICKEN	36
Nichols chicken maryland, grilled radicchio, balsamic, butternut pumpkin purée, parsnip crisp, jus gras	
BEEF SIRLOIN 4+ MARBLE SCORE	42
Grilled Cape Grim sirloin, thick cut chips, truffle butter, parsley salad	
SLOW-COOKED LAMB SALAD	25
Cressy lamb, goats cheese mousse, pomegranate, black barley, fennel, baby rocket, crisp rosemary, molasses vinaigrette	

SIDES

BRUSSEL SPROUTS	9.5
Smoked speck, mustard, crème fraîche	
THICK CUT CHIPS	9
Pepperberry salt, aioli	
GREEN SALAD	9.5
White balsamic dressing	
SWEET	
FRUIT VACHERIN	15
Seasonal fruit, meringue, fruit sorbet	
TARTE TATIN	15
Local apples, tahitian vanilla ice cream	
CHOCOLATE MOUSSE	15
Chocolate curd, dulce de leche, caramelised white chocolate, raspberry crumb	
CHEESE PLATE	21
Two cheeses, fresh local apple, quince paste, candied walnuts, Tasmanian sea salt lavosh	

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.