

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

Indian Chickpea Fritters (Vegan Option) (GF) – 14 (3)

spiced chickpea, coconut dhal, cardamom yoghurt, lime cucumber salsa

Belair Dips Plate (vegan option) – 16

hummus // cashew, roast tomato & basil // beetroot tzatziki
marinated vegetables, turkish bread

Tempura Cauli Tacos (vegan option) – 14 (3)

cauli florets tossed in sriracha, guacamole, tomato corn salsa, chilli lime sour cream

— Sides —

Greek Salad (gf) – 8

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

Seasonal Green Vegetables (vegan option) (gf) – 10

Roast Vegetables (vegan option) (gf) – 10
pumpkin, carrot, kipfler potato, broccolini, cherve, sunflower seeds

— Main —

Warm Mexican bowl (vegan option) (gfo)– 22

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

Vegetable Red Curry (vegan option) (gfo) – 22

snake beans, eggplant, mushrooms, capsicum, rice, roti bread

Pan fried Gnocchi (vegan option) (gfo) – 24

mushroom tomato ragu, broad beans, parmesan, fresh basil

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

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

— Pizza —

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

Margherita (gfo) (vegan option) – 20

fresh tomato, basil, fior de latte

Charred Vegetable (gfo) (vegan option) – 22

Eggplant, zucchini, sundried tomato, pine nuts, smoked pomegranate yoghurt

— Dessert —

Vegan Baklava Cigars (vegan) – 12

coconut chantilly, orange syrup