

beletti

Restaurant - Café - Bar

*Dining
& Function
Menu*

Breakfast

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

BELETTI BIG BREAKFAST TOWER 65.0

two poached eggs, two fried eggs, crispy bacon*,
roasted cherry tomatoes, feta,
four hash browns, four chipolata beef sausages,
mashed avocado, sautéed mushrooms & toast.

Top tower: Two house made scones
served with butter, jam and whipped cream

**halal option ~ pan fried sujuk*

BELETTI BIG BREAKFAST 25.0

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

THE ADRIATIC 22.0

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) 20.0

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

CHILLI EGGS 19.0

scrambled chilli eggs served with pan fried sujuk & toasted ciabatta

SMASHED AVOCADO & FETA (VEG) 19.0

served with two poached eggs on sourdough toast

AVOCADO ON SOURDOUGH TOAST 14.0

VEGETARIAN THREE EGG OMELETTE (VEG) 19.0

with mushrooms, spinach, tomato & mozzarella, sourdough toast

Breakfast

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

TWO EGGS ON SOURDOUGH (VEG) 12.0
with your choice of Poached / Scrambled / Fried

EGGS BENEDICT 17.0
sourdough toast, bacon, poached eggs & hollandaise sauce

EGGS FLORENTINE (VEG) 17.0
sourdough toast, spinach, poached eggs & hollandaise sauce

EGG & BACON ROLL 14.0
toasted ciabatta roll, crispy bacon & two fried eggs

HOUSE MADE SCONES (VEG) 12.0
served with butter, jam and whipped cream

TOAST (VEG) 9.5
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 Honey Mustard Mayonnaise ~ 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

Entree

MUSSELS 20.0

served with Napoli sauce, chilli, garlic & a dash of cream,
side of toasted bread

Mains

EYE FILLET MEDALLIONS 250GMS (GF) 48.0

served with seasonal vegetables & garlic & chive potato mash,
your choice of garlic butter, creamy mushroom sauce,
green peppercorn sauce or red wine jus*

CHICKEN SCALLOPINE 34.0

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

Dessert

MOUSSE CAKE 15.0

chocolate cake layered with chocolate mousse and caramel fudge,
smothered with ganache and chocolate gratings

CHOCOLATE RIPPLE CAKE 12.0

Cookies and cream style chocolate cake
with chocolate ripple cookies

Lunch

EVERYDAY 10AM - 3PM

STEAK PANINO 19.0

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

PROSCIUTTO PANINO 19.0

prosciutto, buffalo mozzarella, roquette, balsamic glaze

SALAMI PANINO 19.0

salami, tomato, buffalo mozzarella, roquette

COTOLETTA PANINO 19.0

crumbed chicken, lettuce, chargrilled eggplant, pesto aioli

+ side of crispy Chips 5

Salad

EVERYDAY FROM 10AM

MIXED GRAIN SALAD (GF) (VEGAN) 22.0

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

add chicken cotoletta 6

add grilled marinated chicken (gf) 6

BELETTI SALAD (GF) (VEG) 20.0

Mixed lettuce, cherry tomatoes, bocconcini cheese,
sliced cucumbers, red onion & house dressing

add chicken cotoletta 6

add grilled marinated chicken (gf) 6

Entrée

EVERYDAY FROM 10AM

GARLIC BREAD 12.0

with house made garlic butter

OLIVES 10.0

house marinated & served with bread

BRUSCHETTA (4) (VEG) 18.0

topped with cherry tomatoes, red onion, basil, bocconcini cheese,
dressed with olive oil & balsamic glaze

SICILIAN BRUSCHETTA (4) 19.5

topped with sliced prosciutto, cherry tomatoes, red onion,
basil, bocconcini cheese, olive oil & balsamic glaze
& crispy prosciutto

ARANCINI (4) 18.0

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

CHICKEN RIBS 18.0

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

LEMON PEPPER CALAMARI ENTREE 20.0

seasoned & flash fried calamari served on roquette, side of aioli
Large Sharing platter for 5 65.0

