

Belvedere

DINNER

5:30PM - 9PM DAILY

SMALL

SESAME RICE CRACKERS (VG, GF) lemongrass dipping sauce, fragrant herbs	12
CHICKEN LIVER & THYME PARFAIT sourdough rye, house pickles, cornichons	20
SMOKED BEEF salmoriglio, kohlrabi, anchovy mayo, caper pangratatto, local basil	22
LIME CURED LOCAL FISH (GF) Westhaven goats curd buttermilk, cured cucumber, finger lime, local herbs	22
BREAM CREEK CAULIFLOWER (VG, GF) turmeric cured local cauliflower, heirloom carrots, tamarind, organic hemp seed	21
PICKLED MUSHROOMS (V, GF) 'Mr. Brown & Towns' mushrooms, golden beets, stracciatella, smokey basil	19

LARGE

SMOKED CELERIAC (VG, GF) house smoked celeriac, confit leek, buckwheat, mojo verde.	34
CRISPY DUCK LEG SALAD (GF) rutabaga, lychee, lime leaf, fragrant herbs, chilli, shallot	29
CAPE GRIM HANGER STEAK (GF) sweet potato, roast cumin gremolata, beef reduction	45
MEANDER VALLEY CHICKEN BREAST (GF) parsnip, fennel, golden beetroot, frantoio olive oil, thyme reduction	38
CHEESE BURGER Cape Grim beef, streaky bacon, cheese, tomato, shoestring fries	25
MARKET FISH (changes daily)	38

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

SIDES

SHOE STRING FRIES pepper berry salt, mayo	10
LOCAL SEASONAL GREENS (VG, GF) frantoio olive oil, sunflower seed crumble, shaved radish	12
SEASONAL LEAF SALAD (VG, GF) 'vertical pastures' leaves, pickled veg, vanilla bean dressing	13
SWEET	
CALLEBAUT CHOCOLATE (GF, N) chocolate torte, chocolate cremeux, chocolate crumb,	15
LEMON CURD TARLET seasonal berries, pandan cream	15
RHUBARB STEAMED PUDDING (N) walnut-pumpkin seed crumb, spiced rosewater crème , vanilla bean ice cream	15
CHEESE PLATE (N) two local cheeses, 'Irymple' mustacels, quince paste, fig & walnut loaf, sea salt lavosh	27

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.