

THE BELROSE HOTEL

VIEW MENU
ONLINE



VIEW CHEF
SPECIALS



Brunch 10am – 11am | Lunch 11am – 2.30pm | Dinner 5pm-9pm

 All Day Menu: Fri, Sat & Sun; 11am-9pm

MENU

TO SHARE & SIDES

GARLIC BREAD 🕒	9
Toasted ciabatta, garlic butter, parsley (v) + add cheese 2.5	
CHICKEN WINGS 🕒	19
Brined & fried, tossed in Korean honey chilli sauce, pickles (10 per serve)	
ARANCINI 🕒	14
Truffle mushroom, mozzarella, parmesan, chipotle mayo (v) (5 per serve)	
CHICKEN SOUVLAKI	17
Grilled & spiced chicken tenders, grilled yoghurt flat bread, cos lettuce, cherry tomatoes, sumac onions, tzatziki, mint & parsley	
SALT & SZECHUAN CALAMARI 🕒	18
Shaoxing & ginger-marinated squid, fried garlic, shallots, chilli, chipotle mayo (gf) (df)	
CHIPS 🕒	10
Chipotle mayo (gf) (df)	
MIXED LEAF SALAD 🕒	9
Eschalot dressing, herbs (v) (ve) (gf) (df)	
SEASONAL GREENS	9
Confit garlic & lemon oil (v) (ve) (gf) (df*)	
POTATO MASH	9
House-made creamy potato mash (v) (gf)	

All seafood is subject to seasonal availability and market supply. Country of origin will be provided on request. While we endeavour to source Australian product wherever possible, some items may be imported or mixed origin. Please speak to our staff regarding today's selection and provenance. Allergen information is available upon request.

🕒 All day menu

^ Not valid with Tues \$16 Meals promotion

TACOS

BUTTERMILK-FRIED CHICKEN	18
Spicy tomato salsa, slaw, jalapeño mayo, coriander (df*)	
BBQ PULLED PORK	18
Spicy tomato salsa, slaw, guacamole, sriracha mayo, coriander (gf*) (df)	
BEER-BATTERED FISH	18
Spicy tomato salsa, slaw, jalapeño mayo, coriander (gf*) (df)	
PUMPKIN & HALOUMI FRITTERS	18
Spicy tomato salsa, slaw, tzatziki, jalapeño mayo, coriander (v)	

PIZZA

MARGHERITA	20
Mozzarella, basil (v) (gf*) (df*)	
PERI PERI CHICKEN	21
Peri Peri chicken breast, bacon, red onion, mozzarella, Peri Peri mayo (gf*) (df*)	
PEPPERONI	22
Sliced pepperoni, mozzarella (gf*) (df*)	
HAM & PINEAPPLE	23
Sliced ham, roast pineapple, shallot (gf*) (df*)	
HOUSE BBQ	24
Smoked pulled pork, ham, pepperoni, salami, mozzarella, house BBQ sauce (gf*) (df*)	
LAS GAMBAS	26
Marinated prawns, chorizo, mozzarella, cherry tomatoes, basil, chilli, rocket pesto (gf*) (df*) (cn*)	
SUPREME	23
Bacon, pepperoni, mushrooms, capsicum, red onion, pineapple, shallot, mozzarella (gf*) (df*)	
MUSHROOM & PUMPKIN	23
Roast mushroom & pumpkin, button mushroom, mozzarella cheese, feta, pesto, rocket (v) (ve*) (gf*) (df*) (cn*)	

+ add GF base 4.5

(v) Vegetarian | (ve) Vegan | (ve*) Can be vegan
(gf) Gluten free | (gf*) Can be gluten free | (df) Dairy free
(df*) Can be dairy free | (cn*) Can be nut free

BURGERS 🕒

CHEESEBURGER & CHIPS 22

180g beef brisket patty, American cheese, smoked onion mayo, special burger sauce, lettuce, milk bun (gf*)

STEAK SANDWICH & CHIPS 27

Marinated rump steak, American cheese, tomato, lettuce, house pickle, onion rings, smoked onion mayo, on toasted garlic panini

