

## PRIMI PIATTI / STRAIGHT UP\*

**GARLIC CIABATTA LOAF (V)**  
GARLIC + HERB BUTTER **8.0**

**TRE IMMERSIONI - TRIO OF DIPS (V)(GFO)**  
ROAST PUMPKIN + CHICKPEA, BEETROOT SKORDALIA,  
GREEN PEPPER ROMESCO, PARMESAN FOCACCIA **16.0**

**ROAST BEETROOT + GOATS CURD ARANCINI (3) (V)**  
DILL ORANGE MAYO, BALSAMIC GLAZE **14.0**

**BLUE SWIMMER CRAB CROQUETTES (3)**  
CITRUS YOGHURT, FENNEL, TOMATO + SPINACH SALAD,  
DILL PISTOU **14.0**

**CHICKEN + MOZZARELLA MEAT BALLS (GFO)**  
ROAST CAPSICUM TOMATO SAUCE, PARMESAN FOCACCIA **16.0**

**SALT + PEPPER BARRAMUNDI BITES**  
RED CABBAGE PEPPER SLAW, LIME MAYO **16.0**

*PLEASE NOTE, THESE ITEMS WILL BE SERVED AS PREPARED  
AND MAY ARRIVE AT VARYING TIMES*

## CLASSICO / CLASSICS

**FREE RANGE CHICKEN SCHNITZEL\***  
ITALIAN HERB CRUMB, CHIPS, GARDEN SALAD **22.0**  
SAUCE **+2.0**  
PARMIGIANA **+4.0**

**BEER BATTERED FISH AND CHIPS\***  
TARTARE, CHIPS, GARDEN SALAD, LEMON **26.0**

**SALT + PEPPER CALAMARI FRITTI\***  
KEWPIE MAYO, CHIPS, GARDEN SALAD, LEMON **26.0**

**100% WAGYU BEEF + BACON BURGER**  
200G PATTY, BAROSSA BACON, AMERICAN CHEESE, BEETROOT,  
LETTUCE, TOMATO, PICKLE, TOMATO RELISH,  
KEWPIE MAYO, CHIPS **24.0**

**EGGPLANT PARMIGIANA (V)**  
CRUMBED EGGPLANT, BUFFALO MOZZARELLA, TOMATO RAGOUT,  
PARMESAN, FRESH BASIL, GARDEN SALAD, CHIPS **24.0**

**BELAIR VEGAN BURGER (GFO)**  
ROAST SWEET POTATO + CHICKPEA PATTY, ROCKET, VEGAN  
MOZZARELLA, TOMATO RELISH, AIOLI **24.0**

**SAUCE +2.0**  
HOUSE GRAVY, MUSHROOM,  
PEPPER, RED WINE JUS, DIANNE

**EXTRA**  
CHICKEN **+8.0**

(V) - VEGETARIAN (GF) - GLUTEN FREE

## PRIMA / FIRST

**NATURAL OYSTER (GF)(6)**  
RED WINE VINAIGRETTE **22.0**

**KILPATRICK OYSTER (GF)(6)**  
BAROSSA BACON, BALSAMIC BBQ SAUCE **22.0**

**BRAISED BEEF CHEEK**  
FIG + PORCINI, CREAMY PARMESAN POLENTA, GREMOLATA **22.0**

**PAN FRIED TOMMY RUFF**  
GREEN OLIVE TAPENADE, TARRAGON MAYO,  
PRESERVED LEMON, CROUTES **20.0**

**MEDITERRANEAN VEGETABLE TART**  
GOATS CURD, ROCKET, SALSA VERDE **18.0**

**LAMB BACKSTRAP (GF)**  
BABY ROOT VEGETABLES, WHIPPED FETA, OLIVE CRUMB,  
BALSAMIC VINAIGRETTE **22.0**

## SECONDO / SECOND

**RED WINE CHICKEN + MUSHROOM PIE**  
CREAMY MASH POTATO, CRISPY PANCETTA,  
SUGAR SNAP PEAS **30.0**

**VEAL SALTIMBOCCA**  
VEAL LOIN, PROSCIUTTO + SAGE,  
SALT BAKED SWEET POTATO + TRUFFLE PURÉE,  
ROAST SWISS BROWN MUSHROOM, CAVOLO NERO, MARSALA  
JUS **32.0**

**CRISPY SKIN SALMON (GF)**  
SPINACH + PEA RISOTTO, CONFIT CHERRY TOMATO,  
CHARRED BLOOD ORANGE SALAD **32.0**

**200G EYE FILLET**  
PANCETTA + CAULIFLOWER GRATIN, SILVERBEET,  
BALSAMIC BABY CARROTS, PEPPERCORN JUS **32.0**

**ROAST OF THE DAY (GFO)**  
PUMPKIN, CARROT, CHAT POTATOES, GREEN BEANS,  
YORKSHIRE PUDDING, HOUSE GRAVY **26.0**

## DUE PORTATE / TWO COURSE

CHOICE OF FIRST + SECOND, PASTA, PIZZA OR SPECIAL DISH \$42

## TRE PORTATE / THREE COURSE

CHOICE OF FIRST + SECOND, PASTA, PIZZA  
OR SPECIAL DISH + DESSERT \$50  
NO FURTHER DISCOUNT APPLIES

MONDAY 12:00PM - 2:30PM + 5:30PM - 8:30PM  
TUESDAY TO FRIDAY 12:00PM - 2:30PM + 5:30PM - 9:00PM  
SATURDAY 12:00PM - 9:00PM  
SUNDAY 12:00PM - 8:30PM

