

Menu

EAT. DRINK. CELEBRATE.

 **BELLEVUE**

BAR & TERRACE



Signature Sips

SUN SPARKLE SOUR 26

Vanilla vodka, passionfruit liqueur, lemon, passionfruit

DIRTY CHAI ESPRESSO MARTINI 26

Vodka, chai, coffee liqueur, cold brew coffee

WHITE ORCHARD 22

Vodka, elderflower, lemon, yuzu, agave

FORTUNE TELLER 24

Gin, Aperol, blood orange, lime, sugar syrup

STRAWBERRY COSMO 25

Vodka, triple sec, strawberry, cranberry, lime

The Belle Spritz Club

APEROL SPRITZ 20

Aperol, sparkling, soda, orange

LIMONCELLO SPRITZ 20

Limoncello, sparkling, soda

WILD HIBISCUS SPRITZ 20

Peach, wild berry, sparkling, hibiscus

HUGO SPRITZ 20

Elderflower, sparkling, soda, lemon, mint

RHUBARB & POMEGRANATE 24

Rhubarb, pomegranate, gin, sparkling, soda, bitters

Agave Cocktails

TOPSHELF TOMMYS MARGARITA 28.5

Top shelf blanco tequila, lime, agave

SPICY WATERMELON MARGARITA 25

100% blue agave tequila, triple sec, agave, watermelon, lime, chilli

PALOMA 25

100% blue agave tequila, lime, grapefruit soda

MARGARITA 24

100% blue agave tequila, triple sec, lime, salt

SPICY PINEAPPLE MARGARITA 27

Blanco tequila, spicy pineapple rum, lime, agave, pineapple

MARTINI YOUR WAY

GIN 24.5



VODKA 24.5

WET • DRY • DIRTY

LEMON TWIST • SICILIAN OLIVES • PICKLED ONION

Prefer a mini?

SELECT FROM THREE FLIGHTS | 34

Available Mondays. Add matched snacks for \$7

VODKA FLIGHT

Three vodka martinis; served with olives,
lemon twist & pickled onion

GIN FLIGHT

Three gin martinis; served with olives,
lemon twist & pickled onion

MIXED MARTINI FLIGHT

French Martini, Espresso Martini
& Gin Martini served with olives

Snacks

HIRAMASA KINGFISH CRUDO 27
tomatillo dressing, citrus (LG, LD, A)

FRIED CALAMARI 24
pickled fennel, garlic aioli, lemon (LG, LD, I)

FRIED CHICKEN RIBS 24
chilli bbq glaze, blue cheese aioli (LDO)

OYSTERS 7
margarita mignonette, lemon (LG, LD, A)

CHORIZO & MANCHEGO CROQUETTES 24
caviar, chives, salmon roe, chipotle mayo

HOUSE BAKED FOCACCIA 14
vegemite cultured butter, mixed olives (LDO, V, VGO)

WAGYU BEEF SKEWERS (2) 27
cheese & chive dip, pepperberry jus (LGO, LDO)

GRILLED HALOUMI 23
caramelized figs, aged balsamic (LG, V)

SALT BAKED BEETROOT 23
quince gel, green romesco (LG, LD, V, VG)

SALT & VINEGAR SKIN ON FRIES 14.5
aioli (LG, LD, V, VGO)

BURRATA 26
orange jam, pickled fennel, house baked focaccia (LGO, V)

Grill

All steaks are served with garlic butter, pepper berry jus, salt & vinegar fries, house salad.

250G STRIPLOIN 52

300G SCOTCH 65

200G EYE FILLET 59

UPGRADES

Garlic Butter +4 | Jus +4 | Peppercorn Sauce +4 | Prawns +13

Larger Plates

ROASTED EGGPLANT 33

chimichurri, soft herbs, roasted red peppers, capers, vinaigrette (LG, LD, V, VG)

PAN FRIED BARRAMUNDI 44

seasonal greens, salsa verde, lemon (LG, LD, A)

PAN FRIED PUMPKIN GNOCCHI 34

whipped ricotta, pepitas, soft herbs (V)

CRAB & PRAWN SPAGHETTI 42

pickled chilli, blistered tomatoes, fried capers (LDO, M)

RARE TUNA NICOISE 36

roasted chats, green beans, tomatoes, soft boiled egg, olives, aged vinegar (LG, LD, I)

HAND CRUMBED CHICKEN SCHNITZEL 32

parmesan, house salad, pepper berry jus, lemon, salt & vinegar fries (LDO)

HAND CRUMBED CHICKEN PARMA 35

napoli, ham, mozzarella, house salad, salt & vinegar fries (LDO)

BATTERED ROCKLING 34

curried peas, tartare, pickled fennel salad, salt & vinegar fries (LGO, LD, I)

HARISSA SPICED HALF CHOOK 39

house salad, lemon (LG, LD)

WAGYU BEEF BURGER 32

milk bun, american cheese, bacon, pickled onion, salt & vinegar fries (LGO)

