

Belvedere

DINNER

5:30PM - 9PM DAILY

SMALL

SOURDOUGH & OLIVE OIL	9
Pigeon whole sourdough, Mt Zero 'frantoio' olive oil	
CHICKEN LIVER & THYME PARFAIT	20
rye bread, kohlrabi, cornichons	
SHAVED SMOKED BEEF	22
caperberries, cured cauliflower, basil, bottarga mayo, pangrattato, reggiano	
WHEY CURED WHITE FISH (GF)	22
goats curd, finger lime, blood orange, pepperberry salt	
HEIRLOOM TOMATOES (V, GF)	21
stracciatella, basil, fennel, mojo verde	

LARGE

ASPARAGUS & SUGAR SNAP RISOTTO (V)	29
mojo rojo, spearmint, green onion, mascarpone, reggiano	
CRISPY DUCK LEG SALAD (GF)	29
fragrant herbs, lychee, lime leaf, chilli, rutabaga, shallot,	
MARKET FISH	MP
changes daily	
FREE RANGE CHICKEN BREAST (GF)	38
local asparagus, chicken reduction burnt corn, fragrant herb crème fraîche,	
CHEESE BURGER	27
Cape Grim beef, streaky bacon, cheese, tomato, fries	
HANGER STEAK (GF)	45
300 gm Cape Grim beef, celeriac, beef reduction, pickled mushroom,	

SIDES

POTATO FRIES	10
pepper berry salt, mayo	
LOCAL SEASONAL GREENS (VG, GF)	12
frantoio olive oil, sunflower seed crumble, shaved radish	
SEASONAL LEAF SALAD (VG, GF)	13
mixed leaves, pickled veg, vanilla bean dressing	
SWEET	
CALLEBAUT CHOCOLATE (GF, N)	17
chocolate torte, chocolate cremeux, chocolate crumb,	
CITRUS CURD TARLET	17
seasonal berries, vanilla cream	
COCONUT PANNACOTTA (V, N)	17
coconut yoghurt, rosewater strawberries pistachio shortbread	
CHEESE PLATE (N)	27
two local cheeses, 'Irymple' mustacels, 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.