

Kids Meals

BATTERED FISH & CHIPS

KIDS BOLOGNAISE

MINI BEEFBURGER & CHIPS

KIDS STEAK & CHIPS

KIDS CHICKEN

SCHNITZEL & CHIPS

\$9

Desserts

VEGAN BLUEBERRY CRUMBLE 10
Blueberry compote & crumble served with dairy free ice cream

SALTED CARAMEL WHITE RUSSIAN SMASH 10
Kahlua cream, white chocolate sauce, salted caramel brownie, meringue, berries & peanuts

BANANA SPLIT 10
Fresh Queensland banana, vanilla, strawberry & chocolate ice creams, toasted crushed almonds, fresh strawberries & glacé cherries

LEMON DELICIOUS 10
Homemade light sponge, lemon curd, glazed lemon zest, light vanilla syrup with French vanilla bean ice cream

NEW YORK STYLE BAKED CHEESECAKE 10
Freshly whipped blueberry fool, orange jaffa sauce & chocolate shards
Best matched with Juliet Blush Moscato

KIDS FROG IN A POND 5
Freddo frog sitting in a jelly pond



OPEN WEDNESDAY TO SUNDAY FROM 11AM

Served as soon as cooked to guarantee heat and quality therefore may arrive before other meals ordered

Pizzeria Menu

ENTREE PIZZA BREAD 10
Confit garlic, mozzarella, fresh rosemary

STUFFED OLIVES 12
Crumbed, fetta stuffed olives with Romesco sauce

ANTIPASTO BOARD 20
Selection of freshly sliced cured meats, assorted cheeses, house marinated olives & semi dried tomatoes, basil pesto & pizza bread

MARGHERITA 14
Mozzarella, parmesan & fresh basil leaves on a tomato base

HAWAIIAN 16
Sweet roasted pineapple, double smoked ham & mozzarella on a tomato base

CALABRIAN 18
Calabrian salami, double smoked ham, confit garlic, cherry tomatoes, balsamic onions & mozzarella on a tomato base

CHILLI PRAWN 19
Queensland prawns, sliced chilli, basil & garlic paste, cherry tomatoes, drizzled with chilli oil on a melted mozzarella base

BOLOGNAISE 16
Rich bolognaise, mozzarella, fresh parmesan & basil leaves

BBQ MEAT LOVERS 18
Mozzarella cheese, double smoked ham, Calabrian salami, chorizo, pancetta & balsamic onions on a BBQ base

GYROS PIZZA 19
Slow cooked lamb, cherry tomatoes, fetta & red onion with a tzatziki swirl on a mozzarella base

CHICKEN CARBONARA PIZZA 19
Grilled chicken, pancetta, mushrooms, garlic oil with whipped egg on a mozzarella base

VEGETARIAN PIZZA 16
Mozzarella, roast pumpkin, olives, cherry tomatoes, fetta & pine nuts on a tomato base

CHEF'S SPECIAL POA
See blackboard for this week's exciting creation!

MAKE IT A CALZONE 2 EXTRA

GLUTEN FREE BASES AVAILABLE



THE BELVEDERE
CIRCA 1901

Menu

To Start or Share

GARLIC BREAD 🍷	5.5
CHEESY GARLIC BREAD 🍷	6.5
ADD DOUBLE SMOKED BACON 2	
BOWL OF CHIPS 🍷	8
SWEET POTATO WEDGES 🍷	11
Sweet potato wedges seasoned with our own secret spice blend with garlic aioli	
HEIRLOOM TOMATO & BASIL BRUSCHETTA 🍷	10
Toasted hempseed bread, diced heirloom tomato, basil & red onion topped with balsamic glaze	
ADD DOUBLE SMOKED BACON 2	
FRIED KARAAGE CHICKEN	14
Soy ginger marinated & fried chicken thigh pieces with lemon & kewpie mayo <i>Best matched with St Huberts "The Stag" Chardonnay</i>	
CHICKPEA & BLACK BEAN TACOS 🌱🍷	13
Warm chickpea & black bean filling stuffed into crispy corn tortilla shells topped with tomato & sweetcorn salsa with guacamole	
PRAWN PICNIC 🍷	24
200gm peeled prawns, avocado salsa, shredded lettuce & cocktail sauce served in a jar with a side of fresh bread & butter <i>Best matched with Saltram's Riesling</i>	
PRAWN BUCKET 🍷	24
250gm bucket of fresh local prawns, cocktail sauce & lemon wedges <i>Best matched with Sterling Vineyards Prosecco</i>	
FRESH SUMMER NACHOS (SERVED COLD) 🍷🍷	17
Fresh cooked corn chips with tomato, black bean & roasted corn salsa topped with shredded Mexican cheese & homemade guacamole & sour cream	
ADD PULLED PORK 6	
CRISPY FRIED SQUID	16
Green papaya salad and chilli lime caramel sauce	
WILD MUSHROOM ARANCINI	13
Crumbed wild mushroom risotto with saffron aioli	
LOADED POTATO SKINS 🍷	16
Filled with southern style pulled pork, liquid cheese topped with green onions	
BUFFALO WINGS	22
1kg crispy chicken wing pieces coated with Frank's original buffalo sauce, blue cheese dipping sauce & fresh celery sticks	
PRAWN & SCALLOP CEVICHE 🍷	18
Lime cured Australian prawn & scallops, tomato, cucumber & bell pepper salsa with native Australian finger lime pearls	
FRESH OYSTERS	
	1/2 DOZ DOZ
NATURAL Salt water vinaigrette 🍷	18 35
NATURAL Wakame salad and kewpie mayo	19 37
<i>Both natural oysters best matched with Sterling Vineyards Pinot Chardonnay</i>	
KILPATRICK Crispy bacon, Belvedere classic kilpatrick sauce 🍷	20 37
ROCKERFELLER Garlic butter & herb breadcrumbs	19 37

