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, 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
marinated steak, poached eggs, hollandaise sauce & toasted ciabatta

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 cheese, 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 & CHERRY TOMATOES (VEG) 16
topped with olive oil and balsamic glaze

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

TOAST (VEG) 10
Sourdough, Spiced Fruit, 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*
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

Soup

15

MINESTSRONE
ROASTED PUMPKIN

Entree

SCALLOPS (1) 22
Pan seared scallops (4) served with a mango, cucumber, tomato & onion home made salsa

Main

CRISPY CHICKEN CAPRESE 33
Crispy fried chicken tenders (5)
topped with cherry tomatoes, basil, buffalo mozzarella cheese, dressed with olive oil & balsamic drizzle

Dessert

CLASSIC CARAMEL FLAN 15
Traditional baked Crème Caramel

Lunch

EVERYDAY 10AM - 3PM

BATTERED FISH & CHIPS(A) 24
Freshly battered barramundi
served with crispy chips, side salad & tangy tartare sauce

STEAK PANINO 22
marinated steak, peppers, onion, dolce provolone cheese, lettuce, relish

CHICKEN COTOLETTA PANINO 22
crumbed chicken, lettuce, grilled eggplant, aioli

PORCHETTA PANINO 22
Roast pork, gravy, roasted capsicum, onion, lettuce

VEGETARIAN PANINO 22
tomato, buffalo mozzarella, grilled eggplant, peppers, roquette

add side of crispy Chips 5

Salad

EVERYDAY FROM 10AM

MIXED GRAIN SALAD (GF)(VEGAN) 22
Quinoa, roquette, beetroot, currants, cranberries, pumpkin, almonds, sunflower seeds, pomegranate & house dressing

BELETTI SALAD (GF)(VEG) 20
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 6.5
add grilled marinated chicken to any salad (gf) 6.5

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) 19
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) 19
risotto balls filled with cheese, peas & mushrooms,
served with Napoli sauce & parmesan

CHICKEN RIBS 19
grilled chicken ribs marinated in chilli, garlic, lime, honey & basil

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

SCALLOPS (I) 22
Pan seared scallops (4) served with a mango, cucumber,
tomato & onion home made salsa

Seafood Origin - (A) Australian ; (I) Imported ; (M) Mixed

Pasta

EVERYDAY FROM 10AM

LINGUINE DI MARE "CHEFS SIGNATURE DISH" (M) 37.5
Moreton Bay Bug, mixed seafood, olive oil, chilli, garlic, white wine, fresh parsley

GAMBERI RAVIOLI (A) 35.5
prawn filled ravioli, cherry tomatoes, parsley, white wine, olive oil, lemon, peeled prawn

SPAGHETTI CACIO E PEPE 29.5
Pecorino Romano cheese, cracked black pepper

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) 26.5
olive oil, garlic, chilli, fresh parsley, parmesan

Risotto

EVERYDAY FROM 10AM

VEGETARIAN RISOTTO (GF) (VEG) 26.5
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) 6.5

Main

EVERYDAY FROM 10AM

350GM RIB EYE (GF) 56
served with dauphinoise potatoes &
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) (A) 39
pan seared, served with chat potatoes, seasonal vegetables,
pumpkin purée & lemon herb oil

LEMON PEPPER CALAMARI MAIN (I) 33
seasoned & flash fried calamari, served on roquette, aioli

PORCHETTA (GF) 37
Pork belly rolled in Italian herbs & spices, served with
seasonal vegetables, dauphinoise potatoes, finished with sweet pork jus

CHICKEN SCALLOPINI 36
pan fried chicken breast, mushrooms & white wine
served with seasonal vegetables, garlic & chive potato mash

CHICKEN PARMIGIANA 34
topped with Napoli sauce & mozzarella cheese, sides of crispy chips & salad

GARLIC PRAWNS (GF) (I) 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 / DAUPHINOISE POTATOES	6
SIDE OF CHIPS ; SIDE SALAD	5
HONEY MUSTARD MAYO ~ AIOLI ~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 16
Served with warm caramel sauce & vanilla ice cream

TARTUFO 16
Smooth chocolate gelato covered with shavings of rich dark chocolate

CHURROS 10
3 snack sized churros & chocolate dipping sauce
add warm caramel sauce 3

SORBET & GELATO
vanilla ~ chocolate ~ pistachio ~ cookies & cream ~ lemon ~ mango
1 scoop 6 / 2 scoops 11 / 3 scoops 15

AFFOGATO 10
espresso shot served with vanilla ice cream
with a shot of Tia Maria / Frangelico / Baileys / Amaretto 19

NEW YORK CHEESECAKE 16
classic baked cheesecake

LEMON MERINGUE 16
vanilla tart filled with smooth lemon curd & topped with torched meringue

FLOURLESS CHOCOLATE CAKE (LF & GF) 16
lactose & gluten free chocolate cake with chocolate ganache

SELECTION OF MINI CAKES
from the display fridge

Kids Meals

EVERYDAY FROM 10AM

SMALL MEALS FOR KIDS UNDER 10
16.0

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

DESSERT

KIDS CHURROS
2 snack sized churros & chocolate dipping sauce
7.5

KIDS VANILLA ICE CREAM WITH TOPPING
2 scoops
7.5

SORBET & GELATO
vanilla ~ chocolate ~ pistachio ~ cookies & cream ~ lemon ~ mango
11 scoop 6 / 2 scoops 11 / 3 scoops 15

MINI CAKES
from the display fridge