

# THE BELROSE HOTEL

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

Bar Menu: Mon-Thu; 11am-9pm

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

# MENU

## TO SHARE & SIDES

<b>GARLIC BREAD</b> 🌱	9
Toasted ciabatta, garlic butter, parsley (v) + add cheese 2.5	
<b>CHICKEN WINGS</b> 🌱	19
Brined & fried, tossed in buffalo sauce, served with pickles & buttermilk ranch sauce (10 per serve)	
<b>ARANCINI</b> 🌱	14
Pumpkin & green pea, parmesan, chipotle mayo (v)	
<b>CHICKEN SOUVLAKI</b>	16
Grilled & spiced chicken tenders, grilled yoghurt flat bread, cos lettuce, cherry tomatoes, sumac onions, tzatziki, mint & parsley	
<b>SALT &amp; SZECHUAN CALAMARI</b> 🌱	18
Shaoxing & ginger-marinated squid, fried garlic, shallots, chilli, bonito mayo (gf) (df)	
<b>NACHOS</b>	25
Pulled BBQ pork, guacamole, sour cream, tomato salsa, beans, coriander, cheese (v*) (gf) (df*)	
<b>CHIPS</b> 🌱	10
Chipotle mayo (gf) (df)	
<b>MIXED LEAF SALAD</b> 🌱	9
Eschalot dressing, herbs (v) (ve) (gf) (df)	
<b>SEASONAL GREENS</b>	9
Confit garlic & lemon oil (v) (ve) (gf) (df*)	
<b>ROAST CARROTS</b>	9
Whipped ricotta, garlic butter, sunflower seed pesto, seeds (v) (gf)	

## TACOS

<b>FRIED CHICKEN TACOS</b>	17
Five-spice chicken thigh, spicy tomato salsa, slaw, jalapeño mayo, coriander (df*)	
<b>PULLED PORK TACOS</b>	17
Pulled BBQ pork, spicy tomato salsa, slaw, guacamole, coriander, sriracha mayo (gf*) (df)	
<b>FISH TACOS</b>	17
Beer-battered ling, chilli pineapple mint salsa, slaw, jalapeño mayo, coriander (gf*) (df)	
<b>VEGETARIAN TACOS</b>	17
Crumbed eggplant, slaw, guacamole, spicy tomato salsa, jalapeño mayo, coriander (v) (ve*) (df)	

## PIZZA

<b>MARGHERITA</b>	19
Mozzarella, basil (v) (gf*) (df*)	
<b>GARLIC &amp; HONEY PIZZA</b>	18
Confit garlic, rosemary, mozzarella, parmesan, honey (v) (gf*) (df*)	
<b>NEW YORK PEPPERONI</b>	21
Sliced pepperoni, mozzarella, parmesan, buttermilk ranch (gf*) (df*)	
<b>HAM &amp; PINEAPPLE</b>	21
Sliced ham, roast pineapple, shallot (gf*) (df*)	
<b>HOUSE BBQ</b>	23
Smoked pulled pork, ham, pepperoni, salami, mozzarella, house BBQ sauce (gf*) (df*)	
<b>LAS GAMBAS</b>	25
Marinated prawns, chorizo, mozzarella, cherry tomatoes, basil, chilli, rocket pesto (gf*) (df*) (cn*)	
<b>DIAVOLA</b>	23
Italian sausage mince, red pepper, red onion, basil, olives, mozzarella, nduja, parmesan (gf*) (df*)	
<b>MUSHROOM &amp; PUMPKIN</b>	22
Roast mushroom & pumpkin, button mushroom, mozzarella cheese, feta, pesto, rocket (v) (ve*) (gf*) (df*) (cn*)	

(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

+ add GF base 4.5

## BURGERS 🕒

### CHEESEBURGER & CHIPS 22

180g David Blackmore Wagyu patty, American cheese, pickles, triple mustard, smoked onion puree, special sauce, lettuce, milk bun (gf\*)

### STEAK SANDWICH & CHIPS 26

125g marinated & grilled rump steak, triple mustard, beetroot jam, Swiss cheese, tomato, lettuce, house pickle, onion rings, smoked onion mayo, toasted garlic panini

### CHICKEN B.L.T. & CHIPS 24

Char-grilled chicken breast, bacon, cos lettuce, tomato, Caesar dressing, tomato relish, cheese, toasted garlic panini

