

PRIMI PIATTI / STRAIGHT UP*

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

TRE IMMERSIONI - TRIO OF DIPS (GFO)(V)
SUN-DRIED TOMATO, BABA GHANOUSH,
ROMANESCO + TAHINI, CHARGRILLED FOCACCIA **16.0**

ROAST CAPSICUM ARANCINI (3) (V)
OLIVE TAPENADE, FRESH BASIL **14.0**

PULLED PORK + FONTINA CROQUETTE
APPLE SLAW, PRESERVED LEMON MAYO **14.0**

RARE BEEF CARPACCIO (GF)
PORCINI, PARMESAN, FRESH HORSERADISH,
PINE NUTS, TRUFFLE VINAIGRETTE **16.0**

SOFT SHELL CRAB FRITTI (3)
CHERRY TOMATO, RED ONION, CUCUMBER PICKLE,
CONFIT GARLIC MAYO **18.0**

*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, SMOKED 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
ROAST SWEET POTATO + CHICKPEA PATTY, ROCKET, VEGAN
MOZZARELLA, SMOKY TOMATO RELISH, AIOLI **24.0**

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

(V) - VEGETARIAN (GF) - GLUTEN FREE
(GFO) - GLUTEN FREE OPTION

PRIMA / FIRST

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

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

LA CASA BURRATA (GFO)(V)
FRESH FIGS, BASIL, ROAST WALNUTS, CROSTINI **22.0**

NDUJA SALAMI + FARRO STUFFED SA BABY SQUID
ENDIVE, TOMATO VINEGAR, EXTRA VIRGIN OLIVE OIL **24.0**

CHARGRILLED ASPARAGUS (GF)(V)
RICOTTA SALATA, POLENTA CAKE, POACHED EGG,
BALSAMIC GLAZE **22.0**

POACHED CHICKEN PANZANELLA (GFO)
RADICCHIO, FENNEL, TOMATO, CUCUMBER,
RED ONION, BASIL SALAD, LEMON VINAIGRETTE **24.0**

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 PUREE,
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
PUMPKIN, CARROT, CHAT POTATOES, GREEN BEANS,
YORKSHIRE PUDDING, HOUSE GRAVY **26.0**

DUE PORTATE / TWO COURSE

CHOICE OF FIRST + SECOND, SPECIAL OR PASTA DISH 45.0

TRE PORTATE / THREE COURSE

CHOICE OF FIRST + SECOND, SPECIAL OR PASTA DISH AND
DESSERT 55.0

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**

ROAST PUMPKIN GNOCCHI
PANCETTA, BUTTERED LEEK, SAGE, BABY SPINACH,
ROAST ALMONDS **28.0**

BLUE SWIMMER CRAB LINGUINI
CHILLI, LEMON, CHERRY TOMATO, ROCKET **30.0**

SPECIALI / SPECIALS

FISHERMAN'S CATCH
SEE SPECIALS MP

BUTCHER'S CUT
SEE SPECIALS MP

PASTA SPECIAL
SEE SPECIALS MP

CONTORNI / SIDES

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

WEDGES (V)*
SOUR CREAM,
SWEET CHILLI SAUCE **10.0**

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

COS + SALSA FRESCA (GF)(V)
TRUFFLE VINAIGRETTE **10.0**

BEANS + BROCCOLINI (GF)(V)
ALMOND BUTTER **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

TORTA CAPRESE (V)

CHOCOLATE, ALMONDS, VANILLA MASCARPONE,
PASSIONFRUIT SYRUP 12.0

VANILLA PANNA COTTA (GFO)

LIMONCELLO SYRUP, CANDIED LEMON ZEST,
ALMOND BISCOTTI 12.0

FROZEN ESPRESSO PARFAIT (GF)(V)

CHOCOLATE MERINGUE, HAZELNUT PRALINE,
CARAMEL SAUCE 12.0

CANNOLI (V)

STRAWBERRY RICOTTA, PISTACHIO (EA) 5.0

AFFOGATO (GF)

VANILLA ICE CREAM, ESPRESSO COFFEE 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

(V) - VEGETARIAN (GF) - GLUTEN FREE
(GFO) - GLUTEN FREE OPTION

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 FLEURIEU PENINSULA 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

M E N U

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