

Belvedere

LUNCH

11:30AM - 2:30PM DAILY

SESAME RICE CRACKERS	10
lemongrass dipping sauce, aromatic herbs	
CHICKEN LIVER PARFAIT	20
house made chicken liver parfait, brioche, cornichons, pickled local cherries	
HOUSE CURED MARKET FISH	23
buttermilk, lime, millet, local herbs	
BRISKET AND CHEDDAR TOASTY	19
brisket pastrami, cheddar cheese, pickles, spiced tomato relish, shoe string fries, aioli	
SALAD OF CURED TOFU	22
daikon, lime leaf, green onion, chilli, aromatic herbs, rice cracker	
FRIED CHICKEN BURGER	27
Meander Valley chicken thigh, iceberg, cheddar, chipotle, shoestring fries	

CHEESE BURGER	27
Cape Grim beef, cheese, tomato, streaky bacon, iceberg, shoestring fries	
QLD SPANNER CRAB CASARECCI	35
spanner crab, heirloom & San Marzano tomatoes, chilli, basil, caper pangratatto	
POACHED CHICKEN LARB	25
Meander Valley, chicken, mint, coriander, ground rice, shallot, chilli, green onion	
CRISPY DUCK SALAD	29
twice cooked duck leg, lychee, jimaca, aromatic herbs, chilli	
MARKET FISH	38
(changes daily)	

SIDES	
LOCAL SUMMER GREENS	10
local radish, sunflower seed crumble, lemon balm	
SHOESTRING FRIES	10
pepperberry salt, aioli	
SUMMER LEAF SALAD	10
pickled veg, light soy dressing	
SWEET	
CHOCOLATE MOUSSE	15
chocolate curd, dulce de leche, caramelised white chocolate, raspberry crumb	
VIETNAMESE COFFEE SEMIFREDDO	15
amaranth, coconut gelato, chocolate, puffed brown rice	
LEMON CURD TARLET	15
summer berries, coulis, pandan cream	
CHEESE PLATTER	25
local cheeses, 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.