FRIED CHICKEN BURGER 32

milk bun, slaw, bacon, american cheese, pickles, bbq glaze, salt & vinegar fries

GRILLED CAULIFLOWER SALAD 29

pomegranate, Meredith dairy goats cheese, spinach, chardonnay vinegar, olive oil (LG, LDO, V, VGO)

CHICKEN CAESAR SALAD 32

chicken breast, soft boiled egg, cos lettuce, parmesan, croutons, anchovy dressing (LGO, LDO, I)

UPGRADES

Salads: Chicken +8 | Calamari +8 | Halloumi +8

Burger: Extra Pattie +6 | Gluten Free Bun +3 | Onion Rings +6

Sides 1 for 13 | 2 for 18 | 3 for 24

PARIS MASH

chives, parmesan (LG, V)

HOUSE SALAD

butter leaf, radicchio, soft herbs, aged vinegar, olive oil (LG, LD, V, VG)

CAULIFLOWER CHEESE

chives, parmesan (V)

SEASONAL GREENS

caper beurre noisette, lemon (LG, LDO, V, VGO)

Desserts

CHERRY FRANGIPANE PAVLOVA (FOR 2) 24

cherry sorbet (LGO, V)

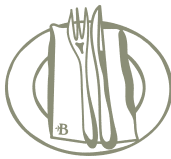
STICKY TOFFEE PUDDING 18

toffee sauce, clotted cream (V)

ROASTED PINEAPPLE PINA COLADA CRUMBLE 20

coconut ice cream (LD, V, VG)





LONG LUNCH MENU

Available daily, from 11am–4pm | \$95pp

Enjoy a selection of Bellevue's signature dishes, served to share.

Entrées

HOUSE BAKED FOCACCIA (LDO, V, VGO)

Vegemite cultured butter, mixed olives

BURRATA (LGO, V)

Orange jam, pickled fennel

HIRAMASA KINGFISH CRUDO (LG, LD, A)

Tomatillo dressing, citrus

Mains

CRAB & PRAWN SPAGHETTI (LDO, M)

Pickled chilli, blistered tomatoes, fried capers

STRIPLOIN STEAK (LD, LGO)

Pepper berry jus, garlic butter

Sides

SEASONAL GREENS (LG, LDO, V, VGO)

Caper beurre noisette, lemon

HOUSE SALAD (LG, LD, V, VG)

Butterleaf, radicchio, soft herbs, aged vinegar, olive oil

SALT & VINEGAR SKIN ON FRIES (LG, LD, V, VGO)

Garlic aioli

Dessert

CHERRY FRANGIPANE PAVLOVA (LGO, V)

Cherry sorbet

Classic Cocktails

AMARETTO SOUR 24

Amaretto, whiskey, lemon

FRENCH MARTINI 24

Vodka, berry liqueur, pineapple, lime

LONG ISLAND ICED TEA 27

Vodka, rum, tequila, gin, triple sec, lemon, cola

ESPRESSO MARTINI 24

Vodka, coffee liqueur, cold drip coffee

PORNSTAR MARTINI 24

Vanilla vodka, passionfruit liqueur, lemon, passionfruit with a side of sparkling

PINA COLADA 26

White rum, lime, coconut, pineapple

Non-Alcoholic Cocktails

SIPPIN PRETTY 18

Mabel 0%, vanilla, passionfruit, lemon

MELON DOLLAR BABY 18

Mabel 0%, agave, lime, watermelon, chilli oil

ELDERFLOWER FIZZ 18

Elderflower, 0% gin, bitters, citrus, soda

Shots

WAP 16

PORNSTAR 16

JAM DONUT 16

BABY GUINNESS 16

COWBOY 16

MINI BEER 16

YUZU 16

UPSIDE DOWN PINEAPPLE 16

DROP BEAR BOMB 18

JAGER BOMB 18

SKITTLE BOMB 18

Bubbles	SM	LG	BT
PLUS & MINUS PROSECCO NV 0.0% Multi Regional, SA	15		
MR MASON SPARKLING CUVÉE BRUT NV Multi Regional, AUS	15		72
BIRD IN HAND SPARKLING PINOT ROSE NV Adelaide Hills, SA			87
CHANDON BRUT NV Multi regional, VIC	18		87
ALPHA BOX & DICE TAROT PROSECCO NV Murray Darling, SA	16.5		80
MOET & CHANDON IMPERIAL BRUT NV Epernay, France	29.5		140
VEUVE CLICQUOT YELLOW LABEL BRUT NV Reims, France			190
RUINART ROSE NV Reims, France			285
DOM PERIGNON BRUT VINTAGE 2015 Epernay, France			595
VIVO MOSCATO Riverina, NSW	16.5	27.5	80



