

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	
Coconut Lime Pannacotta	16
Served with house made granola, fresh fruit, berry coulis & creamy marscapone	
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 ~

PROSCIUTTO & CHEESE CROSTATA

Light puff pastries filled with prosciutto, cheese tomato & basil,
served on a bed of roquette parmesan salad

16

LAMB CUTLET SOUVLAKI

Chargrilled lamb & chargrilled flatbread served with tzatziki & chips

26

REEF BURGER

Beer battered fish, lemon pepper calamari, lettuce, tomato, pickles, red onion,
mild jalapeños and tartare sauce served in a fresh brioche bun
and a side of chips

21

~ Dessert ~

FERRERO ROCHER

Hazelnut & chocolate ice cream
garnished with peanut crumbs & a poco stick

14

Lunch Menu

7 days 10am -3pm

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

Chicken Wrap

Slow cooked chicken thigh, 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

Ciabatta Di Casa

Crispy fried chicken, bacon, cheese, tomato, cos lettuce, pickled jalapeños,
& aioli, served with chips

20

Chicken Parmigiana

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

22

Add prosciutto 3

Calabrese Parmigiana

Crumbed & topped with napoli, salami, pickled jalapeños, 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 crusty bread & 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

Fusilli Pesto

Basil, pesto pinenuts, cream reduction & shaved parmesan

22

Spaghetti Meatballs

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

24

Fusilli 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

300g Aged King Island Porterhouse (gf)

36

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 jalapeños, 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, buffalo 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

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 & MANGO SALAD

Grilled marinated chicken served w a fresh mango, tomato, red onion,
cashew nuts, basil salsa & mixed leaf salad

19

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

Gooey Chocolate Pudding

Served with vanilla bean ice cream & dark chocolate sauce

14

Sticky Date Pudding

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

9

Served with a shot of Tia Maria/ Frangelico/ Galliano

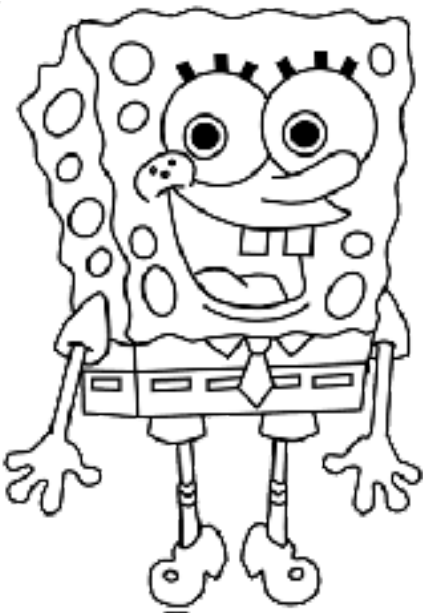
16



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

