



the
belrose
hotel

MENU

LUNCH 11:30AM - 2:30PM • DINNER 5PM - 9PM • PLEASE ORDER AT THE BAR

SOMETHING LIGHT

Members

Turkish Garlic Bread (v)	6	7
Bruschetta (v)	9	10
Marinated tomato salad, balsamic glaze, basil and extra virgin olive oil		
Southern Spiced Buffalo Chicken Wings	12	13
with bacon aioli		
Tacos of the Day	17	19
(Please see chalkboard)		
Four Cheese Pizza Bread	20	21
Pecorino, Mozzarella, Parmesan, Gorgonzola		
Grilled Haloumi (gf)	10	11
Greek style Haloumi grilled with fresh oregano, lemon and olive oil		
Chicken Kofta	15	16
Mediterranean spiced grilled chicken, tahini yoghurt, and Greek salad served with house stretched pitta bread		
Prawn and Chorizo with Pepperonata and Dipping Bread (*)	17	19
Sofrito sauce with lentils, capsicums, saffron and garlic		

SALADS

Members

Classic Caesar	14	16
Baby cos, garlic croutons, crispy bacon, egg, shaved parmesan, Caesar dressing		
<i>Add Yamba prawns \$6 Add poached chicken \$5</i>		
Broccoli and Spring Onion Slaw (v) (gf)	15	17
Hazelnuts, snow peas, buttermilk dressing		
Prawn Quinoa Salad (gf)	22	24
Tiger prawns, orange, charred corn, chickpeas, green leaves, cab sav vinaigrette		
House Cured Huon Salmon Salad (gf)	18	20
Chia seed, green leaves and purple salad, cream fraiche, ginger vinaigrette		
Hawaiian "Poke" Salad (gf)	19	21
Marinated fish, kimchi, rice, poke crunch, lemon wedges and cucumber		
<i>Please see chalk board for the fish of the day</i>		
Lamb Salad (gf)	20	22
Slices of spring lamb, baby spinach leaf, toasted pinenuts, currants with feta, roasted pumpkin and pomegranate dressing		

BURGERS

Members

All served on a soft organic burger bun with a side of fries

Belrose Burger	20	22
Bacon, American cheese, shredded lettuce, tomato, sliced beetroot and homemade Belrose burger sauce		
Classic Cheese	17	19
Grass fed beef patty, American cheese, onion and pickles, American mustard and homemade ketchup		
Peri-Peri Chicken Burger	17	19
Grilled marinated chicken breast, tomato, crisp lettuce, Peri-peri aioli		
Spiced Mushroom, Rice & Carrot Burger (v)	16	18
Mozzarella, sunflower seed, minted yoghurt, crispy lettuce and alfalfa		
Hand Crumbed Chicken Schnitzel Burger	16	18
With tomato, shredded iceberg, your choice of sauce		

MAINS

Members

350g Grain Fed Grainge Bone on Sirloin and grilled Yamba Prawns (gf)	38	42
Kipfler potatoes served with Hollandaise sauce		
200g Prosciutto and Sage Wrapped Pasture-Fed Southern Prime Eye Fillet (gf)	36	40
Served with fondant potato fresh green beans and porcini mushroom cream sauce		
Chargrilled Spiced Lamb Cutlets (gf)	29	32
White bean puree, pickled cabbage, Kipfler potatoes and lamb jus		
Pan-Fried Humpty Doo Barramundi (gf)	25	27
Ratatouille sauce, asparagus		
Fish of the Day	25	27
Please see chalkboard		

STORY OF OUR STEAKS

Great Southern Prime is naturally grass fed and free range beef and lamb raised in some of Australia's most prestigious farming country. Grainge Angus beef is produced in the Riverina region of NSW, where Black Angus cattle are grain fed for over 120 days. Pinnacle is a naturally grass fed and free range program, characterised by its distinctive natural marbling. The Pinnacle is about saying 'No' to shortcuts.

