

PRIMI PIATTI / STRAIGHT UP*

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

TRE IMMERSIONI - TRIO OF DIPS (GFO)(V)
SUN-DRIED TOMATO + CASHEW, BABA GHANOUH,
SPINACH + CREAM CHEESE, 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**

OREGANO + CHILLI BARRAMUNDI BITES
CUCUMBER, CAPSICUM + RED ONION PICKLE,
LEMON 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, 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

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

LA CASA BURRATA (GFO)(V)
FRESH FIGS, HEIRLOOM TOMATOES, BASIL,
ROAST WALNUT PESTO, GRILLED FOCACCIA **22.0**

CRISPY SKIN PORK BELLY
PARSNIP PUREE, GRILLED PEACH, ROCKET, VINCOTTO **24.0**

CHARGRILLED ASPARAGUS SALAD (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

TWICE COOKED DUCK BREAST (GF)
WILD RICE + BROAD BEANS, PICKLED APPLE,
CHERRY GLAZE **32.0**

PAN ROASTED LAMB RACK (GF)
ROAST BEETROOT,
ARTICHOKE, PEAS + SPINACH, DILL YOGHURT **32.0**

CRISPY SKIN SALMON (GF)
WATERMELON, RADISH + MINT SALAD, WHIPPED FETTA,
ROAST ALMONDS **32.0**

300G GRAIN FED SIRLOIN (GFO)
KIPFLER + SPECK SALAD, CAPONATA, BROCCOLINI,
RED WINE GLAZE **32.0**

ROAST TURKEY (GFO)
CRISPY GARLIC CRUSHED POTATOES, PUMPKIN, CARROT,
GREEN BEANS, BASIL + PARMESAN STUFFING,
HOUSE GRAVY, CRANBERRY SAUCE **28.0**

CHRISTMAS TWO COURSE

ROAST TURKEY + CHRISTMAS PUDDING **35.0**

**NOT VALID WITH SENIORS DISCOUNT*

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, GOATS CURD
ROAST ALMONDS **28.0**

PRAWN + 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**

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

BEANS + BROCCOLINI (GF)(V)
ALMOND BUTTER **10.0**

ROAST VEGETABLES (GF)(V)
PUMPKIN, CARROT,
CRISPY GARLIC CRUSHED 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**

BBQ CHICKEN
SPECK, OLIVES, SPANISH ONION, RED CAPSICUM,
OREGANO, BBQ SAUCE **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 (GFO)(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**

CHRISTMAS PUDDING (V)
BRANDY ANGLAISE, CREAM, CHERRY COMPOTE **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