

Belvedere

LUNCH

11:30AM - 2:30PM DAILY

SESAME RICE CRACKERS (V,GF)	12
lemongrass dipping sauce, aromatic herbs	
SOUP OF THE DAY	19
pigeonwhole light rye	
CHICKEN LIVER & THYME PARFAIT	20
sourdough rye, house pickles, cornichons	
MUSHROOM-GOATS CURD CROSTINI (V, N)	21
sweet potato & smoked almond hummus, spelt	
BREAM CREEK CAULIFLOWER SALAD (VG)	24
turmeric cured local cauliflower, heirloom carrots, activated pumpkin & hemp seeds	
SMOKED OCEAN TROUT SALAD (GF)	25
cured Petuna ocean trout, fennel, basil, dill, sunflower seeds, Alorena olive dressing	
CRISPY DUCK LEG SALAD (GF)	25
twice cooked duck leg, lychee, cured swede, aromatic herbs, chilli	

BOLOGNESE SOURDOUGH TOASTY	22
veal, pork & rosemary bolognese, parmesan, burger cheese, spiced tomato relish, shoe string fries, truffle aioli	

FRIED CHICKEN BURGER	25
Meander Valley chicken thigh, iceberg, cheddar, chipotle, shoestring fries	

CHEESE BURGER	25
Cape Grim beef, cheese, tomato, streaky bacon, iceberg, shoestring fries	

12 HOUR BRAISED BEEF ORECCHIETTE	29
rosemary, shiraz & tomato braised beef shin, reggiano, herb oil	

LINE CAUGHT LOCAL FISH	30
pico de gallo , garden salad, lemon mayo	

(V) = VEGETARIAN
(VG) = VEGAN
(GF) = GLUTEN FREE
(N) = CONTAINS NUTS

SIDES

LOCAL SEASONAL GREENS (VG, GF)	10
local radish, sunflower seed crumble, lemon balm	

SHOESTRING FRIES	10
pepperberry salt, aioli	

SEASONAL LEAF SALAD (VG, GF)	10
pickled veg, light soy dressing	

SWEET

CALLEBAUT CHOCOLATE (GF, N)	15
chocolate torte, chocolate cremeux, chocolate crumb	

LEMON CURD TARLET	15
seasonal berries, mixed berry coulis, pandan & vanilla cream	

RHUBARB STEAMED PUDDING (N)	15
walnut-pumpkin seed crumb ,spiced rosewater cream, vanilla bean ice cream	

CHEESE PLATTER	25
local cheeses, quince paste, fig & walnut loaf, 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.