

# BELAIR HOTEL

— EST. 1869 —

— Plant Based —

&

— Vegetarian —

Please specify vegan option at counter

— Primi Piatti / Straight Up —

**Garlic Ciabatta Loaf (Vegan Option) – 8**  
garlic + herb butter

**Truffle & Parmesan Polenta Chips  
(GF) (Vegetarian) – 14**  
Sauce Romesco, salsa fresco

**Crumbed Buffalo Mozzarella (vegetarian) – 14**  
Caramelised balsamic pear, cranberry compote,  
Rocket salad.

**Forest Mushroom Arancini (vegetarian) – 14**  
Fior di late, vincotto mayo, hazelnuts (3)

**Vegan Dips plate – 14**  
Roast garlic + whitebean, sundried tomato + cashew,  
charred ciabatta

— Contorni / Sides —

**Insalata Greco (vegan option) (gf) – 10**  
Tomato, cucumber, olive, feta

**Pear & Rocket Salad (vegetarian) (gf) - 10**  
Parmesan, lemon dressing

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

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

— Mains —

**Minestrone (vegetarian) – 22**  
Tomato, white beans, parmesan, focaccia toast.

**Eggplant Parmigiana (vegetarian) (gfo) – 24**  
crumbed eggplant, buffalo mozzarella,  
Tomato ragout, parmesan, fresh basil, garden salad,  
chips

**Roast Pumpkin Gnocchi (vegan option) (gfo) - 28**  
Butternut pumkin, shallots, spinach, witlof + pecan  
salad

**Spinach & Ricotta Ravioli (vegetarian) - 26**  
Slow roasted cherry tomato, basil pesto, grana padano

— Pizza —

Available Monday – Friday 5:00-9pm

Saturday 12-9pm

Sunday 12-8pm

**Margherita (gfo) (vegan option) – 20**  
fresh tomato, basil, fior de latte

**Confit Mushroom (gfo) (vegan option) - 22**  
Porcini, mixed mushrooms, taleggio, fior di latte, truffle  
sauce

— Dessert —

**Fruit Kabab (vegan) (gf) - 10**  
Coconut yoghurt, couli