

THE BELROSE HOTEL

VIEW MENU
ONLINE



VIEW CHEF
SPECIALS



Brunch: 10am - 11am
All Day Dining: 11am - 9pm

MENU

TO SHARE & SIDES

GARLIC BREAD 10

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 18

Grilled & spiced chicken tenders, grilled yoghurt flat bread, cos lettuce, cherry tomatoes, sumac onions, tzatziki, mint & parsley

SALT & SZECHUAN CALAMARI 19

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*)

GRILLED CORN 8

Chipotle mayo, parmesan (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.

(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

TACOS

BUTTERMILK-FRIED CHICKEN 19

Spicy tomato salsa, slaw, jalapeño mayo, coriander (df*)

BBQ PULLED PORK 19

Spicy tomato salsa, slaw, guacamole, sriracha mayo, coriander (gf*) (df)

BEER-BATTERED FISH 19

Spicy tomato salsa, slaw, jalapeño mayo, coriander (gf*) (df)

VEGETARIAN 19

Roasted cauliflower, slaw, spicy tomato salsa, guacamole, sriracha mayo, coriander (v) (gf*) (df)

PIZZA * All pizzas can be made gluten-free

MARGHERITA 21

Mozzarella, basil (v)

PERI PERI CHICKEN 23

Peri Peri chicken breast, bacon, red onion, mozzarella, Peri Peri mayo

PEPPERONI 23

Sliced pepperoni, mozzarella

HAM & PINEAPPLE 24

Sliced ham, roast pineapple, shallot

HOUSE BBQ 26

Smoked pulled pork, ham, pepperoni, salami, mozzarella, house BBQ sauce

LAS GAMBAS 28

Marinated prawns, chorizo, mozzarella, cherry tomatoes, basil, chilli, rocket pesto (cn*)

SUPREME 25

Bacon, pepperoni, mushrooms, capsicum, red onion, pineapple, shallot, mozzarella

MUSHROOM & PUMPKIN 24

Roast mushroom & pumpkin, button mushroom, mozzarella cheese, feta, pesto, rocket (v) (cn*)

+ add GF base 4.5

BURGERS

CHEESEBURGER & CHIPS 23

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

STEAK SANDWICH & CHIPS 28

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

CHICKEN B.L.T. & CHIPS 26

Grilled hot Buffalo chicken breast, bacon, cos lettuce, tomato, onion rings, blue cheese sauce, on a toasted garlic panini

CHICKEN BURGER & CHIPS 23

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

VEGETARIAN BURGER & CHIPS 21

Roasted cauliflower, crispy haloumi, lettuce, guacamole, sriracha mayo, milk bun (v)

+ add grilled bacon 3

SALADS

GRILLED HALOUMI SALAD 24

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

CHICKEN BURRITO BOWL 25

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*)

CHIMICHURRI STEAK SALAD 27

Grilled rump steak, cherry tomatoes, cucumber, Spanish onion, crispy chickpeas, rocket, chimichurri sauce (v*) (gf) (df)

+ add marinated rump steak 7 / chicken tenders 7 / haloumi 6/ avocado 4

MAINS

HOUSE-MADE PIE 27

See Chef Specials board for description

NACHOS 26

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

BARRAMUNDI 33

Steamed 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)

SEAFOOD RISOTTO 32

Crab meat, fish fillet, cherry tomatoes, preserved lemon, crispy shallot, parmesan (gf) (df*)

PRAWN PASTA 32

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

HOUSE-MADE RICOTTA GNOCCHI 29

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*) 43^

250G BEEF RUMP (gf) (df*) 34

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

^ Not valid with Tues \$17 Meals promotion

DESSERT

GELATO CUP	<i>SINGLE</i> 6	<i>EXTRA SCOOP</i> 4
AFFOGATO		9
Coffee shot, vanilla ice-cream (gf)		
+ add Frangelico, Tia Maria, Kahlua or Baileys 6		
STICKY DATE PUDDING		13
Butterscotch sauce, vanilla ice-cream		
CHOCOLATE NEMESIS		13
Triple chocolate brownie, vanilla ice-cream (gf)		

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 5	Mug 5.5
Latte, Piccolo, Macchiato		
Long Black, Espresso	Cup 5	Mug 5.5
Chai Latte, Hot Chocolate	Cup 5	Mug 5.5
Kids' Warm Chocolate		4
Kids' Babycino		3.5

+ add soy/almond/oat/ decaf +0.5

ASSORTED TEAS

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

Pot 5

KIDS' MENU

* Chips can be replaced with salad/ greens

CHICKEN NUGGETS & CHIPS	13
CHEESEBURGER & CHIPS	13
FRIED CHICKEN BURGER & CHIPS	13
FISH & CHIPS (gf*) (df*)	13
PIZZA	13
Margherita (v) / Ham & Pineapple/ Ham & Cheese (gf*)	
SPAGHETTI	13
Napolitana sauce, parmesan (v) (df*)	
GRILLED CHICKEN & GREENS (gf) (df)	13

BRUNCH MENU

Daily 10am – 11am

HOUSE-BAKED BANANA BREAD	8
w/ butter (v)	

TOASTED SOURDOUGH	8
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w/ butter, jam, or vegemite

BACON & EGG ROLL	9
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Double bacon, fried egg, aioli, tomato
sauce, milk bun (v*) (gf*)

AVOCADO TOAST	13
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Sliced avocado, cherry tomatoes, fetta,
dukkah, sourdough (v) (ve*) (df*) (cn*)

THE BELROSE BIG BREAKFAST PLATE	22
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Double bacon, grilled tomato,
mushroom, chorizo, double hash
brown, eggs your way, sourdough
(v*) (df)

ADD ONS

+ add eggs your way 3
+ add sourdough 3
+ add bacon 5
+ add chorizo 5
+ add hash brown 3
+ add haloumi 6
+ add grilled tomato 3
+ 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
BRISÉ 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
BROWN BROTHERS PINOT GRIGIO ZERO, 200ml, VIC	9
BROWN BROTHERS SAUVIGNON BLANC ZERO, 200ml, VIC	9
BROWN BROTHERS DRY ROSÉ ZERO, 200ml, VIC	9

COCKTAILS

FAVOURITES

PINK FLOYD 19
Gordon's pink gin, strawberry monin,
Smirnoff vodka, lime juice, soda water

SUMMER RUSH 19
Casamigos Blanco tequila, triple sec,
lemon juice, honey syrup, hot sauce

MOJITO 19
Havana Club rum, lime, mint

MANGO WEIS 19
Smirnoff vodka, De Kuyper peach
schnapps, Malibu, coconut milk,
mango

BERRY SOUR 19
Makers Mark whiskey, berries,
basil, lemon juice

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

ALCOHOL-FREE

PASSION FRUIT MOJITO 15
Passion fruit, mint, lime

LYCHEE PARADISE 15
Lychee, pineapple, orange,
coconut syrup

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 milk

PASSION FRUIT MARGARITA 19
Casamigos Blanco tequila, triple sec,
passion fruit, lime

FROZEN WATERMELON 19
Casamigos Blanco tequila, agave, lime
juice, watermelon

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

STRAWBERRY CONTESSA MARTINI 19
Gordon's gin, Aperol, strawberry
syrup, lemon juice, agave syrup

PINE APEROL SOUR MARTINI 19
Aperol, Gordon's gin, pineapple juice,
lemon juice

** Excluded from \$14 cocktail promos*



30% OFF FOR YOUR BIRTHDAY!*

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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.