Pasta

EVERYDAY FROM 10AM

LINGUINE DI MARE "CHEFS SIGNATURE DISH" 36.0

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

GAMBERI RAVIOLI 32.0

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

SPINACH & RICOTTA RAVIOLI (VEG) 29.0

Napoli sauce, parmesan

RIGATONI BOLOGNESE 29.0

house made rich beef bolognese, parmesan

LINGUINE DI POLLO 29.0

chicken, mushroom, avocado, cream reduction, parmesan

CASARECCE MATRICIANA 28.0

bacon, capsicum, olives, mushrooms, chilli, garlic, Napoli sauce, parmesan

RIGATONI CARBONARA 26.0

bacon, white wine, cream, parmesan

LINGUINE AGLIO E OLIO (VEG) 24.5

olive oil, garlic, chilli, fresh parsley, parmesan

Risotto

EVERYDAY FROM 10AM

VEGETARIAN RISOTTO (GF) (VEG) 26.0

spinach, 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) 49.0

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

BARRAMUNDI (GF) 38.0

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

LEMON PEPPER CALAMARI MAIN 32.0

seasoned & flash fried calamari, served on roquette, aioli

POLLO INVOLTINO 36.0

chicken breast stuffed with four cheeses & roasted capsicum,
served with seasonal vegetables & garlic butter sauce

CHICKEN PARMIGIANA 32.0

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

GARLIC PRAWNS (GF) 38.0

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

Sides

EVERYDAY FROM 10AM

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|---|------|
| BOWL OF CHIPS WITH AIOLI OR TOMATO SAUCE | 10.0 |
| ROQUETTE SALAD, PARMESAN, BALSAMIC DRESSING | 8.0 |
| SIDE OF ROASTED CHAT POTATOES | 5.0 |
| SIDE OF CHIPS WITH AIOLI OR TOMATO SAUCE | 5.0 |
| HONEY MUSTARD MAYONNAISE ~ AIOLI | 3.0 |
| CHILLI FLAKES ~ CHILLI OIL | 3.0 |
| SIDE SALAD | 5.0 |

Dessert

EVERYDAY FROM 10AM

BELETTI CHOCOLATE DOME 19.0

chocolate brownie presented in a chocolate dome,
served with a warm chocolate sauce, vanilla ice cream & biscuit crumb

VANILLA BEAN CREME BRÛLÉE 16.0

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

TIRAMISU 15.0

sponge finger biscuits soaked in Galliano liqueur & espresso coffee,
with sweetened mascarpone

GELATO ~ PER SCOOP 5.5

chocolate ~ pistachio ~ lemon ~ strawberry - mango

AFFOGATO 9.0

espresso shot served with vanilla ice cream
with a shot of Tia Maria / Frangelico / Baileys / Amaretto 18.0

NEW YORK CHEESECAKE 15.0

classic baked cheesecake dusted with icing sugar

LEMON MERINGUE 15.0

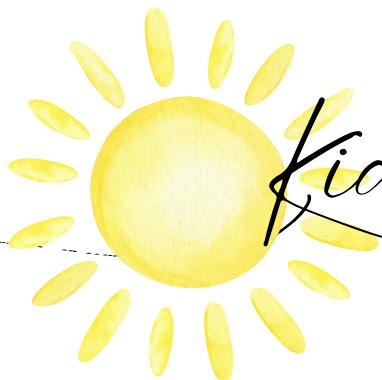
vanilla tart filled with smooth lemon curd & topped with torched meringue

FLOURLESS CHOCOLATE CAKE (LF & GF) 15.0

RASPBERRY WHITE CHOCOLATE CHEESECAKE 15.0

MINI CAKES FROM 5.5

available 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

VANILLA ICE CREAM WITH TOPPING
5.5

GELATO ~ PER SCOOP
5.5

chocolate ~ pistachio ~ lemon ~ strawberry - mango

MINI CAKES
from 5.5