

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
dunkah, olive oil

Roast Garlic Loaf – 6
garlic butter

House Made Dip Platter – 14
see special board for dip selection

Gluten Free Dip Platter – 16
see special board for dip selection

Extra Turkish Bread – 2

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

Vegetarian Spring Rolls (v) – 12 (3)
plum dipping sauce

Chinese Shallot Pancakes – (v) 12 (2)
szechwan dipping sauce

Duck Sausage Rolls (gf) – 14 (3)
smoked tomato relish

Pork Belly Ribs (gf) – 14 (4)
house BBQ sauce, apple slaw

Seared Lamb Cutlets (gf) – 16 (2)
sauce gribiche, potato rouille

Salt & Pepper Whiting Tacos – 18 (3)
black bean corn salsa, lime mayo

— BOWLS —

Ancient Grain (v) – 18
freekeh, buckwheat, quinoa, lentils, pepitas,
pine nuts, parsley, roast pumpkin, currants, shallot,
pomegranate molasses, mint yoghurt

Mediterranean Salad (v) (gf) – 18
cauliflower rice, roast pumpkin, zucchini, heirloom
tomato, pine nut, mint, parsley, tomato feta dressing

Kale Caesar Salad (gfo) – 20
kale, romaine lettuce, croutons, prosciutto,
62 degree egg, white anchovies, caesar dressing

Jaffrazi Vegetable Curry (v) (gfo) – 20
cauliflower, chickpeas, sweet potato, capsicum,
heirloom tomatoes, roasted cashews, raita, naan
bread

Gnocchi, Mushroom Ragù (v) – 22
pan fried gnocchi, sautéed mushrooms, almond
cream, dried enoki, rocket, parmesan

Add Haloumi – 6
Add Chicken – 6
Add Atlantic Salmon – 8

— BURGERS —

Belair Beef Burger – 20
beef patty, streaky bacon, beetroot, lettuce, cheese,
tomato, relish, mayo, chips

Banh Mi Pork Burger – 20
pulled pork, crackling, pickled carrot, cucumber,
birds eye chilli, mayo, coriander, mint, thai basil,
chips

Southern Fried Chicken Burger – 20
chicken tenderloin, streaky bacon, jalapeno corn
relish, creamy slaw, bbq sauce, jack cheese, chips

Zucchini & Haloumi Burger (v) – 20
zucchini and haloumi fritter, sweet mustard pickle,
beetroot, tomato, baby spinach, lime mayo, chips

Add Beef Patty – 5
Add Bacon – 2
Add Egg – 2
Add Monterey Jack Cheese – 2

— PIZZAS —

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

Gluten Free Base – 3
Vegan Cheese – 2

Classic Smoked Ham & Pineapple – 16

Margherita (v) – 16
tomato, basil, buffalo mozzarella

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

Roast Pumpkin (v) – 20
broccoli, beetroot, goat's curd, rocket,
capsicum sauce

BBQ Chicken – 22
bacon, pineapple, spanish onion

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

Marinara – 24
salmon, prawn, squid, mussels, squid ink aioli

— 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

Seasonal Roast Vegetables (v) (gf) – 8

Steamed Green Vegetables (v) (gf) – 8
garlic butter

Honey Roasted Sweet Potato (v) (gf) – 8
lime yoghurt, spring onion

— BELAIR CLASSICS —

Chicken Schnitzel – 20
garden salad, chips, choice of sauce

Beef Schnitzel – 22
garden salad, chips, choice of sauce

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

Panko Crumbed Whiting – 26
garden salad, chips, tartare, lemon

250g Sirloin Steak – 28
garden salad, chips, choice of sauce

Pan Fried Salmon, Mussel Risotto – 30
black mussels, green pea risotto, parmesan

— SAUCES —

traditional gravy – 2
creamy mushroom sauce – 2
peppercorn medley sauce – 2
dianne sauce – 2
red wine jus – 2
parmigiana topping – 4

— FROM THE — YODER CHARCOAL GRILL

All cuts served with colcannon mashed potato
and garlic butter broccolini

200g Smoked Duck Breast (gf) – 28
beetroot jam

Vanilla Maple Braised Pork Hock (gf) – 28
vanilla maple jus

300g Scotch Fillet (gf) – 34
red wine jus

Market Cut – POA
please see our specials board

THE YODER CHARCOAL GRILL
*The popularity of charcoal cooking
has been steadily increasing over the
past 10-years. To meet that demand,
The Belair Hotel has introduced a large
format charcoal grill, known as the
Yoder Grill. The Yoder Grill has a variable height
charcoal basket which makes
easy work of raising & lowering produce during
cooking and the ability cook with indirect heat.*

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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
Vegan options available on request