

THE

BELROSE

HOTEL

Lunch 11.30am – 2.30pm | Dinner 5pm-9pm
🕒 All Day Menu Fri, Sat & Sun

MENU

TO SHARE & SIDES

GARLIC BREAD	🕒 7
Toasted ciabatta, garlic butter, parsley (v) + cheese 2.5	
CHICKEN WINGS	🕒 16
Hot sauce, pickles	
GRILLED HALOUMI	🕒 15
Crispy truffle polenta, broccolini, chilli & cherry tomato salsa	
ARANCINI	🕒 14
For flavour of the week, see specials board	
NACHOS	22
Pulled smoked beef brisket, guacamole, sour cream, tomato salsa, beans, coriander, cheese (gf)	
SALT & PEPPER CALAMARI	🕒 17
Shaoxing, ginger, fried garlic, shallots, chilli, sriracha mayo (gf) (df)	
CHIPS	🕒 7
Chipotle mayo (gf) (df)	
SEASONAL VEGETABLE CRISPS	🕒 6
Rosemary salt (vegan) (v) (gf) (df)	
ROCKET & PARMESAN SALAD	🕒 8
Aged balsamic vinegar (df*)	
SEASONAL GREENS	9
Sesame dressing, togarashi (v) (df) (gf*)	
MAC & CHEESE (v)	9
POTATO MASH (v) (gf)	9

TACOS

FRIED CHICKEN TACOS	16
Spicy katsu-marinated & fried chicken, spicy tomato salsa, slaw, jalapeño mayo, coriander	
PULLED BEEF TACOS	16
House-smoked brisket, spicy tomato salsa, slaw, guacamole, coriander, sriracha sauce (gf*) (df)	
FISH TACOS	16
Beer-battered barramundi, spicy tomato salsa, slaw, jalapeño mayo, coriander (gf*) (df)	
VEGETARIAN TACOS	15
Zucchini & sweet corn fritter, mint yoghurt, pickled onion, slaw (v) (df*)	

BURGERS

BURGER OF THE WEEK ^	
See specials board ^ Not included in Friday \$12 Burger promo	
CHEESEBURGER & CHIPS	🕒 19
180g ground beef brisket, American cheese, beetroot jam, tomato relish, lettuce, aioli, milk bun + add grilled bacon 3	
CHICKEN KATSU BURGER & CHIPS	🕒 19
Katsu-marinated & fried chicken thigh, smokey bonito mayo, hot sauce, American cheese, coriander, lettuce, pickles, seeded bun + add grilled bacon 3	
GRILLED CHICKEN BURGER & CHIPS	🕒 19
Moroccan-marinated chicken tenderloin, moroccan carrots, smoked corn salsa, harissa yoghurt, milk bun	
ZUCCHINI BURGER & CHIPS	🕒 17
Zucchini & sweet corn fritter, haloumi, mint yoghurt, rocket lettuce, milk bun (v)	

SALADS

MASTER STOCK CHICKEN SALAD	22
Master stock poached chicken breast, soba noodles, cucumber, green beans, cabbage, sesame seeds, fried garlic & shallot, ginger vinaigrette (df)	
VEGAN BOWL	19
Quinoa, roast pumpkin, beetroot, summer greens, pickles, seeds almond romesco (v) (gf*) (df)	
BROCCOLINI SALAD	19
Broccolini, sweet potato, beetroot, rocket, goats cheese, apple balsamic dressing (v) (gf) (df*)	
+ add poached chicken 5/ prawns 6 haloumi 4.5/ avocado 3.5/ master stock chicken 7	

🕒 All day menu

(v) These dishes are vegetarian.
(gf) These dishes are gluten free
(gf*) These dishes can be done GF
(df) These dishes are dairy free
(df*) These dishes can be done DF

MAINS

CHICKEN & LEEK POT PIE	27
Slow-cooked chicken, braised leeks, cream & herbs, veggie crisps	
ROAST PORCHETTA	30
Rolled pork belly, roasted sweet potato, apple & fennel slaw, jus (df*)	
PAN ROAST SALMON	30
Tasmanian salmon fillet, pumpkin & ginger puree, pickled enoki mushrooms, bok choy, teriyaki vinaigrette (df)	
MARKET FISH	MP
Seasonal garnish. See specials board	
BEEF BRISKET	26
Jack's Creek braised brisket, caramelised onion puree, chimichurri sauce, truffle polenta chips	
FISH & CHIPS	26
Beer-battered fish of the day, tartare sauce, mixed green leaf salad, malt vinegar salt (df)	
LAMB PAPPARDELLE	25
Slow-cooked lamb shoulder, fresh pappardelle, zucchini, confit cherry tomatoes, mint, chilli, parmesan (df*)	
CHICKEN PARMIE & CHIPS	🕒 26
Panko-crumbed chicken breast, Pomodoro sauce, prosciutto, mozzarella, slow-cooked cherry tomatoes, basil, buttermilk slaw	
CHICKEN SCHNITZEL & CHIPS	🕒 22
Panko-crumbed chicken breast, buttermilk slaw, brown butter sauce	
SALMON & PRAWN LASAGNE	26
Salmon, prawn, fresh egg pasta, crème fraiche & herbs	
RICOTTA GNOCCHI PRIMAVERA	24
House-made gnocchi, broccolini, zucchini, green beans, confit cherry tomatoes, mozzarella, basil (gf)	