25% SENIORS DISCOUNT MONDAY TO FRIDAY LUNCH ONLY  
\* INDICATES ITEMS AVAILABLE ALL DAY

PLANT BASED MENU AVAILABLE ON REQUEST

## PASTA / PASTA

**SPINACH + RICOTTA RAVIOLI (V)**  
ROAST MUSHROOMS, CREAMY TRUFFLE SAUCE, FRIED SAGE,  
ROAST PINE NUTS **26.0**

**LAMB RAGU RIGATONI**  
SLOW ROASTED LAMB SHOULDER, WINTER VEGETABLES,  
BASIL PESTO, GRANA PADANO **28.0**

**SPAGHETTI MARINARA**  
ANCHOVIES, BABY SQUID, PIPPIS, MUSSELS, PRAWNS, TOMATO  
SUGO, FRESH CHILLI, GOATS CURD HERB CRUMB **30.0**

**PASTA SPECIAL**  
SEE SPECIALS BOARD MP

## SPECIALI / SPECIALS

SEE SPECIALS BOARD

**FISHERMANS CATCH**  
SEE SPECIALS BOARD MP

**BUTCHER'S CUT**  
SEE SPECIALS BOARD MP

## CONTORNI / SIDES

**CHIPS (V)\***  
TOMATO SAUCE,  
KEWPIE MAYO **8.0**

**WEDGES (V)\***  
SOUP CREAM,  
SWEET CHILLI SAUCE **10.0**

**INSALATA GRECO (GF)(V)**  
TOMATO, CUCUMBER,  
OLIVE, FETA **10.0**

**PEAR + ROCKET SALAD (GF)(V)**  
PARMESAN +  
LEMON DRESSING **10.0**

**SEASONAL GREEN**  
VEGETABLES (GF)(V) **10.0**

**ROAST VEGETABLES (GF)(V)**  
PUMPKIN, CARROT,  
CHAT POTATOES,  
GREEN BEANS,  
WHIPPED FETA,  
TOASTED SEEDS **10.0**

## PIZZA / PIZZA

HAM + PINEAPPLE 20.0

MARGHERITA (V)

FRESH TOMATO, BASIL, FIOR DI LATTE 20.0

CONFIT MUSHROOM (V)

PORCINI, MIXED MUSHROOMS, FONTAL,  
FIOR DI LATTE, TRUFFLE SAUCE 22.0

PARMIGIANA

FRIED CHICKEN, BACON, FIOR DI LATTE, BASIL 24.0

MASSI MEATLOVER

PEPPERONI, BRESAOLA, PANCETTA, CHERRY TOMATO,  
ROAST CAPSICUM, OLIVES, BASIL PESTO 24.0

GREEK LAMB

LAMB BACKSTRAP, HALLOUMI, TOMATO, EGGPLANT,  
BABY SPINACH, PINE NUTS, MINT YOGHURT 24.0

GLUTEN FREE PIZZA BASE +4.0  
VEGAN CHEESE +2.0

## DOLCE / SWEET

TIRAMISU (V)

ESPRESSO, MARSCAPONE, SAVOIARDI BISCUITS 12.0

CHOCOLATE NUTELLA LAVA PUDDING

HAZELNUT PRALINE, VANILLA BEAN GELATO 12.0

WARM RASPBERRY + ALMOND CAKE (GF)

WHIPPED HONEY RICOTTA, COULI 12.0

CANNOLI (V)

CHOCOLATE RICOTTA, COULI, PISTACHIO (EA) 5.0

AFFOGATO (GF)

VANILLA ICE CREAM, ESPRESSO COFFEE, AMARETTI BISCUITS 8.0  
+ FRANGELICO, BAILEYS OR KAHLUA +4.0

## BAMBINO / JUNIOR

CHILDRENS 12 & UNDER MENU AVAILABLE ON  
SEPARATE ACTIVITY SHEET AT THE BAR

MAIN MEAL 10.0

MEAL DEAL 14.0

MAIN, DESSERT + JUICE OR SOFT DRINK

## COFFEE & TEA

STANDARD 4.0

MUG 4.5

CAPPUCCINO

FLAT WHITE

LONG BLACK

LATTE

LONG MACCHIATO

SHORT MACCHIATO

NUMI ORGANIC TEA

VARIOUS FLAVOURS AVAILABLE

GLASS 4.5

HOT CHOCOLATE

CHAI LATTE

MOCHA

MASON JAR 7.5

ICED COFFEE

ICED CHOCOLATE

ICED MOCHA

ALL SERVED W/ ICE CREAM

ALL SERVED WITH ADELAIDE HILLS FLEURIEU PASTEURISED MILK

MILK LAB LACTOSE FREE MILK, ALMOND MILK 0.5

BONSOY SOY MILK 0.5

## FORTIFIEDS & STICKIES

WOODSTOCK MUSCAT 7.0

SEVENHILL CLASSIC TOPAQUE (TOKAY) 7.0

GALWAY PIPE GRAND TAWNY 7.5

GRANT BURGE AGED TAWNY 6.0

PENFOLDS CLUB TAWNY 5.0

VALDESPINO PEDRO XIMÉNEZ 6.0

WOODSTOCK BOTRYTIS SEMILLON 8.0

\*ALL SERVED 60ML

**BELAIR  
HOTEL**

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NOT ALL INGREDIENTS ARE LISTED,  
PLEASE ASK FOR ASSISTANCE IF REQUIRED

MANAGEMENT DOES NOT GUARANTEE MEALS ARE  
WITHOUT TRACES OF ALLERGY ITEMS

PLANT BASED MENU AVAILABLE ON REQUEST

\* PUBLIC HOLIDAYS WILL INCUR A 15% SURCHARGE

(V) - VEGETARIAN (GF) - GLUTEN FREE