

From The Oven	Hot crusty Italian bread	4.9
	with olive oil and balsamic	
	Freshly baked foccacia	7.9
	garlic, olive and fetta, pesto and semi-dried tomato	
Entree	Minestrone	12.9
	with grilled ciabatta	
	Bruschetta al Pomodoro (v)	12.9
	roma tomato tossed with fetta, basil, olive oil and balsamic on grilled ciabatta	
	Mediterranean Dips (v)	14.9
	a trio of home made dips with grilled pita	
	Funghi alla Griglia (v)	16.9
	stuffed mushroom with taleggio and grilled ciabatta	
	Calamari Fritti (g)	16.9
	salt and pepper squid tossed though greens with spicy mayonnaise	
	Gamberi Piccante (g)	19.9
	spicy king prawns sautéed with cherry tomato, chilli jam and lime on jasmine rice	
	Gamberi alla Crema (g)	19.9
king prawns tossed with garlic, brandy, shallots and cream on jasmine rice		
Cozze di Mare (g)	16.9	
eden black mussels steamed in spicy tomato and coriander broth with grilled ciabatta		
Quaglie (g)	15.9	
crispy skinned quail on a summer salad with a spicy citrus dressing		
Ostriche - coffin bay oysters	half 18.9	doz 28.9
natural kilpatrick		
crispy tempura oysters with wasabi and pickled ginger		
Insalata di Cesare	15.9	
traditional cesare with crispy croutons, bacon, poached egg, anchovies and shaved parmesan		
Insalata di Cesare con Pollo	17.9	
variation of cesare with grilled chicken and avocado, hold the anchovies		
Tapas Plate	12.9 pp	
a selection of our favourite appetisers (min 2 people)		
Risotto	Risotto Con Pollo (g)	20.9
	chicken, bacon, roasted capsicum, asparagus and shallots	
	Risotto Con Zucca (v) (g)	20.9
	roasted pumpkin, smoked mozzarella and baby spinach	
Risotto Pescatore (g)	24.9	
a selection of fresh seafood, fresh tomato and chilli		
Pasta	Fettucine con Pollo	20.9
	chicken, bacon, onion, capsicum and mushroom in a white wine cream sauce	
	Fettucine Carbonara	19.9
	bacon, mushroom, shallots, cream, parmesan and egg	
	Penne Bellucis	19.9
	pancetta, tomato, onion, chilli and a touch of cream	
	Rigatoni Cacciatore	20.9
	chicken, pancetta, roast peppers, mushroom, semi-dried tomato, pine nuts and pesto	
	Rigatoni Salsiccia	20.9
	chorizo, olives, onion, fetta and chilli tossed through a roasted capsicum tomato sauce	
	Linguine Pescatore	24.9
	crab, prawns, cherry tomato, olive oil and mild chilli	
	Spaghetti Polpette	20.9
traditional bolognaise with home style meatballs		
Spaghetti Marinara	24.9	
a selection of fresh seafood delicately tossed in chilli, tomato, garlic and parsley		
Cannelloni al Forno (v)	20.9	
tubes of pasta filled with baby spinach and ricotta served on napoli topped with grilled mozzarella		
Gnocchi Gorgonzola (v)	23.9	
hand made potato gnocchi with blue cheese, crushed walnuts and asparagus		
Gnocchi Arabiatta	23.9	
smoked bacon, olives, chilli, tomato and fresh herbs		
Tortellini al Pollo	23.9	
spinach and ricotta filled parcels tossed with chicken, mushrooms and peas in a rose sauce		
Sides/Salads	Beer Battered Chips	9.9
	Steamed Vegetables	9.9
	Garden Salad	7.9
	Mash	5.9
	Roquette and Parmesan	9.9
	Greek Salad	12.9

Pizzas	Margherita (v)	19.9
	diced romas tossed through garlic, fresh basil and olive oil on mozzarella	
	Verdura (v)	20.9
	sweet potato, eggplant, spanish onion, roast peppers and zucchini	
	Mediterranean (v)	20.9
	roast capsicum, fetta, spanish onion, semi-dried tomato, olives and pesto	
	Tropicale	19.9
	mozzarella, leg ham, tomato and pineapple	
	Capricciosa	19.9
	leg ham, mushroom, olives, anchovies and oregano	
	Piccante	20.9
	pepperoni, roast capsicum, olives, red onion and chilli	
	Bellucis Special	22.9
smoked chicken, bacon, avocado, spanish onion and tangy cesare dressing		
Bombay	22.9	
tandoori chicken, spanish onion and mushroom with mango chutney and yoghurt		
Carnevale	20.9	
pepperoni, chorizo, ham and bacon with a smokey bbq sauce		
Thai Chicken	21.9	
peanut base with thai style chicken, bean shoots and coriander lime dressing		
Gamberi	23.9	
prawns, chorizo, cherry tomato and chilli		
Supreme	21.9	
pepperoni, bacon, onion, mushroom, peppers, olives and pineapple		

