

Belvedere Restaurant on Main

Authentic Italian Cuisine & Wood-Fired Pizza

Phone: (07) 5545 4063 Take away and Deliveries

43 Main Street, North Tamborine 4272 QLD

Licensee: Mario Avegnano

Mario was born in Naples, Italy, in 1967. The authentic pizza of Naples, is the Mario cooks for us today. When still a child his family moved to Rome. He became a chef during the ten years he spent working in Rome, after which he worked as a Chef in Miami, Usa, and New Zealand. Mario is also a qualified Pastry Chef. On arriving in Australia in 2001, he travelled around Australia for a year and settled in Melbourne, before moving to Mt. Tamborine 7 years ago. Belvedere Restaurant is a fully licensed restaurant and offer a wide range of wines to enjoy your Italian dinner.

Buon Appetito !! Chef Mario



Entrée Pizza

1. **GARLIC PIZZA** (*mozzarella, garlic, extra virgin olive oil*) 10
2. **ROSMARINO E OLIVE** (*tomato sauce, mozzarella, rosemary, olives, garlic*) 12

Authentic Italian Pizza

1. **MARGHERITA** (*tomato sauce, mozzarella, basil*) 16
2. **NAPOLI** (*tomato sauce, mozzarella, oregano, garlic, anchovie*) 18
3. **VEGETARIANA** (*tomato sauce, mozzarella, capsicums, mushrooms, onions, eggplants, zucchini*) 18
4. **FORMAGGI** (*mozzarella, blue cheese, brie cheese, parmesan cheese*) 22
5. **PROSCIUTTO E FUNGHI** (*tomato sauce, mozzarella, prosciutto, mushroom, olives*) 22
6. **CAPRICCIOSA** (*tomato sauce, mozzarella, ham, mushrooms, artichokes, pepperoni, olives*) 21
7. **CALABRESE** (*tomato sauce, mozzarella, pepperoni, onions, capsicum, olives*) 21
8. **PROSCIUTTO E RUGHETTA** (*tomato sauce, mozzarella, prosciutto, rocket, parmesan*) 22
9. **AI FRUTTI DI MARE** (*tomato sauce, mozzarella, seafood collection*) 24
10. **AL SALMONE** (*fresh tomato, mozzarella, salmon, rocket*) 23
11. **ITALIAN CALZONE** (*pepperoni, blu cheese*) 23

International Pizza

1. **HAWAIIAN** (*tomato sauce, mozzarella, ham, pineapple*) 18
2. **BELVEDERE** (*tomato sauce, mozzarella, roast chicken, bacon, corn, mushrooms*) 21
3. **AUSSIE** (*tomato sauce, mozzarella, egg, bacon, ham*) 20
4. **MICHELLE** 23
(*tomato sauce, mozzarella, garlic, ham, onion, pepperoni, capsicum, pineapple, bacon, mushroom, olive*)
5. **MEAT LOVERS** (*tomato sauce, mozzarella, ham, pepperoni, chicken, bacon*) 23

Antipasti - Entrée

- | | | |
|------------------------------------------------------------------------------------------------------------------|------------------|-----------|
| 1. BRUSCHETTA ALL'AGLIO E OLIO DI OLIVA EXTRAVERGINE | | 5 |
| <i>garlic bread, toasted ciabatta bread with garlic and extra-virgin olive oil</i> | | |
| 2. BRUSCHETTA CON POMODORO FRESCO, AGLIO, BASILICO E OLIO EXTRAVERGINE OLIVA | | 7 |
| <i>toasted ciabatta bread with the fresh basil, tomato, garlic and extra-virgin olive oil</i> | | |
| 3. BRUSCHETTA DI SALMONE CON RUCOLA | | 9 |
| <i>toasted bread, garnished with cream cheese, smoked salmon, rocket, lemon juice and extra-virgin olive oil</i> | | |
| 4. CALAMARI FRITTI CON SALSA ALLA TARTARA | | 16 |
| <i>Tempura calamari rings with lemon and tartare sauce</i> | | |
| 5. ZUPPA DEL GIORNO | | 11 |
| <i>Soup of the Day. Please ask our staff</i> | | |
| 6. AFFETTATI MISTI | | 26 |
| <i>A selection of especially cold cured italian meats with garnish of sott'olio vegetables</i> | | |
| 7. OSTRICHE NATURALI | 1/2 dozen | 21 |
| <i>Jumbo natural oysters</i> | one dozen | 33 |
| 8. OSTRICHE KILPATRICK | 1/2 dozen | 23 |
| <i>fresh jumbo oysters with the shredded bacon
and our own Jim Beam style Kilpatrick sauce</i> | one dozen | 35 |

