

PRIMI PIATTI / STRAIGHT UP*

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

TRE IMMERSIONI - TRIO OF DIPS (GFO)(V)
SPICED GREEK FAVA - CHARRED SPRING ONION + GOATS CURD -
ROASTED MAPLE CARROT
CHARGRILLED FOCACCIA **16.0**

GREEN PEA, PROVOLONE + SAFFRON ARANCINI (4) (V)
CHEVRE, TOMATO + CHILLI SUGO **16.0**

PORK + VEAL SICILIAN MEATBALLS (5) (GFO)
TOMATO SUGO, FIOR DI LATTE, FOCACCIA **16.0**

ROASTED MUSHROOM + STRACCIATELLA BRUSCHETTA (3) (GFO) (V)
SALSA FRESCA, FIG VINCOTTO **16.0**

PARMESAN + HERB POPCORN CHICKEN
SUN-DRIED TOMATO MAYO, SALSA FRESCA **16.0**

PRAWN + LOBSTER ROLL (3)
ICEBERG, YUZU MAYO, BRIOCHE BUN, CRISPS **24.0**

*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**

FERGUSONS SA SUSTAINABLE FISH AND CHIPS*
TARTARE, CHIPS, GARDEN SALAD, LEMON **26.0**

SALT + PEPPER CALAMARI FRITTI*
GARLIC AIOLI, CHIPS, GARDEN SALAD, LEMON **26.0**

100% WAGYU BEEF + BACON BURGER (GFO)
200G PATTY, BAROSSA BACON, FONTAL CHEESE,
CAMELISED ONION, TOMATO, PICKLE, ROCKET,
DIJONNAISE, CHIPS **24.0**

EGGPLANT PARMIGIANA (GFO)(V)
CRUMBED EGGPLANT, BUFFALO MOZZARELLA, TOMATO RAGOUT,
PARMESAN, SALSA VERDE, GARDEN SALAD, CHIPS **24.0**

BELAIR VEGAN BURGER (GFO)
SALT ROASTED BEETROOT + LENTIL PATTY,
PORTOBELLO MUSHROOM, PEPPERONATA, BABY SPINACH,
MAYO, CHIPS **24.0**

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

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

MANAGEMENT DOES NOT GUARANTEE MEALS ARE
WITHOUT TRACES OF ALLERGY ITEMS

PRIMA / FIRST

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

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

JERUSALEM ARTICHOKE TART (V)
CAMELISED LEEK, GORGONZOLA,
PICKLED BEETROOT SALAD **22.0**

TUNA CRUDO (GF)
HOUSE DRIED TOMATO + SNAKE BEAN SALAD, FENNEL,
PRESERVED LEMON DRESSING **24.0**

PORK OSSO BUCCO (GF)
PARMESAN POLENTA, PEPPERONATA, GREMOLATA **24.0**

CHARGRILLED OCTOPUS (GF)
KIPFLER POTATOES, SUGAR SNAP PEAS, CHORIZO, ENDIVE **24.0**

SECONDO / SECOND

TWICE COOKED DUCK BREAST (GF)
CELERIAC FONDANT, CANNELLINI BEAN PUREE,
MARSALA POACHED PEAR, TOASTED BUCKWHEAT **32.0**

PAN ROASTED LAMB RUMP
RAISIN + ANCHOVY FREGULA, CAVOLO NERO,
GREEN OLIVE SALSA **32.0**

CRISPY SKIN SALMON
CHERRY TOMATO + SHALLOT TART,
SPINACH, WATERCRESS + RADISH SALAD,
PRESERVED LEMON DRESSING **32.0**

250G EYE FILLET (GFO)
TRUFFLE + PARMESAN SHOESTRING FRIES, BUTTERED SPINACH,
BALSAMIC TRUSS TOMATO **34.0**

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

DUE PORTATE TWO COURSE

CHOICE OF FIRST + SECOND, PASTA, PIZZA OR SPECIAL DISH **45.0**

TRE PORTATE THREE COURSE

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

MONDAY 12:00PM - 2:30PM + 5:00PM - 8:30PM
TUESDAY TO FRIDAY 12:00PM - 2:30PM + 5:00PM - 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 CANNELLONI (V)
TOMATO SUGO, BASIL PESTO, GRANA PADANO **28.0**

CHICKEN TORTELLINI
AUTUMN VEGETABLES, ROAST HAZELNUTS,
TOMATO + CHILLI BRODO **28.0**

PRAWN + BLUE SWIMMER CRAB LINGUINI (GFO)
CHILLI, LEMON, CHERRY TOMATO, ROCKET **32.0**

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,
GARLIC AIOLI **8.0**

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

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

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

CRISPY POTATOES (V)
CHILLI + TOMATO SUGO, GARLIC MAYO **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**

ROAST PUMPKIN (V)
SPANISH ONION, GORGONZOLA,
ROCKET + WALNUT PISTOU **22.0**

PORK BELLY
CARAMELISED ONION, PICKLED FENNEL,
PORTOBELLO MUSHROOM, PROVOLONE **24.0**

MASSI MEATLOVER
PEPPERONI, SMOKED CHICKEN, PANCETTA, CHERRY TOMATO,
ROAST CAPSICUM, OLIVES, BASIL PESTO **24.0**

BRAISED LAMB CALZONE
CUMIN, TOMATO, MOZZARELLA, MINT, PISTACHIO + HERB SALAD,
POMEGRANATE GLAZE, TOMATO SUGO **24.0**

GLUTEN FREE PIZZA BASE **+4.0**
VEGAN CHEESE **+2.0**

DOLCE / SWEET

LAMBRUSCO POACHED PEAR (V)
CHESTNUT + HAZELNUT CRUMB, VANILLA BEAN ZABAIONE **12.0**

HONEY + THYME PANNA COTTA (GFO)
BITTER ORANGE GRANITA, ALMOND BISCOTTI **12.0**

TIRAMISU CHEESECAKE (V)
CHOCOLATE GANACHE, RASPBERRIES **12.0**

ZEPPOLE (V) 5.0
CHOCOLATE SAUCE, BERRY COULIS

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

COFFEE & TEA

STANDARD 4.0
MUG 4.5

CAPPUCCINO
FLAT WHITE
LONG BLACK
LATTE
LONG MACCHIATO
SHORT MACCHIATO

TEA DROP 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
WOODSTOCK BOTRYTIS SEMILLON 8.0

*ALL SERVED 60ML

BELAIR HOTEL

M E N U

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

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