

beletti

Restaurant - Café - Bar

*Dining
& Function
Menu*

Breakfast

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

BELETTI BIG BREAKFAST 26

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

THE ADRIATIC 24

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

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

CHILLI EGGS 20

scrambled chilli eggs served with pan fried sujuk & toasted ciabatta

STEAK BENEDICT 22

sourdough toast, marinated steak, poached eggs & hollandaise sauce

EGGS BENEDICT 18

sourdough toast, poached eggs, crispy bacon & hollandaise sauce

EGGS FLORENTINE (VEG) 18

sourdough toast, spinach, poached eggs & hollandaise sauce

VEGETARIAN THREE EGG

OMELETTE (VEG) 20

with mushrooms, spinach, tomato & mozzarella, 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
toasted ciabatta roll, crispy bacon & two fried eggs

SMASHED AVOCADO & FETA (VEG) 20
served with two poached eggs on sourdough toast

AVOCADO ON SOURDOUGH TOAST 15

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

TOAST (VEG) 10
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 spilt bills!

Specials

EVERYDAY FROM 10AM

Soups

15

MINESTSRONE

ROASTED PUMPKIN

CHICKEN & SWEET CORN

Lunch & Dinner

"TELL YOUR FRIENDS"
PASTA SPECIAL
FOR THE MONTH OF MAY

Complimentary glass of house wine*, beer* or soft drink*
with any pasta dish

*150ml Rothbury Estate Cabernet Sauvignon Merlot or *Chardonnay

*150ml Hartogs Plate Moscato

*Victoria Bitter, Carlton Draught, Cascade Premium Light
Crown Lager, Pure Blonde, James Boags, Great Northern

*Glass of Coca Cola, Coke Zero, Sprite, Lift, Fanta, Lemon Lime & Bitters

- Not available takeaway and not valid on Mother's Day -

Lunch

EVERYDAY 10AM - 3PM

BATTERED FISH & CHIPS 24

Freshly battered barramundi
served with crispy chips, side salad & tangy tartare sauce

STEAK PANINO 22

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

CHICKEN COTOLETTA PANINO 22

crumbed chicken, lettuce, grilled eggplant, aioli

PROSCIUTTO PANINO 22

prosciutto, buffalo mozzarella, rocket, balsamic glaze

VEGETARIAN PANINO 22

tomato, buffalo mozzarella, grilled eggplant, peppers, rocket

add side of crispy Chips 5.0

Salad

EVERYDAY FROM 10AM

MIXED GRAIN SALAD (GF)(VEGAN) 22

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

BELETTI SALAD (GF)(VEG) 22

Mixed lettuce, cherry tomatoes, buffalo mozzarella, sliced cucumber, red onion & house dressing

CAESAR SALAD 20

Cos lettuce, croutons, caesar dressing, poached egg, shaved parmesan & candied bacon

add chicken cotoletta to any salad 6

add grilled marinated chicken to any salad (gf) 6

Entree

EVERYDAY FROM 10AM

GARLIC BREAD 12.5
with house made garlic butter

OLIVES 10
house marinated with garlic, chilli & olive oil,
served with bread

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

SICILIAN BRUSCHETTA (4) 20
topped with sliced prosciutto, cherry tomatoes, red onion,
basil, buffalo mozzarella 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
grilled chicken ribs marinated in chilli, garlic, lime, honey & basil

LEMON PEPPER CALAMARI ENTREE 22
seasoned & flash fried calamari served on roquette, side of aioli
Large Sharing platter for 5 70

Pasta

EVERYDAY FROM 10AM

LINGUINE DI MARE "CHEFS SIGNATURE DISH" 37

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

GAMBERI RAVIOLI 35

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

SPINACH & RICOTTA RAVIOLI (VEG) 29.5

Napoli sauce, parmesan

GNOCCHI NAPOLITANA (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, asparagus, 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

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

EYE FILLET MEDALLIONS 250GMS (GF) 49

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

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

LEMON PEPPER CALAMARI MAIN 33

seasoned & flash fried calamari, served on roquette, aioli

CHICKEN SCALLOPINI 35

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

CHICKEN PARMIGIANA 33

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

GARLIC PRAWNS (GF) 38

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

Sides

BOWL OF CHIPS WITH AIOLI OR TOMATO SAUCE	10
ROQUETTE SALAD, PARMESAN, BALSAMIC DRESSING	8
SIDE OF ROASTED CHAT POTATOES	6
SIDE OF CHIPS	5
SIDE SALAD	5
HONEY MUSTARD MAYONNAISE ~ AIOLI	3
CHILLI FLAKES ~ CHILLI OIL	3

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 16

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

STICKY DATE 15

Served with warm caramel sauce & vanilla ice cream

CHURROS 10

3 snack sized churros & chocolate dipping sauce
add warm caramel sauce 3

SORBET & GELATO ~ PER SCOOP 6

vanilla ~ chocolate ~ pistachio ~ cookies & cream ~ lemon ~ mango

AFFOGATO 10

espresso shot served with vanilla ice cream
with a shot of Tia Maria / Frangelico / Baileys / Amaretto 19

NEW YORK CHEESECAKE 15.5

classic baked cheesecake

LEMON MERINGUE 16

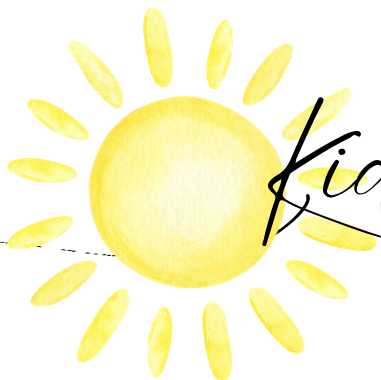
vanilla tart filled with smooth lemon curd & topped with torched meringue

FLOURLESS CHOCOLATE CAKE (LF & GF) 15.5

RASPBERRY WHITE CHOCOLATE CHEESECAKE 15.5

MINI CAKES

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
6

SORBET OR GELATO ~ PER SCOOP
6

MINI CAKES

from the display fridge