

Belvedere

DINNER

5:30PM - 9PM DAILY

SMALL

SESAME RICE CRACKERS lemongrass dipping sauce, aromatic herbs	10
CURED TOFU WASABI LEAF shallot, chilli and coriander	11
CHICKEN WASABI LEAF shallot, green onion & chilli	14
BEETROOT SALAD lemon confit, frizze, macadamia cream	16
WALLABY CARPACCIO whipped goats curd, hazelnuts, truffle oil	18
CHICKEN LIVER PARFAIT brioche, cornichons, pickled cherries	20
KINGFISH CRUDO smoked soy, yuzu, saffron cracker	23
PORK BELLY miso, granny smith apple, fennel two ways, candied walnuts	25

LARGE

SPRING BAY MUSSELS Spring Bay mussels, beer braised mussels, crispy speck, seeded baguette	28
HOUSE-MADE MUSHROOM TORTELLINI mushroom broth, pickled mushrooms, local broccolini	34
BEEF CHEEK 12-hour cooked beef cheek, paris mash, lyonnaise onions, fried kale	36
CRISPY DUCK LEG SALAD kohlrabi, lychee, makrut, aromatic herbs, nuoc cham	29
CAPE GRIM MS4+ EYE FILLET(200GM) local asparagus, celeriac, pickled onion, beef reduction	47
CHICKEN BREAST yellow bean, pumpkin, coconut, pomegranate & mint	38
MARKET FISH (changes daily)	38

SIDES

LOCAL SUMMER GREENS local radish, sunflower seed crumble, lemon balm	10
SHOE STRING FRIES pepper berry aioli	10
SUMMER LEAF SALAD pickled local veg	10
SWEET	
CHOCOLATE MOUSSE dulce de leche, caramelised white chocolate, raspberry crumb	15
VIETNAMESE COFFEE SEMIFREDDO amaranth, coconut gelato, chocolate, puffed brown rice	15
LEMON CURD TARLET summer berries, pandan cream	15
CHEESE PLATTER local cheeses, quince paste, fig & walnut loaf, sea salt lavosh	25

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.