Party Serves DOUBLE SIZED SERVES FOR GROUPS

FRESH SUMMER NACHOS 🍷 .. 24 (SERVED COLD) Fresh cooked corn chips with tomato, black bean & roasted corn salsa topped with shredded Mexican cheese and homemade guacamole and sour cream ADD PULLED PORK 10	BUFFALO WINGS 36 1kg crispy chicken wing pieces coated with Frank's original buffalo sauce, blue cheese dip & fresh celery sticks
LOADED POTATO SKINS 🍷 30 Filled with southern style pulled pork, liquid cheese topped with green onions	SWEET POTATO WEDGES 🍷🍷 20 Sweet potato wedges seasoned with our own secret spice blend with garlic aioli
FRIED KARAAGE CHICKEN 24 Soy ginger marinated & fried chicken thigh pieces with lemon, kewpie mayo	SHARE BOARD SERVES 4 36 Variety of Buffalo wings, sweet potato wedges, mushroom arancini balls, karaage chicken & dipping sauces

Burgers

PULLED PORK BURGER 18 House smoked pork shoulder, crispy apple & mint slaw, house made ketchup & chips	<div style="border: 2px solid black; border-radius: 50%; padding: 10px; text-align: center; width: fit-content; margin: auto;"> <p>GO NAKED! BURGER MINUS THE BUN! WRAPPED IN ICEBERG LETTUCE SERVE WITH GF CHIPS, NO EXTRA COST!</p> </div>
GROUND BEEF BURGER 18 Juicy homemade Angus beef patty, shredded iceberg lettuce, tomato, beetroot, sliced red onions, sweet pickle, American cheddar, special sauce & chips <i>Best matched with Fickle Mistress Pinot Noir</i>	
VEGAN BEETROOT BURGER 🌱 18 Smokey beetroot & black bean patty, shredded iceberg lettuce, tomato, sweet pickle with vegan aioli & chips	
SOUTHERN FRIED CHICKEN BURGER 18 Buttermilk marinated fried chicken, crispy slaw, truffled mayo, sweet pickle, melted cheddar & chips <i>Best matched with Devils Lair Chardonnay</i>	
ADD EGG 2 BACON 2 DOUBLE PATTY 6	

Sides

APPLE & MINT COLESLAW 3 🍷	CHILLED LOCAL BUG 8 🍷
BOWL OF SPANISH RICE 4 🍷	FRESH GARDEN SALAD 4 🍷
CHARRED GREENS 4 🍷	CHIPS 3 🍷
REEF & BEEF TOPPER 8 🍷	

While effort is taken to accommodate dietary requirements, our menu items may still contain traces of gluten, nuts and other allergens as we are not an allergy free kitchen. Please advise our staff of any allergies while taking this into consideration for any individual dietary requirements and allergies.