CHICKEN B.L.T. & CHIPS 24

Peri Peri chicken breast, bacon, cos lettuce, Peri Peri mayo, tomato, cheese, on a toasted garlic panini

CHICKEN BURGER & CHIPS 22

Korean-fried chicken breast, rainbow slaw, American cheese, Korean chilli honey sauce, aioli, milk bun

VEGETARIAN BURGER & CHIPS 20

Pumpkin & haloumi fritters, tomato, lettuce, tzatziki sauce, whipped honey & jalapeño ricotta cheese, milk bun (v)

+ add grilled bacon 3

SALADS

GRILLED HALOUMI SALAD 23

Roasted cauliflower, quinoa, spinach, herbs, beetroot, pomegranate, grilled broccolini, walnut, dukkah, balsamic glaze (v) (ve*) (gf) (df*) (cn*)

CHICKEN BURRITO BOWL 24

Grilled chicken tender, coriander lime rice, red kidney beans, lettuce, roasted peppers, sweet corn, shredded cheese, sour cream, spicy tomato salsa, chipotle mayo, fried tortilla (gf) (df*)

ROAST PUMPKIN SALAD 20

Roasted pumpkin & mushroom, red onion, rocket, pomegranate, goat's cheese, honey balsamic dressing, pumpkin seeds (v) (gf) (df*) (cn*)

+ add marinated rump steak 7 /
chicken tenders 7 / fresh tiger prawns (3) 8 /
haloumi 6 / avocado 4

MAINS

HOUSE-MADE PIE 26

See specials board for description

NACHOS 25

Pulled BBQ pork, guacamole, sour cream, tomato salsa, beans, coriander, cheese (v*) (gf) (df*)

STEAMED BARRAMUNDI 32

Barramundi fillet, coriander lime rice, baby bok choy, chilli lime & soy dressing (gf*) (df)

FISH & CHIPS 27

Beer-battered fish of the day, tartare sauce, mixed leaf salad (gf*) (df)

LAMB RISOTTO 30

Slow-cooked lamb shoulder, cherry tomatoes, zucchini, mint, chilli, parmesan (gf) (df*)

PRAWN PASTA 30

Angel hair pasta, green prawns, garlic, chilli, basil, cherry tomatoes, Napolitana sauce (df)

HOUSE-MADE RICOTTA GNOCCHI 28

Roasted cauliflower, broccolini, cherry tomatoes, goat's cheese sauce, rocket pesto (v) (gf) (cn*)

CHICKEN PARMIE & CHIPS 🕒 29

Panko-crumbed breast, Pomodoro, prosciutto, mozzarella, basil, mixed leaf salad

CHICKEN SCHNITZEL & CHIPS 🕒 26

Panko-crumbed breast, gravy, mixed leaf salad

FROM THE GRILL

Steaks served with mash & veg OR
chips & salad

+ add cream of mushroom sauce (gf)/
cream of pepper sauce (gf) / gravy (gf) /
Kilpatrick butter (gf)

200G EYE FILLET (gf) (df*) 39^

250G BEEF RUMP (gf) (df*) 🕒 33

BUTCHER'S CUT (gf) (df*) MP^

DESSERT

GELATO CUP	<i>SINGLE</i> 5	<i>EXTRA SCOOP</i> 3
AFFOGATO		8
Coffee shot, vanilla ice-cream (gf) + add Frangelico, Tia Maria, Kahlua or Baileys 6		
STICKY DATE PUDDING		12
Butterscotch sauce, vanilla ice-cream		
CHOCOLATE NEMESIS		12
Triple chocolate brownie, vanilla ice-cream (gf)		

KIDS' MENU

* Chips can be replaced with salad/ greens

CHICKEN NUGGETS & CHIPS	12
CHEESEBURGER & CHIPS	12
FRIED CHICKEN BURGER & CHIPS	12
FISH & CHIPS (gf*) (df*)	12
PIZZA	12
Margherita (v) / Ham & Pineapple/ Ham & Cheese (gf*)	
SPAGHETTI	12
Napolitana sauce, parmesan (v) (df*)	
GRILLED CHICKEN & GREENS (gf) (df)	12