### FRIED CHICKEN BURGER & CHIPS 22

Five-spice marinated & fried chicken thigh, American cheese, Buffalo ranch sauce, mint & coriander slaw, milk bun

### EGGPLANT BURGER & CHIPS 20

Crumbed eggplant, mozzarella, Pomodoro sauce, rocket, pesto, honey whipped ricotta, tomato relish, milk bun (v) (cn\*)

+ add grilled bacon 3

## FROM THE GRILL

Steaks served with mash/ chips & roast carrots with garlic butter

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

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

250G BEEF RUMP (gf) (df\*) 🕒 32

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

## MAINS

### GRILLED FISH OF THE DAY MP^

See specials board

### BEEF BRISKET COTTAGE PIE 28

Jack's Creek red wine-braised beef brisket, carrot, cheddar cheese mash, shallot & rosemary, salad (gf)

### BARRAMUNDI 31

Steamed barramundi fillet, shiitake mushroom, rice, snow pea tendrils, chilli lime & soy dressing, (gf\*) (df)

### FISH & CHIPS 26

Beer-battered fish of the day, tartare sauce, mixed green leaf salad, malt vinegar salt (gf\*) (df)

### CHICKEN RISOTTO 28

Chicken breast, roast pumpkin, pumpkin puree, crème fraiche, peas, pesto, parmesan, crispy sage (v\*) (gf) (cn\*)

### TIGER PRAWN PASTA 29

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

### HOUSE-MADE RICOTTA GNOCCHI 27

Honey & thyme roasted carrots, roasted beetroot, beetroot & goats cheese sauce, beetroot crisps, rocket pesto, goats curd, parmesan, walnuts (v) (gf) (cn\*)

### CHICKEN PARMIE & CHIPS 🕒 29

Panko-crumbed breast fillet, Pomodoro sauce, prosciutto, mozzarella, slow-cooked cherry tomatoes, basil, mixed leaf salad with eschalot dressing (df\*)

### CHICKEN SCHNITZEL & CHIPS 🕒 25

Panko-crumbed chicken breast, brown butter sauce, mixed leaf salad with eschallot dressing (df\*)

🕒 All day menu

^ Not valid with Tues \$16 Meals promotion, or bottleshop vouchers.

## SALADS

**GRILLED HALOUMI SALAD** 22  
Roasted cauliflower, quinoa, spinach, herbs, beetroot, pomegranate, grilled broccolini, walnut, dukkah, balsamic glaze (v) (ve\*) (gf) (df\*) (cn\*)

**CHICKEN SALAD** 24  
Chicken breast, celery, apple, parsley & parmesan dressing, white anchovy, gem lettuce, herbs, focaccia croutons (gf\*)

**BRUSSEL SPROUT SALAD** 20  
Crispy fried Brussel sprouts, shaved sprouts, lentils, vincotto dressing, golden sultanas, sunflower seeds, sunflower seed pesto, spinach (v) (ve\*) (gf) (df\*)

+ add marinated rump steak 7  
+ add poached chicken breast 7  
+ add marinated prawns 7  
+ add haloumi 5 + add avocado 4

## DESSERT

**GELATO CUP** SINGLE 5 EXTRA SCOOP 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** (gf\*) 12

**FRIED CHICKEN BURGER & CHIPS** 12

**FISH & CHIPS** (gf\*) (df\*) 12

**PIZZA** 12

Margherita (v) / Ham & Pineapple/  
Ham & Cheese

**SPAGHETTI** 12

Parmesan cream sauce (v) (df\*)

**GRILLED CHICKEN & GREENS** (gf) (df) 12

## CAFE MENU Daily 10am – 9pm

**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 Mug 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\*)

**BIG BRUNCH ROLL** 15  
Bacon, sausage pattie, American  
cheese, fried egg, hash brown, house  
BBQ sauce

**AVOCADO TOAST** 12  
Sliced avocado, whipped ricotta,  
sunflower seed pesto, basil, toasted  
seeds, sourdough (v) (ve\*) (df\*)

**THE BELROSE BIG BREAKFAST PLATE** 20  
Double bacon, grilled tomato,  
mushroom, sausage patty, double  
hash brown, eggs your way,  
sourdough (v\*) (gf\*)

