

Breakfast Menu

Monday ~ Friday 7am - 11am ; Saturday & Sunday 8am to 12noon

Beletti Big Breakfast	22
Two eggs of your choice, crispy smoked bacon, roast tomato, hash brown, beef kransky, sautéed mushrooms & toasted sour dough	
Vegetarian Big Breakfast (vg)	20
Two eggs of your choice, avocado, roast tomato, hash brown, vegetarian arancini pan fried mushrooms, toasted sour dough & house made tomato relish	
Three Egg Omelette	17
with mushrooms, bacon, mozzarella & toasted sourdough	
Eggs Benedict	15
Sour dough topped with bacon, poached eggs & hollandaise sauce	
Eggs Florentine (vg)	14
Sour dough topped with sautéed mushrooms, spinach, poached eggs & hollandaise sauce	
Egg & Bacon Burger	15
Toasted brioche bun filled with crispy smoked bacon, fried eggs, hash brown, tasty cheese & house made tomato relish	
Two Eggs on Sourdough (vg)	10
with your choice of Poached / Scrambled / Fried	
House Made Scones (vg)	8
Served with butter, jam and double cream	
Toast	7
Two slices served with preserves & butter Your choice of Sourdough, Spiced Fruit, Multigrain	
Kids Breakfast (under 10)	7
Fried, scrambled or poached egg on toast served with one hash brown	

Extras

Gluten Free Bread	3
Avocado ~ Crispy Smoked Bacon ~ Beef Kransky Sausage ~ Smoked Salmon	5
Hash Brown ~ Roasted Tomato ~ Sautéed Mushrooms ~ Spinach ~ Hollandaise	4

Specials

~ lunch & dinner ~

Slow Cooked Pork Ribs
Marinated in sweet chilli & barbecue sauce
served with sweet potato chips and a fresh apple coleslaw
28

Lamb Rump
Served with chive potato mash,
a warm bean, roasted almond & cherry tomato salad
finished with red wine jus and roasted shallots
30

Pan Fried Barramundi
served with a beetroot and potato salad,
buttered peas and a macadamia pesto
32

~ Dessert ~

White Chocolate Tart
topped with rhubarb & strawberries,
served with fresh cream
14

Lunch Menu

7 days 10am -3pm

Monday ~ Friday 10am - 3pm ; Saturday & Sunday 10am to 5pm

Lamb Souvlaki

Slow cooked lamb & chargrilled flatbread served with tzatziki & chips

26

Chicken Wrap

Slow cooked chicken breast, tomato, cheese, cos lettuce
& honey mustard mayonnaise

15

Add chips 3

Chicken Strips

Crumbed & fried served with chips, salad
& honey mustard mayonnaise

17

Beletti Burger

House made beef patty, tomato, bacon, cos lettuce, cheese, pickles,
tomato relish in a brioche bun served with chips

22

Chicken Parmigiana

Crumbed & topped with fresh napoli & mozzarella cheese served with chips & salad

22

Add prosciutto 3

Calabrese Parmigiana

Crumbed & topped with fresh napoli, salami, pickled mild chilli, roast capsicum
& mozzarella cheese served with chips & salad

25

Full Menu Available from 10am Daily

Yes we do spilt bills!

(gf) Gluten Free

(vg) Vegetarian

Entrees

Bruschetta (vg)

Sour dough topped with diced tomato, red onion, basil & parmesan dressed with olive oil & balsamic reduction

13

Lemon Pepper Calamari

Seasoned calamari fried & served with roquette, shaved parmesan & aioli

16

Main 26

Arancini (vg)

4 risotto balls filled with peas & mushrooms, served napoli sauce & shaved parmesan

15

Meatballs

6 house made meatballs served with napoli, parmesan & toasted sourdough

16

Assaggio Sharing Platter

(serves 2)

Salami, prosciutto, arancini, meatballs, buffalo mozzarella, warm green olives, bruschetta & toasted sourdough

36

Garlic Prawns (gf)

5 pan fried tiger prawns sautéed served with a garlic cream reduction, served with jasmine rice

22

Main 34

Flaming Saganaki (vg)

Kefalograviera cheese, grilled & flambéed with Sambuca & lemon wedge

14

~ Sharing Platters below available by pre order only ~

Antipasto Platter

Prosciutto, mortadella, salami, bocconcini, olives & grissini

5 serves- 45 per platter

10 serves- 90 per platter

Lemon Pepper Calamari Platter

Lemon pepper seasoned, deep fried & served with snow pea tendrils & parmesan salad

5 serves- 45 per platter

10 serves- 90 per platter

Pastas & Risottos

Linguine Di Mare

"Chefs Signature Dish"

Linguine with mixed seafood, olive oil, chilli, garlic,
white wine & chopped parsley garnished
with blue swimmer crab

