

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	
FIELD MUSHROOM & HALOUMI STEAK	18
Roast pumpkin, haloumi, balsamic glaze (v) (gf)	
ARANCINI	14
For flavour of the week, see specials board	
NACHOS	20
Pulled smoked beef brisket, guacamole, sour cream, tomato salsa, beans, coriander, cheese (gf)	
TEMPURA FRIED 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	8
Salsa verde (v) (gf) (df)	
MAC & CHEESE (V)	9
TRUFFLE MASH (V) (GF)	9
ROAST SWEET POTATO	8
Sour cream, chives (gf) (df*)	

TACOS

FRIED CHICKEN TACOS	16
Katsu-marinated & fried chicken, spicy tomato salsa, slaw, jalapeño mayo, coriander (gf*) (df)	
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
Mixed vegetable onion bhaji, tahini yoghurt, pickled onion, slaw, mint (v) (gf*) (df*)	

BURGERS

BURGER OF THE WEEK ^	19
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	18
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
Spicy Mexican marinated chicken tenderloin, guacamole, sour cream, salsa, lettuce, milk bun	
ONION BHAJI BURGER & CHIPS	17
Mixed vegetable onion bhaji, mango chutney, coconut & mint yoghurt, lettuce, tomato, seeded 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, broccolini, avocado, pickles, seeds, almond romesco (v) (gf*) (df)	
WINTER PANZANELLA SALAD	19
Roasted vegetables, white beans, pecorino, croutons, kale, cabernet dressing, fried capers, basil (gf*) (df*)	
+ add poached chicken 5/ prawns 6 haloumi 4.5/ avocado 3.5/ bhaji 3 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

DUCK POT PIE	29
Slow-cooked duck leg, mushroom, brie, veggie crisps	
ROAST PORCHETTA	30
Rolled pork belly, apple sauce, sweet potato puree, greens	
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	25
Jack's Creek braised brisket, smokey cabbage & potato mash, roast carrot	
FISH & CHIPS	25
Beer-battered fish of the day, tartare sauce, mixed green leaf salad, malt vinegar salt (df)	
PUMPKIN & GOATS CHEESE CANNELLONI	24
Tomato, mozzarella, white sauce (v)	
LAMB RAGU	25
Slow-cooked lamb neck, fresh pappardelle, salsa verde, pecorino (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 + add Master (bacon, ham, salami, pepperoni, BBQ sauce) 5 + add Spicy Rooster (pepperoni, hot sauce, mozzarella) 4	

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
BUTCHERS CUT (GF)	28

PIZZA

+ GF base add 4.5

MARGHERITA	🕒 18
Mozzarella, basil (v)	
NEW YORK PEPPERONI	🕒 20
Sliced pepperoni, 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, smoked mozzarella, parmesan	
SWEET POTATO	🕒 20
Feta, chilli, mozzarella, caramelized onion (v)	

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
MAC & CHEESE	🕒 9
KIDS' PIZZA	🕒 9
Ham & Pineapple/ Ham & Cheese/ Margherita	
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
LEEWIN 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

PINK GRAPEFRUIT ROX MARGARITA	15	OLD FASHIONED **	18
José Cuervo gold tequila, Triple Sec, lime, pink grapefruit, pink salt		Woodford Reserve whiskey, bitters, sugar	
JALAPEÑO ROX MARGARITA	15	NEGRONI **	18
José Cuervo gold tequila, Triple Sec, lime, jalapeño sweet & sour		Tanqueray gin, Campari, Martini Rosso vermouth	
TOMMY'S MARGARITA **	18	JAFFATINI	15
Don Julio Reposado tequila, lime, agave syrup, pink salt, orange rind		Absolut vanilla vodka, Solerno blood orange liqueur, crème de cacao, espresso	
MANGO WEIS	15	TOBLERONE	15
Smirnoff vodka, peach Schnapps, coconut cream, mango nectar, coconut shavings		Baileys, Kahlua, Frangelico, honey, chocolate, cream	
PORNSTAR MARTINI	15	ESPRESSOTINI	15
Absolut vanilla vodka, passionfruit, pineapple, sparkling wine shot		Smirnoff vodka, Kahlua, espresso	

** not available for Friday \$12 cocktail promo

BRUNCH MENU

Daily 10am-11.30am

EXTENDED BRUNCH MENU

Available Saturday & Sunday.
See specials board.

HOUSE-BAKED BANANA BREAD w/ butter	7
TOASTED SOURDOUGH w/ butter, jam, or vegemite	7
BELROSE GRANOLA Seasonal fruit, Greek yoghurt (df*)	8
THE BELROSE BACON & EGG ROLL Streaky bacon, green eggs, sriracha mayo, milk bun	10
WAFFLES Maple syrup, berries, whipped cream	10
SMASHED AVO Goats curd, dukkha, basil (df*)	12

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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BAR MENU

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Mixed vegetable onion bhaji, mango chutney, coconut & mint yoghurt, lettuce, tomato, seeded bun (v)	

MAINS

BUTCHER'S CUT	28
Served with mash or chips, charred broccoli, your choice of sauce (gf) + add mushroom sauce (df)/ pepper sauce (df*)/ gravy (gf*)/ Kilpatrick butter	
CHICKEN PARMIE & CHIPS	26
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