Salads

CAESAR SALAD 🍷🍷	19
Crisp baby cos leaves, shaved parmesan cheese, house smoked bacon pieces, Turkish croutons, anchovies & soft poached egg	
ROAST PUMPKIN & SWEET POTATO SALAD 🍷🍷	16
Roast pumpkin & sweet potato, puy lentils, roasted red onion, crispy kale, rocket & a honey miso dressing	
ASIAN BEEF SALAD	26
Seared sirloin steak, thin rice noodles, mixed Asian herb salad & chilli caramel dressing <i>Best matched with Wynns Cabernet Sauvignon</i>	
SPRING VEGETABLE SALAD 🍷🍷	16
Carrot ribbons, shaved radish & fennel, pickled baby beets & fresh herbs with a light lemon dressing	
PEAR, GORGONZOLA & HAZELNUT SALAD 🍷🍷	13
Baby spinach leaves, fresh pear, toasted hazelnuts & gorgonzola cheese with sweet hazelnut & vinaigrette <i>Best matched with Cape Schanck Pinot Grigio</i>	
ADD GRILLED LEMON CHICKEN 6 GARLIC PRAWN CUTLETS 9 HOT SMOKED SALMON 9 GRILLED HALOUMI 5	

Favourites

PORK SCHNITZEL	28
Lemon & thyme crumbed pork schnitzel with apple, pomegranate & candied walnut salad <i>Best matched with Private Release Merlot</i>	
CHICKEN PARMIGIANA	24
Panko crumbed chicken breast topped with rich homemade Napoli sauce, double smoked ham & our own 3 cheese mix with chips <i>Best matched with St Huberts "The Stag" Chardonnay</i>	
AMERICAN PARMIGIANA	24
Panko crumbed chicken breast topped with chargrilled bacon, homemade ketchup & American cheddar with chips	
KNUCKLE	36
Jacket potato, pickled cabbage, house mustard with cider gravy	
SEAFOOD PARCEL	28
Fresh fish pieces, prawns & creamy crab mornay wrapped in filo pastry topped with béarnaise sauce & dill, served with fresh garden salad <i>Best matched with Squealing Pig Sauvignon Blanc</i>	
PUMPKIN LASAGNE 🍷	23
Layers of sage roasted pumpkin, caramelised onion & ricotta cheese, smothered in a creamy Napoli sauce & topped with a rocket, toasted almond & goats cheese salad	
DUCK LEGS	28
Twice cooked duck legs, freshly grilled greens, toasted almonds, pearl couscous & pomegranate with drunken fruits <i>Best matched with Cape Schanck Pinot Noir</i>	

Seafood Selection

GRILLED QUEENSLAND BARRAMUNDI 🍷	29
Crispy skin barramundi, summer greens, cherry tomatoes with a white bean puree <i>Best matched with Run Riot Sauvignon Blanc</i>	
GRILLED TASMANIAN SALMON 🍷	29
Grilled salmon, teriyaki glaze, grilled baby bok choy, pickled carrot & daikon salad <i>Best matched with Devils Lair Chardonnay</i>	
PRAWN LINGUINE	26
Queensland prawns, saffron tomato bisque & rocket tossed through linguine pasta <i>Best matched with Wolf Blass Gold Label Sauvignon Blanc</i>	
BATTERED FISH & CHIPS	22
Beer battered fish, tartare sauce, lemon with chips & fresh garden salad	
SEAFOOD PLATTER FOR 1 🍷	55
Selection of fresh chilled local seafood, served with garden salad, lemon, cocktail sauce & grilled sourdough	
SEAFOOD HAMPER FOR 2 🍷	95
Hot and cold selection of seasonal seafood for 2 <i>Share a bottle of Little Berry Sauvignon Blanc</i>	

From the Grill

BBQ HALF CHICKEN 🍷	25
Char grilled half chicken rubbed with chermoula marinade served with Spanish green rice, chimmichurri topped with tomato & sweetcorn salsa <i>Best matched with St Huberts "The Stag" Chardonnay</i>	
RIB FILLET 280G 🍷 <i>Best matched with Saltram's Shiraz</i>	36
EYE FILLET 250G 🍷 <i>Best matched with Pepperjack Shiraz</i>	39
RUMP STEAK 400G 🍷 <i>Best matched with Saltram's Shiraz</i>	32
OP RIB ON THE BONE 450G 🍷 <i>Best with Seppelt Chalmers Shiraz</i>	49
SIRLOIN 250G 🍷 <i>Best matched with Saltram's Shiraz</i>	26

Choose from chips & fresh garden salad **or** seasonal vegetables 🍷

Served with your choice of

Mushroom gravy, pepper gravy, creamy garlic gravy, chimmichurri 🍷, or cider gravy

Vegan 🌱
Vegetarian 🍷
Vegetarian with Modification 🍷
Gluten Free 🍷
Gluten Free with Modification 🍷