30

Spaghetti Carbonara

Bacon, white wine, cream & shaved parmesan

22

Linguine Di Pollo

Chicken, mushroom, avocado, cream reduction, parmesan & parsley

23

Spaghetti Meatballs

House made meatballs, fresh napoli sauce, basil & parmesan cheese

24

Penne Matriciana

Bacon, olives, capsicum, chilli, garlic & Napolitana sauce

24

Wild Mushroom Risotto (gf)(vg)

Wild mushrooms, garlic, parmesan & parsley

25

Pumpkin Risotto (gf)

Roast pumpkin, Danish feta, almonds & snow pea tendrils

24

Mains

350g Rib Eye (Marble Score 2)(gf)

38

Served with crispy roast potatoes & seasonal vegetables

With your choice of mushroom sauce/ green peppercorn sauce/ red wine jus

Option with 2 garlic prawn sauce- add 6

(Please allow minimum 30 minutes for steaks cooked over med/well done)

Veal Scaloppini al Funghi

Tender pan fried escallops of veal, lightly sautéed with mushrooms finished in a white wine cream reduction, served with roast potato & seasonal vegetables

29

Pollo Ripieno

Chicken breast stuffed with 3 cheeses, crumbed & fried served with sweet potato puree, roast vegetables & garlic butter

29

Chicken Parmigiana

Crumbed & topped with a fresh napoli sauce & mozzarella cheese served with roast potatoes & seasonal vegetables

23

Add prosciutto 3

Calabrese Parmigiana

Crumbed & topped with fresh napoli, salami, pickled mild chilli, roast capsicum & mozzarella cheese served with roast potatoes & seasonal vegetables

26

Crispy Skin Salmon (gf)

Served with sweet potato puree, seasonal vegetables garnished with snow pea tendrils & garlic butter

31

Stuffed Capsicum (vg)

Stuffed with roast vegetables, cous cous, mozzarella & herbs served with napoli sauce
(Vegan option without mozzarella)

24

SEAFOOD PLATTER

~ Serves 2 ~

Garlic prawns (8), Lemon Pepper Calamari, Fish of the Day, Mussels (8) & House Battered Fish garnished with side salad & Blue Swimmer Crabs, served with lime aioli

70

Salads

Beletti Salad (vg)(gf)

Mixed lettuce, Danish feta, olives, diced tomato,
sliced cucumber, carrot ribbons,
red onion & balsamic dressing

18

Add chicken- 4 ~ Add prawns – 6

Spiced Chicken & Avocado Salad

Grilled marinated chicken served with fresh avocado, tomato, red onion,
cashew nuts, basil salsa & mixed leaf salad

20

Sides

Garlic Bread

Fresh ciabatta bread lathered in our
house made garlic butter toasted until crispy
& golden brown

8

Thick Cut Chips

served with house made aioli

8

Bowl of Vegetables (gf)

Roast capsicum, grilled zucchini, roasted eggplant,
cooked in olive oil & fresh herbs

8

Twice cooked roast potatoes (gf)

Baked in olive oil, fresh herbs & garlic until crisp & golden brown

8

Beletti side salad (vg)(gf)

Lettuce, tomato, cucumber, feta, olives, onion & balsamic vinaigrette

8

Desserts

Vanilla Bean Creme Brûlée

A rich custard base flavoured with vanilla bean
& a crisp burnt sugar crust
served with white chocolate & macadamia biscuit

14

Tiramisu

Home made Italian classic
Layered with masala & espresso infused sponge fingers,
creamy mascarpone
topped with cocoa

14

Goey Chocolate

Served with vanilla bean ice cream & dark chocolate sauce

14

Honey Cinnamon Pannacotta

garnished with macadamia crumble

14

Sticky Date

Served with salted caramel sauce & vanilla bean ice cream

14

House made Cookies & Cream Cheesecake

Chocolate chips cookies baked into a smooth white chocolate cheesecake

14

Crema di Caffè(gf)

Velvety cool coffee flavoured cream

6

Affogato

Espresso shot served with vanilla bean ice cream

8

Served with a shot of Tia Maria/ Frangelico/ Galliano

16



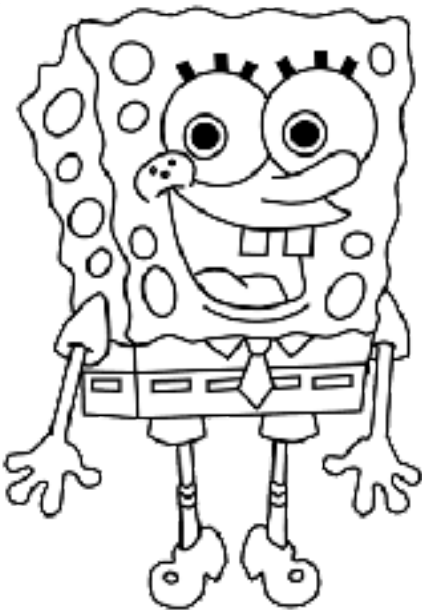
Children's Menu

Linguine or Spaghetti
served with Carbonara, Napoli or Meatballs
12

Chicken strips with chips or salad
12

Cheese Burger with chips
12

Vanilla ice cream
with child's choice of topping
4



beletti

