

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
please see our specials board for selection

Soup of the Day (*) - 10
please see our specials board

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 (3)
szechwan dipping sauce

Thai Chicken Wings (*) (gf) - 12 (6)
chilli, lemon grass, bean shoots

Duck Sausage Rolls (*) - 14 (5)
smoked tomato relish

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

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

— BURGERS —

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

— BOWLS —

Warm Winter Veg Salad (v) - 20
quinoa, pumpkin, beetroot, zucchini, carrot, soybean, feta, radicchio, vincotto dressing

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

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

Pan Fried Gnocchi (v) - 22
sautéed mushroom ragu, almond cream, dried enoki, rocket, parmesan

Add Tofu - 6
Add Chicken - 6
Add Atlantic 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

Seasonal Roast Vegies (v) (gf) - 8

Steamed Green Vegies (v) (gf) - 8

Chilli Con Carne (gf) - 8
kidney beans, chorizo, corn chips, tomato salsa

— BELAIR CLASSICS —

Roast of the Day - 20
please see our specials board

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

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

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

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

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

Pan Fried Salmon - 28
green pea risotto, rocket parmesan salad

— SAUCES —

Traditional Gravy - 2
Mushroom Sauce - 2
Pepper Sauce - 2
Dianne Sauce - 2
Red Wine Jus - 2
Parmigiana Topping - 4

— FROM THE —
YODER CHARCOAL GRILL

200g Smoked Duck Breast (gf) - 30
braised lentils, confit fennel, beetroot jam, red wine jus

300g Braised Pork Hock (gf) - 30
white bean cassoulet, steamed kalettes, pork scratching's, red wine jus

300g Scotch Fillet (gf) - 34
colcannon mash potato, broccolini, seeded mustard, choice of sauce

Market Cut
please see our specials board

Fish of the Day
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 to 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**
(*) **Items available all day**
Vegan options available on request