CAFE MENU

Daily 10am – 9pm

COLD DRINKS

Iced Chocolate	375ml	7
Coffee Frappé	375ml	7
Iced Long Black	300ml	6
Iced Latte / Mocha	300ml	7
Iced Coffee w/ ice-cream	300ml	7

+ add a shot of caramel/ hazelnut/
vanilla syrup 0.5

TRADITIONAL MILKSHAKES 250ml 4 500ml 8

Vanilla, Chocolate,
Strawberry, Caramel,
Nutella

SMOOTHIES 355ml 9

Mixed Berry, Mango

COFFEE

Flat White, Cappuccino,	Cup 4.5	Mug 5
Latte, Piccolo, Macchiato		
Long Black, Espresso	Cup 4	Mug 4.5
Chai Latte, Hot Chocolate	Cup 4.5	5
Kids' Warm Chocolate		3
Kids' Babycino		2.5

+ add soy/almond/oat/ decaf +0.5

ASSORTED TEAS Pot 4.5

English Breakfast, Earl Grey,
Green Tea, Peppermint,
Chamomile

BRUNCH MENU

Daily 10am – 11am

HOUSE-BAKED BANANA BREAD	7
w/ butter (v)	
TOASTED SOURDOUGH	7
w/ butter, jam, or vegemite	
BACON & EGG ROLL	8
Double bacon, fried egg, aioli, tomato sauce, milk bun (v*) (gf*)	
AVOCADO TOAST	12
Sliced avocado, cherry tomatoes, fetta, dukkah, sourdough (v) (ve*) (df*) (cn*)	
THE BELROSE BIG BREAKFAST PLATE	20
Double bacon, grilled tomato, mushroom, chorizo, double hash brown, eggs your way, sourdough (v*) (df)	

ADD ONS

+ add eggs your way 3 + add hash brown 3
+ add sourdough 3 + add haloumi 6
+ add bacon 4 + add grilled tomato 3
+ add chorizo 5 + add roast mushrooms 4
+ add avocado 4

BARREL FRESH WINE ON TAP

	150ml	250ml	Bottle
T'GALLANT CAPE SCHANCK PINOT GRIGIO, Vic	9	14	-
SQUEALING PIG SAUVIGNON BLANC, Marlborough, NZ	9.5	15	-
ST HUBERTS CHARDONNAY, Vic	9	14	-
SQUEALING PIG ROSÉ, Vic	9	14	-

SPARKLING & CHAMPAGNE

	150ml		Bottle
MORGAN'S BAY RESERVE COLLECTION SPARKLING CUVÉE, SEA	8	-	30
AURELIA PROSECCO, SEA	10	-	42
TALTARNI CUVÉE BRUT, Vic/ Tas	12	-	55
TALTARNI CUVÉE ROSÉ, Vic/ SA/ Tas	-	-	55
MOET & CHANDON IMPERIAL BRUT NV, Champagne, France	-	-	120
VEUVE CLICQUOT BRUT NV, Champagne, France	-	-	145

WHITES

	150ml	250ml	Bottle
LEO BURING DRY RIESLING, Clare Valley, SA	10	16	45
MEZZACORONA PINOT GRIGIO, Trentino, Italy	-	-	40
TIM ADAMS PINOT GRIS, Clare Valley, SA	11	18	52
MORGAN'S BAY RESERVE COLLECTION SSB, SEA	8	12.5	30
SKIPJACK SAUVIGNON BLANC, Marlborough, NZ	9	14	40
DANDELION WISHING CLOCK SAUVIGNON BLANC, Adelaide Hills, SA	-	-	52
GEMTREE LUNA CRESCENTE FIANO, McLaren Vale, SA	-	-	55
CASTELLI SILVER SERIES CHARDONNAY, Great Southern, WA	10.5	16.5	48
VASSE FELIX FILIUS CHARDONNAY, Margaret River, WA	-	-	56
HARTOG'S PLATE MOSCATO, WA	8	12.5	35