Primi Piatti - First Dish

(choose pasta fettuccine, spaghetti or penne)

1. **AMATRICIANA** 21
garlic, tomato sauce, bacon, chili, parmesan cheese, onion
2. **BOLOGNESE** 22
tomato sauce, meat, carrot, onion and celery
3. **BOSCAIOLA** 22
garlic, bacon, onion, mushroom and cream
4. **PUTTANESCA** 23
tomato sauce, onion, olive, anchovies, caper, wine, chilli and Napoli sauce
5. **CARBONARA** 21
garlic, bacon, parmesan, white wine and cream
6. **PORCINI** 23
white wine, mushroom and cream, garlic
7. **SALMONE** 23
Tagliatelle sauce in a button mushroom with creamy white wine salsa, tossed in fresh smoked salmon, garlic
8. **POLLO CON AVOCADO** 24
garlic, mushroom, avocado, chicken, white wine, cream, parmesan cheese
9. **FRUTTI DI MARE (choose pasta or rice)** 25
*gourmet-made fettuccine tossed with calamari and fresh seafood of the day (prawns, scallops, mussel)
in tomato and white wine, garlic and a hint of chili salsa*
10. **LASAGNA ALLA BOLOGNESE** 24
home-made fresh pasta with veal, tomato sauce, besciamella, garlic, onion, celery and carrots
11. **RAVIOLI** 24
*Chicken ravioli (carbonara sauce) - Ricotta Spinaci ravioli (tomato and basil sauce)
Porcini ravioli (creamy mushroom sauce) - Pumpkin ravioli (tomato and basil sauce)
Veal ravioli (creamy mushroom sauce)*

Rice

- 1. RISOTTO VEGETARIANO** 22
a tempting combination of Arborio rice and seasonal mixed vegetables, lightly sautéed , with a ladle of Naples sauce
- 2. RISOTTO CON POLLO E SPINACI** 23
the delicate flavour of fresh chicken combined with garlic sautéed baby spinach, tossed through Arborio rice in a white wine creamy sauce
- 3. RISOTTO ALLA PESCATORA** 26
calamari, prawns, scallops, mussel, Napoli sauce or cream

Home-made Gnocchi

- 1. GNOCCHI AL PESTO** 24
home-made potato gnocchi pasta sautéed in basil and pine nut, parmesan garlic and extra-virgin olive oil
- 2. GNOCCHI TOMATO AND BASIL** 24
home-made potato gnocchi pasta sautéed in tomato sauce and basil and extra-virgin olive oil
- 3. GNOCCHI BROCCOLI & GORGONZOLA** 25
home-made potato gnocchi pasta with broccoli and blue cheese

Secondi piatti - Second Dish

all mains are served with farm-gate fresh vegetables and salad garnish unless otherwise stated

BEEF (EYE FILLET)

- 1. FILETTO DI MANZO AL PEPE VERDE** **34**
juicy eye-fillet steak - grilled, then sautéed in a creamy green peppercorn salsa and white wine, served with a garnish of steamed vegetables
- 2. FILETTO CON GAMBERONI** **36**
mouth-watering export quality succulent eye fillet steak accompanied by king prawns. Served with fries, sale and chef's dressing
- 3. REEF & BEEF** **39.50**
w/ prawns, scallops, mussels and calamari. Served in tomato or creamy sauce

POLLO (CHICKEN)

- 1. PETTO DI POLLO AI FUNGHI E MARSALA** **30**
chicken breast sautéed in a very sweet creamy marsala with freshly-chopped button mushroom with a garnish of steamed vegetables
- 2. PETTO DI POLLO ALLA PARMIGIANA** **28**
succulent breast of chicken wrapped warmly in crispy parmesan and Parsley cheese topped with chef's creamy avocado sauce
- 3. CHICKEN FLORENTINO** w/ lemon & spinach sauce, creamy garlic **28**

