

BELASCO

OPENING ACTS

GARLIC BUTTER PARKER HOUSE ROLLS Confit Garlic Butter, Fresh Herbs (NF)	16
TASMANIAN PACIFIC OYSTERS (A) ½ Doz Served Natural with American Cocktail Sauce (GF DF NF) ½ Doz Rockefeller with Spinach, Butter, Vermouth, Pangrattato (NF)	34 40
CLAMS CASINO (M) Baked Clams, Garlic Butter, Breadcrumbs, Lemon (NF)	24
OREGANO CRUSTED TUNA CRUDO (M) Premium Grade Tuna, Capers, Tomato, Lemon, Chilli, Sicilian Olive Oil (GF DF NF)	26
ORGANIC BEEF CARPACCIO Southern Ranges Beef, Basil Mayo Dressing, Parmesan, Rocket (GF NF)	29
GORGONZOLA ARANCINI Gorgonzola Cheese, Risotto, Sage, Walnut Crumb (V)	18
CALAMARI FRITTO (I) Semolina Crusted Fried Calamari, Saffron Aioli, Herb Salt (DF NF)	26
125g BURRATA Sweet & Sour Roasted Peppers, Sicilian Olive Oil, Sea Salt (GF V NF)	26

SERVED TABLESIDE

TAGLIATELLE ALFREDO <i>(serves two)</i> Butter, Parmesan (V NF) Served with a choice of crumb: Pangrattato, Pancetta, Bottarga	62
FLAMBED 250g O’CONNOR EYE FILLET Cognac, Peppercorn Sauce (GF, NF)	80
BOMBE ALASKA Peanut Butter Parfait, Banana Caramel, Chocolate Almond Sponge, Meringue (GF V)	18

PASTA

RIGATONI ALLA VODKA Spicy Tomato & Cream Sauce, Stracciatella, Fresh Basil (V)	32
SQUID INK LINGUINE SHRIMP SCAMPI (A) Prawns, Cherry Tomato, Parsley, White Wine, Garlic Butter Sauce (NF)	36
FENNEL SAUSAGE CAVATELLI Italian Fennel Sausage, Broccoli Rabe, Garlic, Chilli, Pecorino (NF)	34
SUNDAY GRAVY PAPPARDELLE Saffron Pappardelle, Italian Sausage, Veal & Pork Meatballs, Venison (NF)	39
BAKED ZITI Beef Ragu, Tomato, Mozzarella, Parmigiano (NF)	38
NYC SPAGHETTI & MEATBALLS <i>(serves two)</i> Veal & Pork Meatballs, Red Sauce, Parmigiano (NF)	72

GRILL

300g SOUTHERN RANGES NEW YORK STRIP	72
300g ROBBINS ISLAND WAYGU RUMP	76
500g O’CONNOR PRIME RIBEYE BONE IN	78
1.2kg O’CONNOR MB5+ TOMAHAWK	150
<i>All served with a choice of: Pan Jus, Béarnaise, Peppercorn sauce (GF NF)</i>	
EXTRAS LOBSTER & TRUFFLE TORTELLINI (NF)	+22

NYC CLASSICS

CHICKEN PARM Crumbed Chicken Breast, Red Sauce, Melted Mozzarella, Side of Red Sauce Rigatoni (NF)	36
VEAL CUTLET SALTIMBOCCA Grilled Veal Cutlet, Wild Mushrooms, Sage, Pancetta, Beef Jus (GF NF)	62
SNAPPER AQUA PAZZA (A) Pan-fried Snapper Fillet, White Wine, Capers, Tomato, Green Olive, Garlic, Oregano (GF NF)	42

SUPPORT CAST

BELASCO WEDGE SALAD Iceberg Lettuce, Prosciutto, Tomato, Blue Cheese Dressing, Everything Bagel Seasoning (GF NF)	14
GRILLED SEASONAL VEGETABLES Sheep’s Milk Yoghurt, Salsa Verde, Everything Bagel Seasoning (GF V NF)	14
CREAMED SPINACH Parmigiano, Nutmeg (GF V NF)	15
SHOESTRING FRIES Herb Salt (GF DF VG NF)	12
LOBSTER MASH (A) Creamy Mash Potato, Lobster, Shellfish Bisque (GF NF)	36

Whilst we endeavour to cater for all dietary requirements, we do not operate an allergen free kitchen and are unable to rule out the allergen cross contamination.
GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan, NF – Nut Free
Seafood Origin: A – Australian, I – Imported, M – Mixed
A 15% surcharge applies on Public Holidays and 10% on Sundays.