

beletti

Restaurant - Café - Bar

*Dining
& Function
Menu*

Breakfast

MONDAY ~ FRIDAY 8AM - 11AM ;
SATURDAY & SUNDAY 8AM TO 12NOON

BELETTI BIG BREAKFAST 25.5

two eggs of your choice, crispy bacon, spinach, hash brown,
two chipolata beef sausages,
sautéed mushrooms & sourdough toast

THE ADRIATIC 23.0

two poached eggs served with a tomato, capsicum,
onion & fresh chilli sauce, pan fried sujuk,
side of feta & olives, toasted ciabatta

ZUCCHINI CORN FRITTERS (VEG) 21.0

with two poached eggs, cherry tomatoes, fresh avocado & feta

CHILLI EGGS 20.0

scrambled chilli eggs served with pan fried sujuk & toasted ciabatta

STEAK BENEDICT 22.0

sourdough toast, marinated steak, poached eggs & hollandaise sauce

EGGS BENEDICT 18.0

sourdough toast, poached eggs, crispy bacon & hollandaise sauce

EGGS FLORENTINE (VEG) 18.0

sourdough toast, spinach, poached eggs & hollandaise sauce

VEGETARIAN THREE EGG OMELETTE (VEG) 20.0

with mushrooms, spinach, tomato & mozzarella, sourdough toast

SUJUK THREE EGG OMELETTE (VEG) 22.0

with onion, tomato & feta, sourdough toast

Breakfast

MONDAY ~ FRIDAY 8AM - 11AM ;
SATURDAY & SUNDAY 8AM TO 12NOON

TWO EGGS ON SOURDOUGH (VEG) 12.5
with your choice of Poached / Scrambled / Fried

EGG & BACON ROLL 14.0
toasted ciabatta roll, crispy bacon & two fried eggs

SMASHED AVOCADO & FETA (VEG) 19.0
served with two poached eggs on sourdough toast

AVOCADO ON SOURDOUGH TOAST 14.0

HOUSE MADE SCONES (VEG) 12.5
served with butter, jam and whipped cream

TOAST (VEG) 9.5
Sourdough, Spiced Fruit, Multigrain, Gluten Free
two slices served with preserves & butter

KIDS BREAKFAST (UNDER 10) 11.5
fried, scrambled or poached egg on toast served with one hash brown

EXTRAS

| | |
|--|---|
| Egg ~ Slice of Toast | 3 |
| House made Aioli | 3 |
| Hollandaise ~ Feta ~ Side of Olives | 4 |
| Hash Brown ~ Chipolata Beef Sausage | 4 |
| Roasted Tomato ~ Mushrooms ~ Spinach | 4 |
| Smashed Avocado ~ Fresh Avocado | 5 |
| Crispy Bacon ~ Pan Fried Sujuk | 5 |
| A selection of Cakes, Muffins, Croissants, Biscuits & Banana Bread also available | |

Full Menu Available from 10am ~ Yes we do split bills!

Specials

EVERYDAY FROM 10AM

Salad

CAESAR SALAD 20.0

Cos lettuce, croutons, caesar dressing, poached egg,
shaved parmesan & candied bacon
add chicken cotoletta 6
add grilled marinated chicken (gf) 6

Lunch

BATTERED FISH & CHIPS 22.0

Freshly battered fish of the day
served with crispy chips, side salad & tangy tartare sauce

Mains

PESTO GNOCCHI (VG) 28.0

Home made gnocchi served with a creamy pesto sauce,
sliced zucchini, red onion, spinach
& finished with parmesan cheese

Lunch

EVERYDAY 10AM - 3PM

STEAK PANINO 22.0

marinated steak, peppers, onion, tasty cheese, lettuce, relish

PROSCIUTTO PANINO 22.0

prosciutto, buffalo mozzarella, rocket, balsamic glaze

VEGETARIAN PANINO 22.0

tomato, buffalo mozzarella, grilled eggplant, peppers, rocket

CHICKEN COTOLETTA PANINO 22.0

crumbed chicken, lettuce, grilled eggplant, aioli

add side of crispy Chips 5.0

Salad

EVERYDAY FROM 10AM

MIXED GRAIN SALAD (GF)(VEGAN) 22.0

Quinoa, rocket, beetroot, currants, cranberries, pumpkin, almonds,
sunflower seeds, pomegranate & house dressing

add chicken cotoletta 6

add grilled marinated chicken (gf) 6

BELETTI SALAD (GF)(VEG) 22.0

Mixed lettuce, cherry tomatoes, bocconcini cheese,
sliced cucumbers, red onion & house dressing

add chicken cotoletta 6

add grilled marinated chicken (gf) 6

Entree

EVERYDAY FROM 10AM

GARLIC BREAD 12.5
with house made garlic butter

OLIVES 10.0
house marinated with garlic, chilli & olive oil,
served with bread

BRUSCHETTA (4) (VEG) 18.5
topped with cherry tomatoes, red onion, basil, bocconcini cheese,
dressed with olive oil & balsamic glaze

SICILIAN BRUSCHETTA (4) 20.0
topped with sliced prosciutto, cherry tomatoes, red onion,
basil, bocconcini cheese, olive oil & balsamic glaze
& crispy prosciutto

ARANCINI (4) 18.5
risotto balls filled with cheese, peas & mushrooms,
served with Napoli sauce & parmesan

CHICKEN RIBS 18.0
grilled chicken ribs marinated in chilli, garlic, lime, honey & basil