ROSÉ

	150ml	250ml	Bottle
BRISE MARITIME ROSÉ, Méditerranée, France	9.5	15	40
LUMIÈRE DE PROVENCE ROSÉ, Provence, France	-	-	60

RED

	150ml	250ml	Bottle
ARGENTO ESQUINAS MALBEC, Mendoza, Argentina	9.5	15	40
ASTRALE CHIANTI, Tuscany, Italy	9.5	15	40
THISTLEDOWN GORGEOUS GRENACHE, SA	-	-	50
ALLEGIANCE L'ARTISTE PINOT NOIR, Tumbarumba, NSW	9.5	15	40
CASTELLI SILVER SERIES PINOT NOIR, Great Southern, WA	-	-	48
HAREWOOD ESTATE CABERNET MERLOT, Great Southern, WA	10	16	45
WYNNS THE GABLES CABERNET SAUVIGNON, Coonawarra, SA	10	16	45
MORGAN'S BAY RESERVE COLLECTION SHIRAZ CABERNET, SEA	8	12.5	30
MOUNTADAM FIVE-FIFTY SHIRAZ, Barossa, SA	9.5	15	40
PIKES STONE CUTTERS SHIRAZ, Clare Valley, SA	-	-	55

ALCOHOL FREE

HENKELL ALCOHOL FREE SPARKLING 200ml, Germany	9		
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COCKTAILS

FAVOURITES

PINK FLOYD	19
Gordon's pink gin, strawberry monin, Smirnoff vodka, lime juice, soda water	
MIDORI SPLICE	19
Midori, Malibu, pineapple juice, coconut cream	
KENTUCKY SWEET TEA	19
Jim Beam, Limoncello, peach puree, maple & thyme syrup	
MOJITO	19
Havana Club rum, lime, mint	
MANGO WEIS	19
Smirnoff vodka, De Kuyper peach schnapps, Malibu, coconut cream, mango	
BOTANICAL SPRITZ	19
Gordon's gin, Limoncello, basil & cucumber syrup	
POMEGRANATE SOUR	19
Gordon's gin, De Kuyper peach schnapps, lime, pomegranate	
AMARETTO SOUR	19
Disaronno amaretto, Maker's Mark bourbon, lemon, sugar	
FROZEN MANGO DAIQUIRI	19
Havana Club rum, mango, lime, orange	
PEANUT BUTTER CUP	19
Baileys, butterscotch schnapps, peanut butter, dark crème de cacao, caramel, cream	

MARGARITAS

TOMMY'S MARGARITA*	22
Don Julio Blanco tequila, lime, agave	
ROX MARGARITA	19
Casamigos Blanco tequila, triple sec, lime	
ROX SPICY COCONUT MARGARITA	19
Casamigos Blanco tequila, lime, habanero, coconut cream	
PASSIONFRUIT MARGARITA	19
Casamigos Blanco tequila, triple sec, passion fruit, lime	

MARTINIS

PORNSTAR MARTINI	19
Absolut vanilla vodka, passionfruit, pineapple, sparkling wine shot	
ESPRESSOTINI	19
Smirnoff vodka, Kahlua, espresso	
LYCHEE MARTINI	19
Smirnoff vodka, lychee liqueur, lychee juice, lime	
GUMMY BEAR MARTINI	19
Havana Club rum, lychee liqueur, lime, strawberry syrup, gummy bears	

ALCOHOL-FREE

PASSION FRUIT MOJITO	15
Passion fruit, mint, lime	
LYCHEE PARADISE	15
Lychee, pineapple, orange, coconut syrup	

* Excluded from \$14 cocktail promos



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HAPPENING AT YOUR LOCAL

* Sign up to our mailing list, and receive a birthday email at the start of your birthday month with instructions on how to redeem this offer. Cannot be redeemed on the spot.