

~ BREAKFAST ~

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

BELETTI BIG BREAKFAST

Two eggs of your choice, smoked bacon, sautéed spinach, tomato, hash brown, grilled kransky sausage, mushrooms & sourdough toast 22

STEAK & FRIED EGGS

Steak, two fried eggs, caramelised onions, hash brown, smoked bacon & sourdough toast 20

CORN FRITTERS (V)

poached eggs, tomato relish, topped w avocado, feta & tomato salsa 20

SPICY BAKED EGGS (V)

Three baked eggs, caramelised onion, roasted tomato & basil sauce, bocconcini & sourdough toast (please allow 20 minutes) 16

THREE EGG OMELETTE (V) (GF)

Spinach, tomato, mozzarella cheese & mushroom 14

EGGS BENEDICT

Sourdough toast topped w poached eggs, leg ham & hollandaise sauce 13

EGGS FLORENTINE (V)

Sourdough toast topped w poached eggs, sautéed spinach & hollandaise sauce 12

TWO EGGS ON SOURDOUGH - Poached / Scrambled / Fried 10

SCONES - home made, served w butter, jam & fresh cream 8

TOAST - Two slices served w preserves & butter

Your choice of Sourdough, Spiced Fruit, Multigrain, Rye 7

GLUTEN FREE BREAD +3

KIDS UNDER 10 BREAKFAST

Fried, scrambled or poached egg on toast served w bacon 7

~ SIDE ORDERS ~

Steak 6

Avocado ~ Crispy Smoked Bacon ~ Smoked Salmon 5

Hash Brown ~ Mushrooms ~ Grilled Kransky Sausage ~ Roasted Tomato ~ Beef Sausage 4

Sautéed Spinach ~ Home made Hollandaise 4

ASSORTED MUFFINS , BANANA BREAD 4

~ SPECIALS ~

~ lunch & dinner ~

~ SOUP OF THE DAY ~
served w fresh sourdough
12

~ FRESH FISH OF THE DAY ~
MIRROR DORY
Served w a charred corn & jalapeño salsa, roasted sweet potatoes,
fennel & orange salad & a lemon dill butter sauce
29

CLUB STEAK 400gms
~ Porterhouse on the bone ~
Served w herbed mash, seasonal vegetables, onion rings,
peppercorn jus & salsa verde
33

~ DESSERT ~
AFTER DINNER MINT
served w double cream & a macadamia white chocolate biscuit
14

~ LUNCH MENU ~

Monday to Friday 10am to 3pm only
Saturday & Sunday 10am to 5pm only

CRISPY CHICKEN WRAP

Fried chicken strips, tomato, cheese, lettuce & honey mustard mayonnaise,
15
option w chips add 3

ROAST CHICKEN FOCACCIA

Roasted chicken breast, smashed avocado, tasty cheese, mayo & lettuce
served w chips
16

BELETTI BURGER

Homemade Wagyu beef patty, tomato, bacon, lettuce,
cheese & pickles in a brioche bun, served w chips & burger sauce
22

STEAK SANDWICH

Scotch fillet w caramelised onions, tomato,
cheese, tomato relish & bacon on a Turkish roll, served w chips
21

CHICKEN PARMIGIANA

Crumbed & topped w a fresh Napoli sauce & cheese, served w chips & salad
22
option w prosciutto add 3

CHICKEN STRIPS

served w chips, salad & honey mustard mayonnaise
17

~ Full Menu also available for lunch ~

~ ENTREE ~

GARLIC BREAD (V)

8

BRUSCHETTA (V)

Sourdough topped w diced tomatoes, onions, basil & parmesan
dressed w extra virgin olive oil & balsamic reduction

12

COFFIN BAY OYSTERS (GF)

NATURAL (G) ½ dozen 16 ~ 1 dozen 29

KILPATRICK (G) ½ dozen 17 ~ 1 dozen 31

ASSAGGIO SHARING PLATTER

~ Serves 2 ~

Salami, Mortadella & Prosciutto, Arancini, Meatballs, Pecorino peppato,
Mixed Olives, White Anchovies & Bruschetta

36

LEMON PEPPER CALAMARI

Lemon pepper seasoned, deep fried & served w a roquette & parmesan salad

Entree 16 ~ Main 26

MEATBALLS

4 Home made meatballs served w Napoli sauce, parmesan & toasted bread

16

ARANCINI (V)

4 risotto balls filled w peas & mushrooms,
served w Napoli sauce & parmesan

15

FLAMING SAGANAKI (V)

Kefalograviera cheese, grilled & flambéed w Sambuca & lemon wedge

14

~ Sharing Platters below available by pre order only ~

ANTIPASTO

Prosciutto, Mortadella, Salami, Bocconcini cheese, Olives & grissini

5 Serves ~ 45 per platter 10 Serves ~ 90 per platter

LEMON PEPPER CALAMARI

Lemon pepper seasoned, deep fried & served w a roquette & parmesan salad

5 Serves ~ 45 per platter 10 Serves ~ 90 per platter

~ PASTA & RISOTTO ~

LINGUINE DI MARE "Chef's Signature Dish"