LEMON PEPPER CALAMARI ENTREE 22.0
seasoned & flash fried calamari served on roquette, side of aioli
Large Sharing platter for 5 70.0

Pasta

EVERYDAY FROM 10AM

LINGUINE DI MARE "CHEFS SIGNATURE DISH" 37.0

Moreton Bay Bug, mixed seafood, olive oil, chilli, garlic,
white wine, fresh parsley

GAMBERI RAVIOLI 33.0

prawn filled ravioli, cherry tomatoes, parsley, white wine, olive oil,
lemon & peeled prawn

SPINACH & RICOTTA RAVIOLI (VEG) 29.5

Napoli sauce, parmesan

RIGATONI BOLOGNESE 29.5

house made rich beef bolognese, parmesan

LINGUINE DI POLLO 29.5

chicken, mushroom, avocado, white wine, cream, parmesan

RIGATONI MATRICIANA 29.5

bacon, capsicum, olives, mushrooms, chilli, garlic, Napoli sauce, parmesan

RIGATONI CARBONARA 29.5

bacon, white wine, cream, parmesan

LINGUINE AGLIO E OLIO (VEG) 26.0

olive oil, garlic, chilli, fresh parsley, parmesan

Risotto

EVERYDAY FROM 10AM

VEGETARIAN RISOTTO (GF) (VEG) 26.0

spinach, peas & semi dried tomatoes, garlic, white wine & vegetable stock,
parmesan & a dash of Napoli sauce. Optional Vegan - no parmesan

Option to add chicken (GF) 6

Main

EVERYDAY FROM 10AM

350GM RIB EYE (GF) 52.0

your choice of garlic butter, creamy mushroom sauce,
green peppercorn sauce or red wine jus*

EYE FILLET MEDALLIONS 250GMS (GF) 49.0

served with seasonal vegetables & garlic & chive potato mash,
your choice of garlic butter, creamy mushroom sauce,
green peppercorn sauce or red wine jus*

BARRAMUNDI (GF) 38.0

pan seared, served with chat potatoes, seasonal vegetables,
pumpkin purée & lemon herb oil

LEMON PEPPER CALAMARI MAIN 33.0

seasoned & flash fried calamari, served on roquette, aioli

CHICKEN SCALLOPINI 35.0

pan fried chicken breast, mushrooms & white wine
served with seasonal vegetables, garlic & chive potato mash.

CHICKEN PARMIGIANA 33.0

topped with Napoli sauce & mozzarella cheese, sides of crispy chips & salad

GARLIC PRAWNS (GF) 38.0

prawns sautéed with garlic, white wine & cream, rice
(Optional Chilli Prawns)

Sides

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|---|------|
| BOWL OF CHIPS WITH AIOLI OR TOMATO SAUCE | 10.0 |
| ROQUETTE SALAD, PARMESAN, BALSAMIC DRESSING | 8.0 |
| SIDE OF ROASTED CHAT POTATOES | 5.0 |
| SIDE OF CHIPS | 5.0 |
| HONEY MUSTARD MAYONNAISE ~ AIOLI | 3.0 |
| CHILLI FLAKES ~ CHILLI OIL | 3.0 |
| SIDE SALAD | 5.0 |

Dessert

EVERYDAY FROM 10AM

BELETTI CHOCOLATE DOME 19.5

chocolate brownie presented in a chocolate dome,
served with a warm chocolate sauce, vanilla ice cream & biscuit crumb

VANILLA BEAN CREME BRÛLÉE 15.0

classic rich custard flavoured with vanilla bean
& a crisp caramelised sugar top crust

STICKY DATE 15.0

Served with warm caramel sauce & vanilla ice cream

CHURROS

3 snack sized churros & chocolate dipping sauce
9.5

GELATO ~ PER SCOOP 5.5

chocolate ~ pistachio ~ lemon ~ strawberry - mango

AFFOGATO 10.0

espresso shot served with vanilla ice cream
with a shot of Tia Maria / Frangelico / Baileys / Amaretto 19.0

NEW YORK CHEESECAKE 15.5

classic baked cheesecake dusted with icing sugar

LEMON MERINGUE 15.5

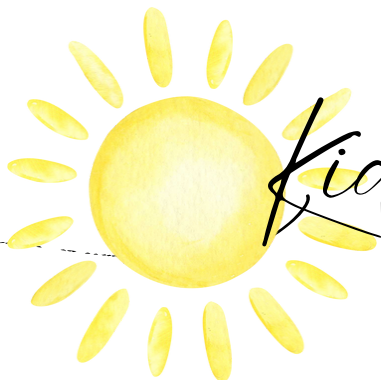
vanilla tart filled with smooth lemon curd & topped with torched meringue

FLOURLESS CHOCOLATE CAKE (LF & GF) 15.5

RASPBERRY WHITE CHOCOLATE CHEESECAKE 15.5

MINI CAKES

available from the display fridge



Kids Meats

EVERYDAY FROM 10AM

SMALL MEALS FOR
KIDS UNDER 10
15.0

KIDS CALAMARI & CHIPS
KIDS LINGUINI BOLOGNAISE
KIDS LINGUINI CARBONARA
KIDS LINGUINI NAPOLI
KIDS COTOLETTA & CHIPS
MINUTE STEAK & CHIPS

DESSERT

KIDS CHURROS
2 snack sized churros & chocolate dipping sauce
7.5

VANILLA ICE CREAM WITH TOPPING
5.5

GELATO ~ PER SCOOP
chocolate ~ pistachio ~ lemon ~ strawberry - mango
5.5

MINI CAKES
from 5.5