All below steaks are served with salad and your choice of chips or mash

200g Pasture-Fed Southern Prime eye fillet (*)	32	35
250g Pinnacle Pasture-Fed Scotch (*)	28	30
300g 300 Day Grain-Fed Grainge Rump (*)	26	28

Sauces - Mushroom, green pepper, gravy, Béarnaise

PUB CLASSICS

Members

Choice of chips or mash

Fish and Chips	22	24
Beer battered John Dory, chips and salad with tartare sauce		
Chicken Breast Schnitzel	20	22
Hand crumbed with panko bread crumbs and fresh herbs		
Chicken Parma	22	24
Napoli sauce, mozzarella cheese and smoked leg ham		
Salt and Pepper Squid (gf)	17	19
Calamari strips, spring salad, lemon and garlic aioli		

PASTA

Members

Vegetarian	18	20
Please see chalkboard		
Pasta of the Day	18	20
Please see chalkboard		

PIZZA

Members

Meat Lover	22	24
With bacon, pepperoni, chorizo, chicken and smoked BBQ sauce		
Ham and Pineapple	17	19
Smoked leg ham and pineapple pieces		
Tandoori Chicken	22	24
Marinated chicken, red onion, capsicum, mango chutney, coriander, mint yoghurt		
Vegetarian	19	21
Capsicum, red onion, eggplant, zucchini, broccoli, rocket		
Prosciutto	23	25
Rocket and shaved parmesan		
Margherita	17	18
Cherry tomato, basil and buffalo cheese		
Pepperoni	19	21
Cherry tomato		
<i>Gluten free bread available \$4</i>		

SIDES

Members

Caprese Salad (v, gf)	12	13
Buffalo mozzarella, tomato, basil, balsamic pearls and rocket		
Market Salad (v)	5	6
Onion, tomato, Asian cress, champagne vinaigrette		
Seasonal Greens (v, gf)	6	7
Bowl of Fries	6	7
Aioli		

DESSERTS

Members

Vanilla Soft Serve	4	5
With your choice of topping		
Chocolate Tart	10	11
Italian meringue, crumble, chocolate ice-cream		
Belrose Strawberry Cheesecake	10	11
classic cheesecake, biscuit crumb, strawberry mousse, strawberry gel (Served in a glass)		
Mango Semifreddo	10	11
Shortbread, fresh mango, berry coulis		

MORNING MENU

Members

Café opening times 10:00 - 11:30 am

Warm Banana Bread & Butter	6	7
Croissant & Preserve	5	6



Crumbed Calamari Rings	10	11
With chips		
Pasture Fed 150g Beef Rump (gf)	13	15
Salad and chips or mash		
Kids Taco	10	11
Chicken, tomato, lettuce, mayo		
Chicken Nuggets	10	11
Chips and tomato sauce		
Tempura Battered Fish	10	11
Chips and tomato sauce		
Ham & Pineapple Pizza	10	11
Napoli sauce and mozzarella		
Ham Pizza	10	11
Napoli sauce and mozzarella		
Margherita Pizza	10	11
Spaghetti Bolognese	10	11

Heirloom carrots - open pollinated instead of hybrid / Jalapeño - is a medium sized chili pepper pod
 Chipotle - is a smoke-dried jalapeño / Radicchio - is a variety of lettuce cultivated form of leaf chicory / Tatsoi - is an Asian lettuce
 Crème fraiche - Acidic cream / Mizuna - Japanese mustard greens tastes like sharp watercress / Tahini - Sesame seed dip

Sustainable seafood - We understand the impact overfishing has on our oceans and their wildlife. Belrose Hotel is committed to sourcing sustainable seafood from local suppliers in an effort to help you make informed choices like choosing Humpty Doo Barramundi from the Northern Territory or prawns from Yamba in NSW.

Whilst every effort is made here at Belrose Hotel to ensure products marked with (GF) or () are gluten free, some may take on traces of gluten during the cooking process. Please note our chips are not gluten free.*