



Plated Menu

SHARED ENTRÉE

Tasting board of prosciutto, calabrese salami, smoked leg ham, olives, semi-dried tomato, Meredith goats cheese, brie and cheddar w/ woodfired breads & pesto dip

MAINS

- Eye Fillet Steak w/ potato gratin, wilted spinach & red wine jus GF
 - Honey & Garlic Baked Tasmanian Salmon w/ creamy mash, crunchy broccolini & hollandaise dressing GF
- Crispy Skin Chicken Breast w/ sweet potato mash, crunchy broccolini & apple cider jus GF
- Pork Belly w/ cauliflower puree, crunchy broccolini & house made apple jam GF
- Crispy Skin Barramundi w/ quinoa salad & lemon butter sauce GF

SHARED DESSERT

Tasting board of sweet treats

THE HOME OF
Celebrations



Minimum 30 guests. Dietary requirements catered for on request.
GF = Gluten Free



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