FROM THE GRILL

All steaks served with mash or chips, charred broccoli, your choice of sauce + add mushroom sauce (df)/pepper sauce (df*)/gravy (gf*)/Kilpatrick butter

300GM SCOTCH FILLET (gf)	36^
200G EYE FILLET (gf)	34^
BUTCHER'S CUT (gf)	MP^
250G GRAINGE RUMP STEAK (gf)	🕒 28

^ Not included in Tight Tues promo

PIZZA

+ GF base add 4.5

MARGHERITA	🕒 18
Mozzarella, basil (v)	
NEW YORK PEPPERONI	🕒 20
Sliced pepperoni, smoked mozzarella	
HAM & PINEAPPLE	🕒 20
Sliced ham, roast pineapple, shallot, chilli oil	
HOUSE BBQ	🕒 22
Smoked beef brisket, ham, pepperoni, salami, house BBQ sauce	
LAS GAMBAS	🕒 22
Marinated prawns, mozzarella, cherry tomatoes, basil, chilli, rocket	
PROSCIUTTO	🕒 22
Artichoke, olives, mozzarella, parmesan, rocket	
CHICKEN PIZZA	🕒 20
Master stock chicken, sweet chilli, mozzarella, shallots, vegetable crisps, fried shallot, garlic & sesame	

DESSERT

See specials board

GELATO CONE OR CUP	single 5 extra scoop 3
ASSORTED CAKES & PASTRIES	

KIDS' MENU

* Chips can be replaced with garden salad/seasonal greens

CHICKEN NUGGETS & CHIPS	🕒 9
CHEESEBURGER & CHIPS	🕒 9
FRIED CHICKEN BURGER & CHIPS	🕒 9
FISH & CHIPS (gf*)	🕒 9
HAM & PINEAPPLE PIZZA	🕒 9
MAC & CHEESE	🕒 9
GRILLED CHICKEN TENDERLOINS & GREENS	🕒 9

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BARREL FRESH WINE ON TAP

	150ml	250ml
T'GALLANT CAPE SCHANCK PINOT GRIGIO, Mornington Peninsula, VIC	7.5	12.5
SQUEALING PIG SAUVIGNON BLANC, Marlborough, NZ	8.5	14
ST HUBERTS CHARDONNAY, Cool Climate, VIC	7.5	12.5
SQUEALING PIG ROSÉ, VIC	7.5	12.5

SPARKLING & CHAMPAGNE

	150ml	Bottle
MORGAN'S BAY RESERVE COLLECTION SPARKLING CUVÉE, South Eastern Australia	7	26
SEC & CO PROSECCO, VIC	8.5	38
TALTARNI CUVÉE ROSÉ VINTAGE, VIC, SA, TAS	11	49
PETITE CORDON BRUT NV BY MUMM, Marlborough, NZ	11	49
MUMM GRAND CORDON BRUT NV, Champagne, France		100

WHITE

RIESLING

	150ml	250ml	Bottle
HENSCHKE PEGGY'S HILL RIESLING, Eden Valley, SA	9.5	15.5	48

PINOT G

MEZZACORONA PINOT GRIGIO, Trentino, Italy			36
ANT MOORE PINOT GRIS, Marlborough, NZ	9	15	40

SAUVIGNON BLANC & BLENDS

SPINNING TOP SAUVIGNON BLANC, Marlborough, NZ	7.5	12.5	31
BIRD IN HAND SAUVIGNON BLANC, Adelaide Hills, SA			46
MORGAN'S BAY RESERVE COLLECTION SEMILLON SAUVIGNON BLANC, S/E AUST	7	11.5	26
LEEUEWIN ESTATE CLASSIC DRY WHITE, Margaret River, WA			39

CHARDONNAY

PEPPER TREE CHARDONNAY, Orange, NSW	9	15	40
LARRY CHERUBINO PEDESTAL CHARDONNAY, Margaret River, WA			55

MOSCATO

HARTOG'S PLATE MOSCATO, WA	7.5	12.5	36
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ROSÉ

BOUCHARD AINE & FILS ROSÉ, France	8.5	14	39
CHATEAU RIOTOR ROSÉ, Provence, France			59

