

# Belvedere

LUNCH

11:30AM - 2:30PM DAILY

<b>CHICKEN LIVER PARFAIT</b> House made chicken liver parfait, toasted brioche, cornichons, pickled local cherries	20	<b>HARISSA ROASTED CHICKEN SALAD</b> Nichols chicken breast, grilled radicchio, cos lettuce, lemon yoghurt, black olives, pickled currants, preserved lemon dressing	25	<b>SIDES</b>	
<b>KINGFISH CRUDO</b> Raw kingfish, smoked soy, yuzu, saffron cracker, preserved lemon purée	23	<b>SLOW-COOKED LAMB SALAD</b> Cressy lamb, goats cheese mousse, pomegranate, black barley, fennel, baby rocket, crisp rosemary, molasses vinaigrette	25	<b>BRUSSEL SPROUTS</b> Smoked speck, mustard, crème fraîche	9.5
<b>BRISKET AND CHEDDAR TOASTY</b> Brisket pastrami, cheddar cheese, pickles, spiced tomato relish, thick cut chips, aioli	19	<b>FRIED CHICKEN BURGER</b> Crispy fried Nichols chicken, shredded iceberg lettuce, pickles, cheddar cheese, chipotle mayo, toasted brioche bun, seasoned thick cut chips, lime aioli	26	<b>THICK CUT CHIPS</b> Pepperberry salt, aioli	9
<b>BEETROOT SALAD</b> Roasted and pickled beets, grilled radicchio, red quinoa, watercress, shallot vinaigrette, cucumber, macadamia cream	16	<b>CONFIT TASMANIAN SALMON</b> Miso glaze, crispy salmon skin, black garlic, local mushrooms, wasabi leaf, watercress	34	<b>GREEN SALAD</b> White balsamic dressing	9.5
<b>CASARECCI PUTANESCA</b> Classic Sicilian style pasta, braised tomato, smoked eggplant, baby capers, Sicilian olives, oven-roasted pangrattato, Flinders Island organic olive oil	28	<b>PORK COTOLETTA</b> Crumbed pork cutlet, seeded mustard, apple fennel slaw, lemon	26	<b>SWEET</b>	
				<b>FRUIT VACHERIN</b> Seasonal fruit, meringue, fruit sorbet	15
				<b>TARTE TATIN</b> Local apples, tahitian vanilla ice cream	15
				<b>CHOCOLATE MOUSSE</b> Chocolate curd, dulce de leche, caramelised white chocolate, raspberry crumb	15
				<b>CHEESE PLATE</b> Two cheeses, fresh local apple, quince paste, candied walnuts, Tasmanian sea salt lavosh	21

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.