White

	SM	LG	BT
821 SOUTH SAUVIGNON BLANC Marlborough, NZ	17	28.5	82
DOTTIE LANE SAUVIGNON BLANC Multi Regional, AUS	15	25	72
DOM. DE LA JOLIVE SANCERRE Loire Valley, France			135
PENNELLO PINOT GRIGIO DOC Delle Venezie, Italy	16.5	27.5	80
MITCHELL 'KINSFOLK' BLUSH PINOT GRIGIO Clare Valley, SA	17.5	29	84
BROKENWOOD ILR SEMILLON Hunter Valley, NSW			170
SEPPELT DRUMBORG RIESLING Henty, VIC	20.5	34	99
PALOMA RIESLING Clare Valley, SA			82
RIESLINGFREAK NO. 8 RIESLING Clare Valley, SA			98
UNICO ZELO 'JADE & JASPER' FIANO Riverland, SA			94
LITTLE GIANT SINGLE VINEYARD PINOT GRIS Limestone Coast, SA			82
OCEAN EIGHT PINOT GRIS Mornington Peninsula, VIC			96
TOZZO VERMENTINO Riverland, SA			84
MMAD CHENIN BLANC McLaren Vale, SA			105
PEBBLE POINT CHARDONNAY Limestone Coast, SA	17	28.5	82
MOUNTADAM 'FIVE-FIFTY' CHARDONNAY Eden Valley, SA	18	30	87
SCOTCHMANS HILL ESTATE CHARDONNAY Bellarine Peninsula, VIC			98
BANNOCKBURN CHARDONNAY Geelong, VIC			150
STONIER MERRICKS CHARDONNAY Mornington Peninsula, VIC			135
PENFOLDS BIN A CHARDONNAY Adelaide Hills, SA			215
LEEWIN ESTATE ART SERIES CHARDONNAY Margaret River, WA			255
DOM. THIERRY MOTHE CHABLIS AC Burgundy, France			137

Rosé

	SM	LG	BT
HEARTS WILL PLAY ROSE Multi Regional, AUS	15	25	72
CHATEAU D'ESCLANS WHISPERING ANGEL ROSE Provence, France			122

SUD ROSE Languedoc, France	17	28.5	82
-------------------------------	----	------	----

‘SUD’ translates as ‘South’ in French, which is exactly where this delicious dry rose comes from. 100% Grenache, with smells of citrus rind & dried herbs. The palate is bright red-berried fruit, bone dry & mineral-textured with racy acidity & a lick of tannin. Great alone, but charcuterie & cheese boards make a beautiful match.



Beer, Spirits, and *Seasonal Drinks*

Scan the QR code to view our full visual drinks menu, including all tap & bottled beers, plus spirits & seasonal specials.



Red	SM	LG	BT
PLUS & MINUS ZERO ALC SHIRAZ Multi Regional, SA			72
POINT OF DEPARTURE PINOT NOIR Yarra Valley & Bendigo, VIC	17	28.5	82
RED HILL ESTATE PINOT NOIR Mornington Peninsula, VIC	18	30	87
LEVANTINE HILL ESTATE PINOT NOIR Yarra Valley, VIC			155
DALRYMPLE PINOT NOIR Pipers River, TAS			102
ATA RANGI 'CRIMSON' PINOT NOIR Martinborough, NZ			105
MARQUES DE TEZONA TEMPRANILLO Castilla-La Mancha, Spain	16.5	27.5	80
PAUL JABOULET 'PARALLEL 45' COTES DU RHONE ROUGE Southern Rhone, France	19.5	32	93
WIRRA WIRRA CHURCH BLOCK GRENACHE SHIRAZ McLaren Vale, SA			94
MARETTI SANGIOVESE Puglia, Italy	16.5	27.5	80
LONGVIEW 'SATURNUS' NEBBIOLO Adelaide Hills, SA	25	41.5	120
MARETTI BAROLO DOCG Piedmont, Italy			140
TELLURIAN REDLINE SHIRAZ Heathcote, VIC			94
HEATHCOTE ESTATE SHIRAZ Heathcote, VIC			121
SALTRAM SKINS SHIRAZ Barossa Valley, SA	19.5	32.5	94
PENFOLDS ST HENRI SHIRAZ Multi Regional, SA			210
KAESLER OLD VINE SHIRAZ Barossa Valley, SA			185
HENTLEY FARM THE BEAST SHIRAZ Barossa Valley, SA			190
HENRY & HUNTER SHIRAZ CABERNET Multi Regional, AUS	15	25	72
WYNNS 'THE GABLES' CABERNET SAUVIGNON Coonawarra, SA			82
YARRA YERING 'AGINCOURT' CABERNET MALBEC Yarra Valley, VIC			195
KENDALL-JACKSON VINTNERS RESERVE CABERNET SAUVIGNON 2022 Sanoma County, USA			95



ORDER & PAY ON YOUR PHONE

We'll bring it to you.

Got The Pass App?
Simply open the app &
choose how to order.

(LG) Low Gluten | (LD) Low Dairy | (V) Vegetarian | (VG) Vegan | (LGO) Low Gluten Option |
(LDO) Low Dairy Option | (VO) Vegetarian Option | (VGO) Vegan Option
Seafood Origin: (A) Australian | (I) Imported | (M) Mixed Origin

Please inform a team member if you have allergies or intolerances.
We'll do our very best to accommodate them, but as our menu is
prepared freshly in kitchen, there may be trace allergens.

15% public holiday surcharge applies.

