

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 // spinach & cream cheese // beetroot & almond, 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, chat 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

Vegan Yellow Curry (gfo) – 22

snake beans, tofu, baby corn, yellow capsicum, rice

Gnocchi, Roast Pumpkin & Sage (vegan option) (gfo) – 28

spinach, shallot, goats curd, radicchio salad, hazelnut praline

Vegan Burger (gfo) – 22

Fried chickpea patty, roast swiss brown mushroom, vegan cheese, balsamic onions, rocket, garlic mayo, chips

Josper Winter Veg Salad (vegan option) (gfo) – 22

Roast pumpkin, baby carrot, beetroot, parsnip, silverbeet, chard, baby spinach, toasted seeds, cumin yoghurt

Ancient Grain Salad (vegan option) – 22

Freekah, farro, wild rice, red quinoa, medjool dates, rocket, whipped feta, grilled mandarin, almonds, allspice dressing

— Pizza —

Available Monday – Friday 5:30-9pm

Saturday & Sunday 12-9pm

Margherita (gfo) (vegan option) – 20

fresh tomato, basil, fior de latte

Confit Mushroom (gfo) (vegan option) – 22

Mixed mushrooms, fried enoki, taleggio, fior de latte, truffle sauce

— Dessert —

Vegan Pear Crumble (gf) – 14

Coconut yoghurt