Grill	New York Strip	350g (g)	32.9	Rib eye	350g (g)	32.9
	Rump	350g (g)	28.9			
	all our succulent prime cuts of beef served with hand cut chips and your choice of sauce; pepper, mushroom or shiraz jus					
	Pork Ribs (g)		half rack 24.9	full rack 35.9		
	tender, marinated ribs basted with either smokey bbq or spicy chilli sauce served with hand cut chips					

Mains	Parmigiana	24.9
	crumbed veal or chicken topped with napoli and grilled mozzarella served on spaghetti	
	Saltimbocca alla Romana (g)	24.9
	tender veal medallions with pancetta and sage served with pan jus	
	Pollo Porto (g)	28.9
	chicken breast topped with king prawns, semi-dried tomato, mushroom and roasted cashews in a port reduction sauce	
	Confit di Anatra	29.9
	twice cooked duck legs on kipfler potato with green pepper berry and plumb sauce	
	Agnello di Shanco	28.9
	spiced lamb shanks slowly braised, served with creamy mash	
Bistecca Mustardo (g)	32.9	
char grilled sirloin topped with seeded mustard jus on potato mash with steamed asparagus		
Tournedoes (g)	34.9	
eye fillet wrapped in bacon with field mushroom, onion jam, mash and shiraz jus		
	mains served with steamed vegetables	

Desserts	Tiramisu	12.9
	traditional tuscan trifle of zabaglione, mascarpone, coffee and liqueur	
	Trio of Sorbet/Gelato	
	a refreshing trio of homemade sorbets and gelati	
	New York Cheesecake	
	served with berry compote and mascarpone	
	Mars Bar Parfait	
	frozen nougat topped with hot chocolate and caramel sauce	
	Crème Brulee	
	classic vanilla bean brulee served with hazelnut biscotti	
Frozen After Dinner Mint		
chocolate peppermint mousse semifreddo - irresistible		
Citrus Tart		
tangy lemon tart served with mascarpone and passionfruit coulis		

dishes marked (v) are vegetarian

dishes marked (g) are gluten free on request

House		
Red	5.0	19.9
White	5.0	19.9

Sparkling

Taltarni 'T series' - Pyrenees VIC	6.5	26.9
Grandin Cremont D Loire AOC - Loire France	10.0	42.9
Stonier - Mornington Peninsula VIC		60.0

Champagne

Duval - Leroy - Champagne France	25.0	125.0
Moet et Chandon - Champagne France		140.0
Laurent Perrier - Champagne France		140.0
Bollinger Special Cuvee - Champagne France		165.0
Duval - Leroy Rose - Champagne France		180.0
Dom Perignon 1999 - Champagne France		350.0

Sauvignon Blanc

Kapuka Sauvignon Blanc - Marlborough NZ	7.0	28.9
Alkoomi - Pemberton WA	8.5	32.9
Wither Hills - Marlborough NZ	10.0	39.9
Seresin 'Reserve' - Wairau River NZ		90.0

Pinot Grigio

Pizzini - King Valley VIC	9.5	36.9
Danzante IGT - Venetie Italy		45.0

Pinot Gris

Pike and Joyce - Adelaide Hills SA	9.5	38.9
Long Rail Gully - Canberra Region		39.9

Verdelho

Capel Vale 'Debut' - Pemberton WA	7.5	30.9
Margan - Hunter Valley NSW		45.0

Riesling

Mitchelton 'Blackwood Park' - Central Victoria	8.0	32.9
Lark Hill Gewurtztraminer - Canberra Region	12.0	42.9
Helm 'Classic dry' - Canberra Region		42.9
Petaluma 'Hanlin Hill' - Clare Valley SA		65.0

Semillon

Brokenwood Semillon - Hunter Valley NSW	9.0	36.9
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White Blends

Pikes 'Luccio' - Clare Valley SA	8.0	32.9
Leeuwin Estate 'Classic White' - Margaret River WA	9.5	36.9

