



COCKTAIL MENU

BELVEDERE MAI TAI · 23

Zacapa Gran Reserva, Cointreau,
Orgeat, Lime, Mint Sprig

SPICY MANGO MARGARITA · 22

Espolòn Blanco, Cointreau, Mango Shotta,
Lime, Mango Purée, Tajin

EL JEFE · 21

Espolòn Reposado, Kahlua, Fresh
Brewed Coffee

AVIATION NEGRONI · 22

Aviation Gin, Campari, Cinzano
Rosso, Orange Twist

MEZCAL ELDERFLOWER SPRITZ · 22

Los Siete Misterios Mezcal, Fiorente
Elderflower, Mint, Lemon, Club Soda

APEROL SPRITZ · 18

Aperol, Bandini Prosecco, Club
Soda, Orange

RYE WHISKY SOUR · 21

Wild Turkey Rye, Lemon, Egg White,
Maraschino Cherry, Grapefruit Bitters

PASSIONFRUIT MOJITO · 20

Bacardi, Passoa, Lime, Mint,
Passionfruit Puree, Club Soda

MOSCOW MULE · 19

Ketel One, Ginger Ale, Lime, Mint

CLASSICS ALSO AVAILABLE.
PLEASE ASK OUR BARSTAFF



The
**BELVEDERE
HOTEL**

DRINKS MENU

WINE MENU



SPARKLING & CHAMPAGNE

150 / 250 / BTL

ATÉ SPARKLING

9.5 / - / 42

South Eastern Australia - zesty, melon, sherbet

BANDINI PROSECCO NV

10.5 / - / 50

Veneto, Italy - peach, green apple, wisteria

MOËT CHANDON NV

/ - / - / 150

Champagne, France - creamy, pear, brioche

MOSCATO

150 / 250 / BTL

STONE SKIMMER MOSCATO

10 / 15 / 42

Limestone Coast - floral, honey syrup, lychee



ROSÉ

150 / 250 / BTL

FRANKIE ROSÉ

9.5 / 14.5 / 42

South Australia - cherry blossom, pink grapefruit, lemon zest

RAMEAU D'OR PETIT AMOUR

10.5 / 16.5 / 48

Mediterranean IGP - hibiscus, rose petal, dry

MAISON VILLA AIX

- / - / 64

Côtes de Provence, France - wild strawberry, white peach, citrus

WHITE WINE

150 / 250 / BTL

ATÉ PINOT GRIGIO

9.5 / 14.5 / 42

South Eastern Australia - pear, apple, citrus zest

TOTARA SAUVIGNON BLANC

10.5 / 16.5 / 48

Marlborough, NZ - gooseberry, tropical fruit, grapefruit

PRINTHIE TOPOGRAPHY PINOT GRIS

13 / 21 / 60

Orange, NSW - quince, orchard apples, oak

IN DREAMS CHARDONNAY

11.5 / 18.5 / 53

Yarra Valley, VIC - white flowers, lime, nutty oak

ATLAS 172' WATERVALE RIESLING

12 / 19 / 54

Clare Valley, SA - Kaffir lime, candied peel, green apple

TELLURIAN FIANO

- / - / 65

Heathcote, VIC - beeswax, honeysuckle, hazelnut

CREAMERY BARREL FERMENTED CHARDONNAY

- / - / 72

California, USA - tropical fruit, pear, warm oak

RED WINE

150 / 250 / BTL

ATÉ CABERNET SAUVIGNON

9.5 / 14.5 / 42

South Eastern Australia - plum, liquorice, clove

BRUNO SHIRAZ

10.5 / 16.5 / 48

Barossa Valley, SA - rich blueberry, five spice, cocoa

STICKS PINOT NOIR

11 / 17 / 50

Yarra Valley, VIC - red cherry, light spice, subtle mushroom

MAISON THORIN BEAUJOLAIS-VIL- LAGES (SERVED CHILLED)

12 / 19 / 55

Beaujolais, France - raspberry, fresh cherry, gentle tannin

NICK SPENCER P.A.R MALBEC

- / - / 65

Hilltops, NSW - blueberries, dried roses, herbs

DOMAINE THOMSON EXPLORER PINOT NOIR 2023

- / - / 75

Central Otago, NZ - thyme, spicy blackcurrant, dark plum

GEOFF MERRILL RESERVE SHIRAZ 2016

- / - / 95

McLaren Vale, SA - mulberry, coffee notes, toasty oak