### ADD ONS

+ add eggs your way 3 + add hash brown 2.0  
+ add sourdough 3 + add haloumi 5  
+ add bacon 4 + add grilled tomato 3  
+ add sausage patty 4 + add roast mushrooms 4  
+ add avocado 4

## BARREL FRESH WINE ON TAP

	150ml	250ml	
T'GALLANT CAPE SCHANK 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	-	29
AURELIA PROSECCO, SEA	9.5	-	40
TALTARNI BRUT VINTAGE, Vic/ Tas	12	-	52
TALTARNI CUVÉE ROSÉ VINTAGE, Vic/ SA/ Tas	12	-	52
MOET & CHANDON BRUT IMPERIAL NV, Champagne, France	-	-	120

## WHITE

	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	29
MOUNT FISHTAIL SAUVIGNON BLANC, Marlborough, NZ	9	14	36
LONGVIEW WHIPPET SAUVIGNON BLANC, Adelaide Hills, SA	-	-	50
PIKES LUCCIO FIANO, Clare Valley, SA	-	-	50
PEPPER TREE CHARDONNAY, Orange, NSW	10	16	45
LARRY CHERUBINO PEDESTAL CHARDONNAY, Margaret River, WA	-	-	56
HARTOG'S PLATE MOSCATO, WA	8	12	34

## 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
ANON PINOT NOIR, TAS	-	-	55
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	29
COX FAMILY WINES SHIRAZ, Barossa Valley, SA	9.5	15	40
MOUNT PLEASANT PHILIP SHIRAZ, Hunter Valley, NSW	-	-	50
STONEHORSE BY KAESLER SHIRAZ, Clare Valley, SA	-	-	55

# COCKTAILS

## FAVOURITES

- MOJITO** 18  
Pampero blanco rum, lime, mint, sugar
- COSMIC MANDARIN** 18  
Smirnoff vodka, triple sec, mandarin
- MANGO WEIS** 18  
Smirnoff vodka, peach schnapps, Malibu, coconut cream, mango
- POMEGRANATE SOUR** 18  
Gordon's gin, peach schnapps, lime, pomegranate
- LAST RODEO** 18  
Jim Beam, lemon juice, honey ginger syrup
- FROZEN MANGO DAIQUIRI** 18  
Pampero rum, mango, lime
- LONG ISLAND\*** 22  
Smirnoff vodka, Gordon's gin, Pampero Blanco rum, Jose Cuervo tequila, triple sec, agave, lemon, cola

## MARGARITAS

- TOMMY'S MARGARITA\*** 22  
Blanco Don Julio tequila, lime, agave
- ROX MARGARITA** 18  
Jose Cuervo tequila, triple sec, lime
- ROX SPICY COCONUT MARGARITA** 18  
Jose Cuervo tequila, lime, habanero, coconut cream
- PASSION FRUIT MARGARITA** 18  
Jose Cuervo tequila, triple sec, passion fruit, lime

## SPRITZERS

- HUGO SPRITZ** 18  
Gordon's gin, St Germaine, prosecco, soda
- BLOODY SPRITZ** 18  
4 Pillars shiraz gin, French Rosé, blood orange juice, soda
- PEACH SPRITZ** 18  
Smirnoff vodka, peach schnapps, Pinot Grigio, soda
- LIMONCELLO SPRITZ** 18  
Limoncello, Gordon's gin, prosecco, soda

## MARTINIS

- PORNSTAR MARTINI** 18  
Absolut vanilla vodka, passionfruit, pineapple, sparkling wine shot
- ESPRESSOTINI** 18  
Smirnoff vodka, Kahlua, espresso
- LYCHEE MARTINI** 18  
Smirnoff vodka, lychee liqueur, lychee juice, lime
- FRENCH MARTINI** 18  
Smirnoff vodka, Chambord, pineapple

- JAFFATINI** 18  
Mozart chocolate liqueur, triple sec, cream, chocolate sauce

## ALCOHOL-FREE

- PASSION FRUIT MOJITO** 14  
Passion fruit, mint, lime
- LYCHEE PARADISE** 14  
Lychee, pineapple, orange, coconut

*\* Not included in \$12 cocktail promos*



**50% OFF FOR YOUR BIRTHDAY!\***

SIGN UP & STAY UP TO DATE WITH WHAT'S 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.*