Chardonnay

Pepper Tree Unwooded - Hunter Valley NSW	7.5	30.9
Two Tracks - Marlborough NZ	8.5	34.9
Stefano Lubiana 'Primavera' - Pipers River TAS		48.0
Hamlin Bay 'Five Ashes' - Margaret River WA		85.0

Moscato

Innocent Bystander 'Pink' 375ml - Yarra Valley VIC	8.5	20.0
Handpicked - Asti Italy	8.5	32.9

Lambrusco

Caprari - Lamporechio Italy	8.9	30.9
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Rose

Paul Jaboulet Cotes Du Rhone - Rhone Valley France	9.0	35.9
Farr Rising Saignee - Geelong VIC		50.0

Pinot Noir

Devils Corner - West Tamar TAS	8.0	32.9
Mount Difficulty 'Roaring Meg' - Central Otago NZ	14.0	55.0
Curlewis 'Estate' - Geelong VIC		65.0
Amisfield - Central Otago NZ		100.0

Valpolicella

Castellani Valpolicella - Veneto Italy		50.0
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Chianti

Poggiopiano Classico - Tuscany Italy		70.0
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Barbera

Chalk Hill - McLaren Vale SA		45.0
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Grenache

D'Arenberg 'Custodian' - McLaren Vale SA		42.9
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Please ask your waiter for our wine specials and cellar selection

Merlot

Element - Swan Valley WA	7.0	28.9
Giant Steps - Yarra Valley VIC		60.0

Cabernet Merlot

Knappstein - Clare Valley SA	9.0	36.9
Bannockburn - Geelong VIC		70.0

Cabernet Sauvignon

Printhe - Orange NSW	7.5	30.9
Hesketh 'Thirsty Dog' - Coonawarra SA	9.0	36.9
Tim Adams - Clare Valley SA		46.9
Sandalford 'Reserve' - Margaret River WA		100.0

Shiraz

Water Wheel - Bendigo VIC	8.5	32.9
St Hallets 'Faith' - Barossa Valley SA	9.5	38.9
Watershed - Margaret River WA	10.5	42.0
Best's 'Great Western' - Great Western WA		100.0

Red Blends

Coriole Sangiovese Shiraz - McLaren Vale SA	7.5	30.9
Fox Creek 'JSM' - McLaren Vale SA		49.9
Henschke 'Henry's Seven' - Keyneton SA		55.0

Dessert Wine

Jeir Creek Botrytis SSB - Canberra Region	10.0	39.9
Yendara Estate Botrytis Semillon - Griffith NSW		45.0
Tamar Ridge Botrytis Riesling - Tamar TAS		55.0

Cold Drinks

Soft Drinks - coke, diet coke, lift, fanta, sprite, dry ginger ale		3.5
Ginger Beer		4.0
San Pellegrino sparkling or still mineral water 500ml		4.5
Chinotto - Italian cola		4.0
Aranciatta - Italian orange		4.0
Limonatta - Italian lemon		4.0
Iced Tea - lemon, peach or green		4.0
Juice - orange, apple, pineapple, tomato or cranberry		4.5

Beer on Tap

Hahn Premium Light	5.0	Hahn Super Dry	5.7
Carlton Draught	5.5	Boags Draught	5.5
Coopers Pale Ale	5.5	James Squire Amber Ale	6.2
Kirin	6.0	Becks	6.0

Bottled Beer

Tooheys Extra Dry, Tooheys Old, Crown Lager	6.0
Knappstein, Corona, Stella Artois, Heinekein, Peroni, Menabrea	8.0

Caffe

at Belluci's we use our own blend of Rain Forrest Alliance certified beans

short black	3.5	flat white	3.5
long black	3.5	cappuccino	3.5
caffe latte	3.5	mocha	4.0
machiatto	3.5	chai latte	4.0
hot chocolate	4.0	affogato	4.5

Tea

a large selection of boutique blends	4.5
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Liqueur Coffee

Irish, Jamaican, Mexican, Roman or Frangelico	8.0
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Liqueur Affogato

coffee, icecream and your favourite liqueur	8.0
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Corkage

3.5 per person

Cakeage

2.0 per person

Take Home

1.0 per container

Belluci's is BYO for bottled wine only.
Limit one account and transaction per table.
\$20.00 minimum applies to card transactions.
Surcharge applies on Sundays and public holidays.
All prices include GST.

BELLUCI'S