RED

RED VARIETALS

	150ml	250ml	Bottle
ARGENTO MALBEC, Mendoza, Argentina	9	15	39
BRAVE SOULS GRENACHE SHIRAZ MOURVEDRE, Barossa Valley, SA			48
CALO TEMPRANILLO, Rioja, Spain	9	15	40

PINOT NOIR

SPINNING TOP PINOT NOIR, Marlborough, NZ	9	15	39
JOSEF CHROMY PEPIK PINOT NOIR, TAS			52

CABERNET & BLENDS

MAXWELL LITTLE DEMON CABERNET MERLOT, McLaren Vale, SA	8.5	14	39
WYNNS THE GABLES CABERNET SAUVIGNON, Coonawarra, SA	9.5	15.5	44

SHIRAZ & BLENDS

MORGAN'S BAY RESERVE COLLECTION SHIRAZ CABERNET, South East Australia	7	11.5	26
BERTON VINEYARDS RESERVE BAROSSA SHIRAZ, Barossa, SA	8	13	38
MR. RIGGS THE GAFFER SHIRAZ, McLaren Vale, SA			46

COCKTAILS

FROSE	12	FRENCH MARTINI	15
Squealing pig rosé, strawberry syrup, soda, lime		Smirnoff vodka, Chambord, pineapple juice	
APEROL SPRITZ	15	PEACH SOUR	15
Aperol, prosecco, soda, orange		Absolute vanilla vodka, peach Schnapps, pink grapefruit, lime	
ROX MARGARITA	15	TROPICAL WEIS	15
<i>(Classic/ Mango & Chilli/ Passionfruit)</i>		Smirnoff vodka, peach Schnapps, Malibu, coconut cream, house tropical blend syrup	
MOJITO	15	LONG ISLAND	18
<i>(Classic/ Mango & Passionfruit/ Coconut & Lime)</i>		Smirnoff Vodka, Gordon's gin, Pampero rum, Sauza tequila, Cointreau, agave, lemon, cola	
PORNSTAR MARTINI	15	PEACH BELLINI	12
Absolut vanilla vodka, passionfruit, pineapple, sparkling wine shot		Sparkling, peach Schnapps, peach puree	
ESPRESSOTINI	15	BOUNTY	15
Smirnoff vodka, Kahlua, espresso		Baileys, Malibu, coconut, dark chocolate, cream	

BRUNCH MENU

Daily 10am-11.30am

EXTENDED BRUNCH MENU

Available Saturday & Sunday.

See specials board.

HOUSE-BAKED BANANA BREAD	7	TRADITIONAL MILKSHAKES	250ml 4	500ml 8
w/ butter		Vanilla, Chocolate, Strawberry, Caramel		
TOASTED SOURDOUGH	7	FRESH JUICES		355ml 7
w/ butter, jam, or vegemite		Choose & mix up to 3; Apple, Orange, Carrot, Mint, Ginger		
BELROSE GRANOLA	8	COFFEE		
Seasonal fruit, Greek yoghurt (df*)		Flat White, Cappuccino, Latte, Piccolo, Macchiato	Cup 4.5	Mug 5
THE BELROSE BACON & EGG ROLL	10	Long Black, Espresso	Cup 4	Mug 4.5
Streaky bacon, green eggs, sriracha mayo, milk bun		Chai Latte, Hot Chocolate	Cup 4.5	Mug 5
WAFFLES	10	Kids' Warm Chocolate		3
Maple syrup, berries, whipped cream		Kids' Babycino		2.5
SMASHED AVO	12	+ add soy/almond/decaf +0.5		
Goats curd, dukkah, basil (df*)		+ add extra coffee shot +0.5		
		ASSORTED TEAS		Pot 4.5
		English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile		

ADD ONS

- + add grilled bacon 5.0
- + add eggs your way 3.0
- + add avocado 4.0
- + add haloumi 4.5
- + add sourdough 3.0

CAFE MENU

Daily 10am-9pm

TRADITIONAL MILKSHAKES	250ml 4	500ml 8
Vanilla, Chocolate, Strawberry, Caramel		
FRESH JUICES		355ml 7
Choose & mix up to 3; Apple, Orange, Carrot, Mint, Ginger		
COFFEE		
Flat White, Cappuccino, Latte, Piccolo, Macchiato	Cup 4.5	Mug 5
Long Black, Espresso	Cup 4	Mug 4.5
Chai Latte, Hot Chocolate	Cup 4.5	Mug 5
Kids' Warm Chocolate		3
Kids' Babycino		2.5
+ add soy/almond/decaf +0.5		
+ add extra coffee shot +0.5		
ASSORTED TEAS		Pot 4.5
English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile		

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