

BELAIR HOTEL

— EST. 1869 —

— Vegan —

&

— Vegetarian —

Please specify vegan option at counter

— Entree —

Crusty House Loaf - 6

dukkah, olive oil

Roast Garlic Loaf - 6

garlic butter

**Smoked Tomato & Fior De Latte Arancini (3)
(v) - 12**

basil ailo, shaved parmesan, vinicottto

Roast Pumpkin Dip (v) (vegan option) - 14

slow roasted pumpkin, roasted hazelnut, labneh, honey balsamic dressing, turkish bread

— Sides —

Greek Salad (v) (gf) - 8

cherry tomato, cucumber, olives, feta, red onion, lemon and rosemary dressing

Seasonal Green Vegetables (vegan option (gf) - 10

Roast Vegetables (v) (gf) - 10

pumpkin, carrot, kipfler potato, broccolini, cherve, sunflower seeds

— Main —

Warm Mexican bowl (v) (vegan option)- 22

Spicy bean mix, avocado, quinoa, tomato salsa, charred corn, house chipotle, sour cream, baby spinach, tortilla, coriander

Fantastic Salad (vegan option) - 22

meridith feta, fig, heirloom tomatoes, truffle vinaigrette, iceberg lettuce, garlic croutons

Pan fried Gnocchi (gfo) (v) (vegan option) - 24

asparagus, edamame beans, baby spinach, chives, romesco sauce, lemon parmesan herb crumb

Belair Vegetarian Burger (gfo) (vegan option) - 22

Mexican bean pattie, corn tomato salsa, sour cream, spinach, tortillas, chips

— Pizza —

Available Monday - Friday 5:30-9pm
Saturday & Sunday 12-9pm

Margherita (v) (gfo) (vegan option) - 20

fresh tomato, basil, fior de latte

Roast Pumpkin (v) (gfo) (vegan option) - 22

onion jam, honey balsamic, feta, hazelnuts

— Dessert —

Blueberry Chia Pudding (vegan) (gf) - 12

lavender, gluten-free crumble