

BELAIR HOTEL

— EST. 1869 —

— STRAIGHT UP —

Please note, these items will be served as prepared and may arrive at varying times

Crusty House Loaf (*) - 6
dukkah, olive oil

Roast Garlic Loaf (*) - 6
garlic butter

House Made Dip Platter (*) - 14
Gluten Free Dip Platter (*) - 16
Extra Turkish Bread (*) - 2
see special board for dip selection

Oysters (*) (gf)
natural, fresh lime - **2.8 ea**
kilpatrick - **3.0 ea**

Duck Spring Rolls (*) - 12 (3)
shitake mushroom, plum dipping sauce

Smoked Tomato Bruschetta (*) (v) - 12 (3)
turkish bread, roasted grape vincotto, ricotta salata, fresh basil

Forest Mushroom Arancini (*) (v) - 12 (4)
forest mushroom, mozzarella, tallegio, citrus aioli

Zucchini Chickpea Fritters (*) (v) - 12 (3)
seared haloumi, corn salsa, lime yoghurt

Lobster & Barramundi Cakes (*) (gf) - 16 (3)
WA lobster and barramundi, tarragon, croutons, bisque sauce

Rare Thai Beef Tacos (*) - 16 (3)
rare beef, lime and coriander slaw, chilli, peanut

— BURGERS —

Belair Beef Burger - 20
beef patty, streaky bacon, beetroot, lettuce, cheese, tomato, tomato relish, mayo, fries

Southern Fried Chicken Burger - 20
chicken tenderloin, streaky bacon, creamy slaw, jack cheese, kewpie mayo, sweet baby rays bbq sauce, fries

Brisket Sandwich - 18
12hr beef brisket, jalapeno slaw, american mustard, pickle, fries

Add
Beef Patty - 5
Bacon - 2
Egg - 2
Monterey Jack Cheese - 2
Gluten Free Bun - 2

— PIZZAS —

Monday to Friday 5.30pm - 9pm
Saturday, Sunday 12pm - 9pm

Gluten Free Base - 4
Vegan Cheese - 2

Ham & Pineapple - 18

Margherita (v) - 18
tomato, basil, buffalo mozzarella

King Brown Mushroom (v) - 20
swiss mushrooms, spinach, taleggio, truffle oil

Roast Vegetable (v) - 20
pumpkin, capsicum, zucchini, cherry tomato, pesto

BBQ Chicken - 22
bacon, mushroom, spanish onion

Supreme - 22
ham, salami, roast capsicum, olives, spanish onion, shrimp, white anchovy

Chilli Prawn and Squid - 24
prawn, squid, chilli, salsa verde

— BOWLS —

Grains and Sprouts (v) (gf) - 20
mung beans, alfalfa, snow pea sprouts, quinoa, lentils, carrot, red cabbage, bean shoots, kale, currents, almond, ruby grapefruit vinaigrette

Cobb Salad (gf) - 20
heirloom tomato, avocado, corn, carrot, radish, cucumber, hard-boiled egg, crisp pancetta, cos lettuce, blue cheese aioli

Thai Red Curry (v) (gfo) - 20
tomato, mushroom, capsicum, beans, carrot, coriander, mint, steamed rice, paratha bread

Pan Fried Gnocchi (v) - 22
broccoli, roast sweet potato, basil pesto, chilli, garlic, parmesan, extra virgin olive oil

Add
Tofu - 6
Chicken - 6
Hot Smoked Salmon - 8

— SIDES —

Fries (*) - 6
tomato sauce, garlic aioli

Wedges (*) - 8
sour cream, sweet chilli sauce

Bacon Roast Potatoes (gf) - 8
garlic butter, parmesan

House Garden Salad (v) (gf) - 8
white balsamic dressing

Steamed Broccolini (v) (gf) - 8
truffle butter, sea salt

Roast Vegetables (v) (gf) - 10
pumpkin, carrot, chat potato, asparagus, cherve, sunflower seeds

— BELAIR CLASSICS —

Roast of the Day - 20
please see our specials board

Chicken Breast Schnitzel - 22
garden salad, chips, choice of sauce

Wagu Beef Schnitzel - 22
garden salad, chips, choice of sauce

Schnitzel Parmigiana - 26
chicken or beef parmigiana, chips, salad

Spiced Salt & Pepper Squid - 22
garden salad, chips, aioli, lemon

Crumbed Whiting - 26
garden salad, chips, tartare, lemon

Pan Fried Barramundi Fillet - 30
malaysian laksa sauce, egg noodles, bean shoots, chilli

— SAUCES —

Traditional Gravy - 2
Mushroom Sauce - 2
Pepper Sauce - 2
Dianne Sauce - 2
Red Wine Jus - 2

— LOW AND SLOW —

Jerk Chicken (gf) - 28
jamaican marinated half chicken, grilled cauliflower, wild rice and kidney bean salad, chilli lime dressing

12hr Beef Brisket (gf) - 28
300g sliced brisket, butter milk slaw, parmesan corn cob, house bbq sauce

Scotch Fillet (gf) - 36
300g MSA scotch fillet, saffron fondant potato, truffle butter, asparagus, choice of sauce

Market Cut
please see our specials board

Fish of the Day
please see our specials board

The Yoder Smoker
Our customers have asked for it, and here it is. The Yoder Smokers Pellet Grill has redefined The Belair Hotel. The Yoder Smoker gives the chef complete temperature controlled versatility. From our 12hr brisket to our famous 3-2-1 ribs in combination with our Yoder Charcoal Grill we now offer the complete BBQ experience.

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**PLEASE PLACE
YOUR ORDER
AT THE BAR**
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When ordering please inform staff of allergies. Management cannot guarantee meals will not contain traces of allergy items.

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Monday to Friday
12pm - 3pm & 5.30pm - 9pm
Saturday & Sunday
12pm - 9pm
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(v) **Vegetarian**
(gf) **Gluten Free**
(gfo) **Gluten Free Option**
(*) **Items available all day**
Vegan options available on request