Linguine w mixed seafood, extra virgin olive oil, chilli, garlic, white wine & chopped parsley,
garnished w a blue swimmer crab

28

TORTELLINI CARBONARA

w bacon, white wine, cream & shaved parmesan

21

LINGUINE DI POLLO

Linguine, served w a chicken, mushroom, avocado & cream reduction

21

TORTELLINI BOLOGNESE

Served w a home made bolognese sauce

21

DUCK RISOTTO (GF)

Oven roasted duck, mushrooms, peas & duck jus

24

WILD MUSHROOM RISOTTO (GF)

Wild mushrooms, garlic, spinach, parmesan & white wine

22

~ SALADS ~

BELETTI SALAD (GF) (V)

Mixed lettuce, feta, olives, cherry tomatoes, cucumber, shaved carrot, onion & a balsamic dressing

18

optional ~ grilled chicken ~ add 4

prawns ~ add 6

CAESAR SALAD

Shaved parmesan, candied bacon, cos lettuce, croutons,
poached egg & white anchovies, served w a house caesar dressing

19

optional ~ grilled chicken ~ add 4

smoked salmon ~ add 5

prawns ~ add 6

~ MAINS ~

RIB EYE (GF) 350g - (Marble Score 2)

38

served w herb mash potatoes & seasonal vegetables

option w garlic prawns ~ add 6

served w your choice of mushroom sauce / garlic / green peppercorn / red wine jus

(Please allow 30 minutes for steaks cooked over Med/Well Done)

LAMB SHANK

Slow cooked, served w herb mash & braised vegetables

29

VEAL SCALOPPINI AI FUNGHI

Tender pan fried escallops of veal, lightly sautéed w mushrooms

finished in a white wine & cream reduction,

served w fondant potatoes & seasonal vegetables

28

VEAL COTOLETTA

Herb crusted veal, served w herb mash potatoes,

seasonal vegetables & a lemon wedge

29

CHICKEN PARMIGIANA

Crumbed & topped w a fresh Napoli sauce & cheese

served w fondant potatoes & seasonal vegetables

24

option w prosciutto add 3

POLLO RIPIENO

Chicken breast stuffed w 3 cheeses, pumpkin & broccoli,

then crumbed & fried.

Served w roasted sweet potato rounds, buttered peas

pickled beetroot & a roquette salad

29

~ MAINS ~

CRISPY SKIN SALMON (GF)

Served w roasted sweet potato rounds, sautéed broccolini,
finished w a citrus roquette salad & lemon butter

31

LEMON PEPPER CALAMARI

Lemon pepper seasoned, deep fried & served w a roquette & parmesan salad

26

SEAFOOD PLATTER

~ Serves 2 ~

Garlic prawns (8) , Oysters Natural or Kilpatrick (6)
Lemon Pepper Calamari, Fish of the Day, Mussels (8),
garnished w side salad & Blue Swimmer Crabs, served w lime aioli

70

GARLIC PRAWNS

8 pan fried tiger prawns sautéed in a garlic cream sauce,
served w crusty bread & jasmine rice

32

CHILLI PRAWNS

8 pan fried tiger prawns sautéed in a chilli, garlic & tomato basil sauce,
roasted capsicum,
served w crusty bread & jasmine rice

32

STUFFED CAPSICUM (GF) (VG)

Stuffed w roasted vegetables, cous cous, garlic & herbs,
served w Napoli sauce & a roquette salad

~ Vegan~

24

~ SIDES ~

THICK CUT CHIPS 8

MASH POTATO 9

BELETTI SIDE SALAD 9

~ Lettuce, tomato, cucumber, feta, olives, onion & vinaigrette dressing

~ DESSERTS ~

VANILLA CRÈME BRÛLÉE

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

14

TIRAMISU

Home made Italian classic,
layered w Marsala & espresso infused sponge fingers,
marscapone cream & Strega, topped w cocoa

14

GOOEY CHOCOLATE PUDDING

served w King Island Cream & white chocolate sauce

14

LEMON MERINGUE PIE

Vanilla shortcrust tart filled w a citrus lemon curd & topped w peaks of fired meringues

14

COOKIES & CREAM CHEESECAKE

Chocolate chips cookies baked into a smooth white chocolate cheesecake

14

STICKY DATE & MACADAMIA PUDDING

Served w salted caramel sauce & vanilla bean ice cream

14

AFFOGATO

Espresso shot served w vanilla ice cream

9

Served w a shot of Tia Maria / Frangelico / Galliano

16

CREMA DI CAFFE

Velvety cool coffee flavoured cream

6



~ CHILDREN'S MENU ~
~ For children under 10 ~

LINGUINE or TORTELLINI
with CARBONARA or NAPOLI
or BOLOGNESE

CHICKEN STRIPS & CHIPS or SALAD
12

Kids Vanilla Ice cream
w child's choice of topping



beletti