VEAL SCALOPPINI

- 1. MUSHROOMS** w/ creamy, garlic, white wine **28**
- 2. LIMONE** w/ butter, lemon, garlic, parsley **28**
- 3. MARSALA** w/ cream, garlic, mushroom and Marsala **29**
- 4. PIZZAIOLA** w/ tomato sauce, capers, olives, white wine, garlic, parsley **29**

OTHER

1. **COSTOLETTE DI AGNELLO ALLA GRIGLIA** 32
deliciously roasted double lamb cutlets, oven braised with puree of pumpkin and lavished in a smooth and light rosemary butter
2. **BISTECCA DI MANZO ALLA FIORENTINA** 36
rib fillet on the bone (our bigger steak) cooked to your liking with choice of brandy pepper, mushroom, Mornay or Belvedere butter
3. **ANATRA ALL'ARANCIA`** 32
fried half duck, napped by orange glaze
4. **PESCE DEL GIORNO** 30
ocean-fresh fish fillet of the day cooked Mediterranean-style (fresh tomato, capers, olives, white wine, garlic, parsley)
5. **MORETON BAY BUGS ALLA GRIGLIA** 35
moreton bay bugs which have been tossed in rosemary, garlic and extra-virgin olive oil, and then grilled in their shells and served with a garnish of steamed vegetables

Contorni - Side Dish

1. **INSALATA MISTA** 9
freshly-tossed mixed seasonal organic and herb salad in extra-virgin olive oil and Balsamic vinegar
2. **INSALATA DI RUCOLA E PARMIGIANO** 9
a crisp bitter organic rocket salad with strong slices of parmesan shaving and extra-virgin olive oil
3. **SPINACI SALTATI IN PADELLA** 9
pan-sautéed spinach lightly tossed in extra-virgin olive oil, garlic, lemon and a hint of chili

Desserts

- 1. LOCAL APPLE PIE**
(freshly baked apple pie served with custard) 7.5
- 2. HOME - MADE DESSERT OF THE DAY** please ask our staff 7
- 3. HOME - MADE TIRAMISÙ**
(savoardi biscuits covered in a creamy coffee, chocolate and Brandy,
mascarpone sauce topped with cocoa) 8.5
- 4. PROFITEROLES**
(delicate profiteroles pastry infused with chocolate and creamy custard) 8.5
- 5. PIZZA DOLCE**
(sweet pizza with Nutella chocolate and banana) 20

Tea and Coffee

- | | |
|----------------------|------------|
| ESPRESSO | 4 |
| CAPPUCCINO | 4.5 |
| LONG BLACK | 4.5 |
| FLAT WHITE | 4.5 |
| MOCHACCINO | 4.5 |
| HOT CHOCOLATE | 5 |
| TEA | 4 |
| CAMOMILE | 4 |

BELVEDERE ON WINES

WHITES

	G	B
MINCHINBURY <i>"Crisp" Classic Brut NV - Delicate and deliciously bubbly.</i>	7	28
MASON SEMILLON SAUVIGNON BLANC (QLD) <i>Intense citrus fruit flavour</i>	8	32
MASON VERDELHO (QLD) <i>Fresh, tropical, crisp fruit characters</i>	8	32
HARDY'S SIEGERSDORF - HARDY'S RIESLING <i>Aroma of citrus and tropical fruits</i>	7	30
MCGUIGAN CHARDONNAY (NSW) <i>Rich ripe tropical flavors with a crisp finish</i>	7	28
OYSTER BAY SAUVIGNON BLANC (NZ) <i>Tropical fruit and zesty lemon citrus</i>	9	34
TORRESELLA PINOT GRIGIO (ITALY) <i>This wine displays a delicate fragrance of spice leading to a mellow, well balanced palate.</i>	7	28

REDS

	G	B
LAMBRUSCO REGGIANO - Italy <i>Sweet with bubbles</i>	6	24
MASON CABERNET SAUVIGNON (QLD) <i>Rich Smooth cabernet aged in oak for 14 months</i>	8	32
MASON MERLOT (QLD) <i>Aged in French oak form 9 months, smooth and soft palate</i>	8	32
MERLOT (ITALY) <i>Plum and dried cherry</i>	9	34
OYSTER BAY MERLOT (NZ) <i>Flagrant cherry, berry fruits and black plum</i>	9	34
GRANT BURGE MERLOT (SA) <i>Smooth finish with great aromas and flavours</i>	8	34
GRANT BURGE SHIRAZ (SA) <i>Raspberry, prune and dark choc aromas</i>	8	34
COLI ORIGINAL CHIANTI (ITALY) <i>Deep, ruby red with an intense and persistent fragrance of mature red fruit. It's a well-structured, smooth wine, with soft tannins and distinct notes of red fruit.</i>	9	38

ROSE

G B

PINK MOSCATO (ITALY)

7 30

This light pink moscato shows fruity, floral flavours that give freshness and vibrancy to the soft bubbles that linger on the palate.

