



# BELGRAVE HOTEL

## BLACKBOARD SPECIALS

SPECIALS AVAILABLE FOR LUNCH & DINNER

SERVING WEDNESDAY 30 JULY - WEDNESDAY - 13 AUGUST

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**CHICKEN SCALLOPINI**

38.00

TENDER PAN-SEARED CHICKEN BREAST TOPPED WITH A RICH MUSHROOM, BACON, AND WHITE WINE CREAM SAUCE. SERVED OVER GOLDEN CHIPS WITH A FRESH GARDEN SALAD.

**CREAMY CHICKEN & AVOCADO FETTUCINE**

36.00

SILKY FETTUCINE TOSSED WITH GRILLED CHICKEN AND RIPE AVOCADO IN A FRAGRANT GARLIC CREAM SAUCE. COMFORTING AND FULL OF FLAVOUR.

**BARRAMUNDI WITH MEDITERRANEAN RATATOUILLE**

42.00

CRISPY-SKINNED BARRAMUNDI FILLET SERVED ATOP A RUSTIC MEDITERRANEAN RATATOUILLE OF EGGPLANT, ZUCCHINI, CAPSICUM, AND TOMATO - A VIBRANT AND HEARTY DISH.

**RIB EYE WITH CREAMY PRAWN & CALAMARI SAUCE**

55.00

JUICY RIB EYE STEAK RESTING ON ROASTED SWEET POTATO, PAIRED WITH A CRISP GREEN BEAN, CHERRY TOMATO, AND SPANISH ONION SALAD. FINISHED WITH A LUXURIOUS CREAMY PRAWN AND CALAMARI SAUCE FOR AN INDULGENT SURF-AND-TURF EXPERIENCE.