

Belvedere

DINNER

5:30PM - 9PM DAILY

SMALL

BOOMER BAY OYSTERS (GF)	4
pepper berry mignonette or grilled with cajun butter	
SOURDOUGH & OLIVE OIL (VG)	10
pigeon whole sourdough, mt. zero 'frantoio' olive oil, sticky balsamic	
SOUP OF THE DAY	16
cultured butter, warm bread	
SOY BEAN TAPENADE (V,GF)	22
pickled vegetables, garlic bruschetta	
BEEF CARPACCIO (GF)	22
rocket emulsion, parmesan, porcini mayonnaise	
CHARCUTERIE PLATE (GF)	24
sliced meats, pickles, crusty bread, relish, marinated olives	
SALT & PEPPER SOUTHERN CALAMARI (GF)	22
lime caramel, mesclun, chipotle mayonnaise, house made dukkah	

LARGE

SMASHED BEEF BURGER	28
smoked cheddar, pickles, toasted brioche, fries	
CHICKEN BURGER	28
cornflake crumbed, slaw, special sauce, fries	
HOUSE MADE RAVIOLI (VG)	34
herbed ricotta, burned butter sauce, confit cherry tomatoes, shaved parmesan	
MUSHROOM RISOTTO (V, GF)	34
brown towns mushroom, parmesan, chives	
SPRING BAY MUSSELS (GF)	36
tomato sugo, cured meats, garlic sourdough, rouille sauce	
MARKET FISH	MP
changes weekly	
SEARED MARION BAY CHICKEN BREAST	40
grilled baby cos, seeded mustard, thyme & raspberry dressing	
RUMP STEAK (GF)	48
300 gm Cape Grim beef, celeriac galette, rocket salad, CDP butter	

SIDES

POTATO FRIES	10
pepper berry salt, mayonnaise	
LOCAL SEASONAL GREENS (VG, GF)	12
vinaigrette dressing, sunflower seed crumble, shaved radish	
MESCLUN SALAD (VG, GF)	13
rocket, parmesan, pine nuts	
PICKLED BEETROOT SALAD (GF, VG)	12
pickled beetroot, feta, mixed leaf, vincotto dressing	
SWEET	
CHOCOLATE FONDANT (VG)	20
hazelnut praline, clotted cream, coral tuile	
PINOT & BERRY POACHED PEAR (GF,V)	20
fig jam, toasted pistachio, almond crumb	
BASQUE CHEESE CAKE (GF)	20
melba sauce, dulce de leche, fresh berries	
TASMANIAN CHEESE PLATE	28
two local cheeses, Tasmanian quince paste, rye crostini, house made lavosh & grissini	

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.

15% surcharge on public holidays / 10% surcharge on Sunday / 1.2% surcharge on all card payments