

Belvedere

IN-ROOM DINING
5PM - 9PM DAILY

MUSHROOM-GOATS CURD CROSTINI (VG, N) 23
sweet potato & smoked almond hummus, spelt

CHICKEN LIVER & THYME PARFAIT 22
sourdough rye, house pickles, cornichons

HOUSE CURED MARKET FISH (GF) 25
buttermilk, finger lime, cured cucumber,
local herbs

LOCAL CAULIFLOWER SALAD (VG) 26
turmeric cured local cauliflower, heirloom
carrots, activated pumpkin & hemp seeds

CRISPY DUCK LEG SALAD (GF) 31
twice cooked duck leg, lychee, cured swede,
aromatic herbs, chilli

BOLOGNESE SOURDOUGH TOASTY 24
veal, pork & rosemary bolognese, parmesan,
burger cheese, spiced tomato relish,
shoe string fries, truffle aioli

MEANDER VALLEY CHICKEN BURGER 27
fried chicken thigh, tomato, burger cheese,
chipotle, shoestring fries

CHEESE BURGER 27
Cape Grim beef, burger cheese, tomato,
streaky bacon, shoestring fries

BRAISED BEEF ORECCHIETTE 31
rosemary, shiraz & tomato braised beef shin,
reggiano, herb oil

KIDS

KIDS NUGGETS 15
shoestring fries or salad and a juice

KIDS FISH FINGERS 15
shoestring fries or salad and a juice

KIDS PIZZA 15
ham & pineapple, shoestring fries or salad
and a juice

KIDS PASTA BOLOGNAISE 15
Spiral pasta, bolognaise and a juice

SIDES

SHOESTRING FRIES 10
pepperberry salt, mayo

LOCAL SEASONAL GREENS (V, GF) 12
frantoio olive oil, sunflower seed crumble,
shaved radish

SEASONAL LEAF SALAD (V, GF) 13
'vertical pastures' leaves, pickled veg,
vanilla bean dressing

(N) contains nuts
(GF) gluten free
(VG) vegan

SWEET

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

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

LEMON CURD TARLET 15
local berries, pandan cream

CHEESE PLATTER 27
local cheeses, quince paste, fig & walnut loaf,
sea salt lavosh

In-room dining is available 7 days a week, from 4pm to 9pm daily. Please dial "In Room Dining" to order. All orders incur a \$4 service fee. 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.

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BEVERAGES

SPARKLING

House <i>Sparkling</i> NV, Various	10 45
Kreglinger Brut <i>Rosé</i> NV, TAS	15 65
Clover Hill <i>Brut</i> NV, TAS	17 95
Piper-Heidsieck Essential <i>Champagne</i> NV, FRA	110

WHITE

House Pinot <i>Grigio</i> NSW	10 45
Young Poets <i>Moscato</i> 2020, NSW	10 45
The Lane 'Block 10' Sauvignon <i>Blanc</i> 2016, SA	12 55
Clarence House Sauvignon <i>Blanc</i> 2019, TAS	65
Derwent Estate <i>Riesling</i> 2019, TAS	14 65
Josef Chromy <i>Riesling</i> 2021, TAS	70
Chartley Estate Pinot <i>Gris</i> 2021, TAS	15 75
Pipers Brook Estate Pinot <i>Gris</i> 2020, TAS	85
Clarence House <i>Chardonnay</i> 2021, TAS	65
Josef Chromy "Pepik" <i>Chardonnay</i> 2020, TAS	15 65
Frogmore Creek <i>Chardonnay</i> 2021, TAS	80
Shaw & Smith <i>Chardonnay</i> 2019, SA	95

ROSÉ

Marquis de Pennautier <i>Rosé</i> 2020, FRA	12 50
Joseph Chromy <i>Rosé</i> 2021, TAS	70

RED

House Cabernet/Shiraz NSW	10 45
Russel Sutor 'Son of a Bull' Pinot <i>Noir</i> 2021, TAS	12 55
Joseph Drouhin 'Laforét' Pinot <i>Noir</i> 2020, FRA	85
Spring Vale Pinot <i>Noir</i> 2018, TAS	100
Jericho <i>Tempranillo</i> 2020, SA	65
La Luna <i>Tempranillo</i> 2021, SA	12 60
Yangarra Noir Rhone <i>Blend</i> 2020, SA	65
Philip Shaw 'No. 17' Merlot, Cab Sav, Cab Franc 2019, NSW	70
Craigie Knowe 'White Label' Cab <i>Merlot</i> 2019, TAS	17 80
Hentley Farm 'V & V' <i>Shiraz</i> 2020, SA	12 60
Philip Shaw 'The Idiot' <i>Shiraz</i> 2020, NSW	65

SWEET

Yoshinogawa <i>Yuzushu</i> NV, Japan	13
Bremerton Fortified <i>Chardonnay</i> NV, SA	14
Frogmore Creek Iced <i>Riesling</i> 2021, TAS	14

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BEVERAGE LIST

SIGNATURE COCKTAILS

Berry Berry Bramble - Three Cuts Gin, Strawberry Liqueur, Lemon & Sugar	20
Belvedere Sour- Butterfly infused three cuts gin Tea, Lemon, Sugar & Aquafaba	20
Ruby Red Mojito - White Rum, Red Grapefruit Juice, Mint, Lime & Sugar	20
New Rum Fashion - Spiced Black Rum, Angostura Bitters & Sugar	20

CLASSIC COCKTAILS

Aperol Spritz - Aperol, Sparkling, Soda, Orange	15
Espresso Martini - Vodka, Kahlua, Espresso	18
Cosmopolitan - Vodka, Cointreau, Cranberry	18
Margarita - Tequila, Tripple Sec, Lime	18
Martini - Vodka/Gin, Dry Vermouth	20
Old Fashioned - Bourbon, Sugar, Bitters	20
Negroni - Gin, Sweet Vermouth, Campari	20

BEER

Carlton Zero, Vic	8
Cascade Light, TAS	8
Asahi Soukai, Japan	9
Asahi Super Dry, Japan	10
Cascade Lager, TAS	10
Carlton Dry, NSW	10
4 Pines Pacific Ale, NSW	10
Hobart Brewing Co. Cream Ale, TAS	13
Moo Brew Pilsner, TAS	13
Moo Brew Dark Ale, TAS	13
Balter IPA, QLD	13

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.

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