TORRESELLA PINOT GRIGIO (ITALY)

7 28

Torresella Rosé is made from Pinot Grigio which has been grown in Northeastern Italy for over a century. Fresh delicate aromas on the nose, followed by mellow fruit and well balanced acidity on the palate. The perfect accompaniment for fish and seafood.

ORGANIC WHITES WINES

TAMBURLAINE ORGANIC SAUVIGNON BLANC

10 38

Malborough wine region - "Wine Lovers" series

Deliciously vibrant aromatics that infuse lifted herbaceous aroma, with the fresh tropical fruits. The palate is long and succulent, combining Deliciously vibrant aromatics that infuse lifted herbaceous aroma, with the fragrance of fresh tropical fruits. The palate is long and succulent, combining fresh passionfruit and juicy pineapples, complemented with crisp natural acidity.

TAMBURLAINE ORGANIC RIESLING

10 38

Orange, NSW Region - "Mark Davidson" series

Fresh floral fruit; ripe, rich, raring to go. A wine for any occasion.

PROSECCO SPUMANTE DOC BIO "Tasi"

only bottle 50

Straw yellow with greenish hues and a fine bead. Elegant bouquet of white flowers, followed on the palate with a delicate bitter taste that creates a perfect union with the slight initial sweetness.

ORGANIC REDS WINES

Orange, NSW Region - "Wine Lovers" series

TAMBURLAINE ORGANIC SHIRAZ

10 38

Mouth - filling ripe raspberries and dark berries. Hints of liquorice and black pepper with a lingering finish.

TAMBURLAINE ORGANIC GRENACHE SHIRAZ MERLOT

10 38

Grenache is a variety with very soft tannins and sweet cherry flavours. Orange region grenache is the highest-grown in Australia. When combined with spicy shiraz and plummy merlot the result is blend with raspberry, clove and aniseed aromas and long rich palate.

ORGANIC ROSÉ WINES

Orange, Hunter Valley Region - "Wine Lovers" series

TAMBURLAINE ORGANIC - PETITE FLEUR ROSÉ

10 38

Bright pink hues with rose petals and musk aroma, the wine has juicy, fresh strawberry and turkish delight flavours with subtle oak complexity. Not simply a red light pretending to be a rosé.

BEVERAGES and LIQUORS

Coke, Diet Coke, Coke Zero, Fanta, Lemonade		3.50
Lemon Lime & Bitters, Soda water , Tonic water, Ginger Beer, Ginger Ale		4.0
Pineapple, Apple or Orange juice		4.0
Angostura lemon, lime & bitters	330 ml	4.5
San Pellegrino mineral water	250 ml	3.5
San Pellegrino mineral water	1 LT	7
Acqua di Toscana - sparkling mineral water	375 ml	4.50

BELVEDERE PUNCH

Orange, Pineapple, Dry Ginger and Raspberry Cordial 8

MARGARITA

13

Tequila, Triple sec, Lemon juice

MIDORI SPLICE

13

Midori, Malibu', Pineapple juice, Cream to float

BEER SELECTION

Hahn Premium Light		6
Victoria Bitter		6
Toohey's New		6.5
Toohey's Extra Dry		6.5
XXXX Gold		6.5
Crown		7
Corona		8
Heineken		8
Peroni Gran Riserva - Italy		8

SPIRITS

10

Vodka, Jim beam, Bundy, Jonnie Walker, Gin, Tequila, Jack Daniels, Jamieson, Wild Turkey

* addition of soft drink 12

LIQUORS: *Bayles, Tia Maria, Cointreau, Drambuie, Kalua* 10
Italian Limoncello, Italian Amaretto, Italian Grappa 10

