



Menu

***Tomato Bruschetta** vine ripened tomato, bocconcini, basil and tarragon salsa verde. | 8 (v)

***Prosciutto Bruschetta** roast pumpkin, feta, fresh prosciutto, rocket and sticky balsamic. | 9

***Oysters Natural** with fresh lime. | 12 / 20

***Oysters Baked** with spinach, mustard, parmesan and cream. | 14 / 24

***Oysters Kilpatrick** Barossa bacon and house made BBQ sauce. | 14 / 24

***Trio Dip Platter** red pepper and cashew, Harissa cream cheese and Asian pumpkin with chargrilled pita bread. | 12 (v)

***Grazing Plate** (minimum 2 persons) | 15 (pp)

Falafels with tzatziki.

Salmon croquettes.

Chicken, chorizo and mozzarella meatballs.

Spiced salt and pepper baby squid with lemon aioli.

Selection of cured meats.

Olives and feta.

Chargrilled French cob and Romesco dip.

***Warm Savoury Puff Tart** filled with smoked ham, mushroom, spinach and taleggio with rocket, pear, walnut salad and spiced tomato jam. | 14

Tasmanian Smoked Salmon on Japanese pancake with pickled cucumber, mixed leaf greens and Kewpie mayonnaise. | 16

Blue Swimmer Crab and Cod Cakes with saffron aioli and tomato, roast capsicum, red onion, mixed lettuce salad. | 14 / 18

Zucchini Flowers filled with roast pumpkin, feta and walnut with warm roast vegetable polenta terrine and basil pesto. | 18(v)

English Ale Batter Fish with mushy peas, house tartare, lemon and hand cut sea salted wedges. | 16 / 20

Spiced Salt and Pepper Baby Squid with hand cut sea salted wedges, lemon aioli, salad greens and lemon. | 16 / 20

Belair Burger Angus beef, bacon, lettuce, cheese, tomato and spiced eggplant chutney with fries and Beerenberg tomato sauce. | 18

Grilled Chicken Fillet Burger with avocado, bacon, lettuce, tomato, honey mustard mayonnaise, fries and chilli jam. | 18

Schnitzel chicken fillet or beef with fries and your choice of sauce. | 17

Parmigiana chicken fillet or beef with smoked leg ham, Neapolitano tomato sauce, topped with grilled cheddar and mozzarella with fries. | 19

Pan Fried Gnocchi with sticky bourbon braised beef, roast parsnip, sweet potato, peas and fresh ricotta. | 18 / 22

Roasted Chicken Salad with semi-dried tomato and basil chicken, roast pumpkin, asparagus, baby spinach, pine nut, parmesan and lemon vinaigrette. | 20

Spicy Seafood Hot Pot with mussels, prawns, cockles and fish poached in tomato and hot pepper Creole sauce on pilaf rice with toasted tortilla. | 22

Red Duck Curry with green bean, cherry tomato, coconut cream and basil, basmati rice, chargrilled paratha bread and lychee, shallot salad. | 22

Prosciutto Wrapped Chicken Breast stuffed with smoked mozzarella on warm potato, cauliflower, spinach, sultana salad and port jus. | 24

Crispy Skin Pork Belly on choy sum and bok choy with spiced soy chilli broth, steamed rice and cabbage pickle. | 24

Braised Lamb Shanks with tomato, cumin, smoked paprika, cinnamon, orange gremolata and olive smashed potato. | 24

Monday to Friday

12 noon – 3pm and 6pm – 9pm

Huon Atlantic Salmon with Moroccan eggplant and tomato salad, chargrilled asparagus, Za'atar yoghurt and pomegranate molasses. | 24

300gm Grass Fed Sirloin with black truffle and herb butter, potato, spring onion mash and your choice of sauce. | 26

500gm Prime Beef Rib Eye with black truffle and herb butter, potato, spring onion mash and your choice of sauce. | 30

Pizza

Dine in or take away

Monday to Friday 6pm - 9pm

Saturday, Sunday & Public Holidays 12 noon - 9pm

Classic double smoked ham and pineapple. | 14

Oven roasted baby roma tomato, provolone cheese and fresh basil. | 14 (v)

Roast pumpkin, cherry tomato, caramelised onion, bocconcini, basil and pesto. | 16 (v)

Thai chicken, capsicum, spinach, shaved coconut, spring onion and chilli. | 16

Smoked BBQ-braised beef, mushroom, crispy bacon and BBQ sauce. | 16

Mexican spiced beef and fresh tomato topped with guacamole, sour cream and coriander (jalepeno chilli optional). | 18

Lamb, haloumi, zucchini, eggplant, balsamic onion and tzatziki. | 18

Prawn, calamari, white anchovy, tomato, olive and caper with fresh rocket and lemon. | 18

Saturday, Sunday

& Public Holidays 12 noon – 9pm

Sauces (additional sauce | 1)

- Creamy Swiss brown mushroom
- Green peppercorn and red wine
- Dianne sauce with Worcestershire and garlic
- Classic Béarnaise
- Rich red wine & beef

Sides

- French cob bread with butter. (serves 2). | 2
- Garden salad with house dressing. | 4
- Roast winter vegetables. | 4
- *Bowl of fries with tomato sauce and garlic aioli. | 5
- *Wedges with sour cream and sweet chilli sauce. | 8
- Potato, spring onion mash. (serves 2) | 6
- Greek salad of lettuce, cucumber, tomato, red onion, feta and olives with a lemon and extra virgin olive oil dressing. (serves 2) | 8
- Rocket, pear and shaved parmesan salad with white balsamic dressing. (serves 2) | 8
- Steamed mixed green vegetables with olive oil and lemon juice. (serves 2) | 8

House Made Focaccia Bread

- Plain with dukkah and olive oil on the side. | 4
- Garlic and herb butter. | 4
- Sundried tomato with goat's cheese. | 6
- Mustard and cheese. | 6

(v) = vegetarian

Gluten, Dairy and Nut Free Menu Available

Please inform staff of any allergy issues before ordering.

* Indicates items available all day