

Belvedere

ALL DAY DINING

STARTERS & SALADS

WHIPPED FETA, MARINATED OLIVES 14

With grilled flat bread and Flinders Island organic olive oil

HUMMUS 10

Hummus dip, dukkah spice with grilled flat bread

CROQUETAS 12

Ziggy's chorizo and pea croquetas, saffron aioli

FRIES & AIOLI 9

Shoestring fries, pepperberry salt, aioli

SMOKED SALMON 14

Hot smoked salmon rilletes, fennel, radish and apple salad, buttermilk dressing, brioche crisps

ROAST PUMPKIN SALAD 17

Spice-roasted pumpkin, fried chickpeas, olives, hummus, whipped feta, green wheat, toasted seeds, pea shoots

POACHED CHICKEN SALAD 17

Poached chicken breast, smashed peas, cos, fried chorizo, brioche croutons, almond crunch, buttermilk dressing

LARGER

CHARCUTERIE & CHEESE 23

A selection of locally-made charcuterie with Pyengana aged cheddar, mustard, pickles, grilled sourdough

RICOTTA GNUDI 18

Spinach and ricotta gnudi, hazelnut brown butter sauce, crispy sage, salted ricotta

BELVEDERE CHEESE BURGER 20

150g beef patty, cheddar, bacon, pickled beetroot, cos lettuce, spiced relish, sliced shallot, brioche bun with shoestring fries and aioli

BRISKET & CHEDDAR TOASTY 19

Brisket pastrami, cheddar, pickles, spiced tomato relish with shoestring fries and aioli

PORK COTELETTA 26

Crumbed pork cutlet, seeded mustard, apple and fennel slaw with lemon aioli

HARISSA ROASTED CHICKEN 27

Nichols chicken breast roasted with cauliflower and kale tabbouleh, lemon yoghurt, preserved lemon, olive

CAPE GRIM STEAK 35

250g flat iron steak, potato gratin, cos and radish salad, truffle butter or peppercorn sauce

MARKET FISH 28

Locally-sourced market fish pan fried with sugar snaps, fennel, chewy greens, saffron broth, risoni pasta

DESSERTS

PANNA COTTA 12

Westhaven yoghurt panna cotta, strawberry sauce, candied hazelnuts

BANOFFEE TART 14

Caramel custard, torched banana, whipped cream, grated chocolate, coffee caramel

CHOCOLATE BROWNIE 12

Warmed chocolate and walnut brownie, Van Diemen's vanilla bean ice cream, cocoa nib crumbs

TASMANIAN CHEESE PLATE 18

Two local cheeses with fresh apple, quince paste, candied walnuts, Tasmanian sea salt lavosh

AFFOGATO 10

Van Diemen's vanilla ice cream with almond biscotti, espresso coffee, amaretto

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.