

PRIMI PIATTI / STRAIGHT UP*

GARLIC CIABATTA LOAF (V)
GARLIC + HERB BUTTER 8.0

TRE IMMERSIONI - TRIO OF DIPS (GFO)(V)
ROASTED PUMPKIN, CONFIT GARLIC + HAZELNUTS
ARTICHOKE, SPINACH + FETA
SMOKED PAPRIKA HUMMUS
CHARGRILLED FOCACCIA 16.0

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

CHICKEN + PANCETTA MEATBALLS (5) (GFO)
TOMATO SUGO, PROVOLONE, FOCACCIA 16.0

CRUMBED PECORINO (3)
WARM CAPONATA, PINE NUTS,
RED WINE VINAIGRETTE 16.0

BARRAMUNDI BITES
OREGANO + CHILLI, PORCINI SALT, CITRUS MAYO 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

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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 SQUID*
GARLIC AIOLI, CHIPS, GARDEN SALAD, LEMON 26.0

100% WAGYU BEEF + BACON BURGER (GFO)
200G PATTY, BAROSSA BACON, PECORINO CHEESE,
CARAMELISED 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

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

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

MUSHROOM TART (V)
PORCINI, SWISS BROWN, PECORINO, SALSA VERDE 22.0

CRISPY SKIN PORK BELLY (GF)
SALT ROASTED SWEET POTATO PUREE,
BABY BALSAMIC APPLE 24.0

CHARGRILLED OCTOPUS (GF)
WHITE BEAN + CHORIZO CASSOULET, CHERRY TOMATO,
CHARRED WITLOF 24.0

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SECONDO / SECOND

SICILIAN SEAFOOD STEW (GFO)
MUSSELS, COCKLES, PRAWNS, SALMON, WINTER VEGETABLES,
CHARGRILLED FOCACCIA 32.0

SLOW COOKED DUCK LEG CACCIATORE (GF)
BAKED POLENTA, CAVOLO NERO, GREEN OLIVE SALSA 32.0

LAMB SHANK PIE
CREAMY MASH POTATO, MINTED SNOW PEAS, SUGO 32.0

CRISPY SKIN SALMON (GF)
CAULIFLOWER PUREE, ROASTED BRUSSEL SPROUTS,
ROMESCO SAUCE, ROAST HAZELNUTS 32.0

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

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

PASTA / PASTA

SPINACH + RICOTTA RAVIOLI (V)
ROAST PUMPKIN, SAGE, PINE NUTS, CHEVRE 28.0

RICOTTA + SAGE GNUDI (GFO)
SLOW BRAISED GOAT RAGU, GRANA PADANO 28.0

PRAWN + BLUE SWIMMER CRAB LINGUINI
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)*
SOUS 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
TOMATO, MOZZARELLA, MINT, CUMIN, PISTACHIO + HERB SALAD,
POMEGRANATE GLAZE 24.0

GLUTEN FREE PIZZA BASE +4.0
VEGAN CHEESE +2.0

DOLCE / SWEET

LAMBRUSCO POACHED PEAR + RHUBARB CRUMBLE (GF) (V)
HAZELNUT + ALMOND CRUMB,
VANILLA BEAN MARSCARPONE 12.0

CITRUS PUDDING (V)
BURNT ORANGE CARAMEL, CANDIED CITRUS,
VANILLA BEAN GELATO 12.0

TIRAMISU CHEESECAKE (V)
CHOCOLATE GANACHE, RASPBERRIES 12.0

ZEPPOLE (V)
CREMA PASTICCERA, CHOCOLATE GANACHE 7.0

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

VEGANO / PLANT BASED

PRIMI PIATTI / STRAIGHT UP*

VEGAN GARLIC CIABATTA LOAF
GARLIC + HERB OIL 8.0

VEGAN LOADED HUMMUS (GFO)
SMOKED PAPRIKA HUMMUS, PICKLED RED ONION,
CRISPY CHICKPEAS, POMEGRANATE, FOCACCIA 16.0

SECONDO / SECOND

VEGAN SCHNITZEL
TOMATO SUGO, MOZZARELLA, GARDEN SALAD, CHIPS 22.0

VEGAN EGGPLANT PARMIGIANA (GFO)
CRUMBED EGGPLANT, MOZZARELLA, TOMATO RAGOUT,
SALSA VERDE, GARDEN SALAD, CHIPS 24.0

VEGAN PUMPKIN GNOCCHI (GF)
ROAST PUMPKIN, SHALLOTS, SAGE, SPINACH, PINE NUTS,
SALSA VERDE 26.0

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

VEGAN MARGHERITA PIZZA (GFO)
FRESH TOMATO, MOZZARELLA, BASIL 20.0

VEGAN ROAST PUMPKIN PIZZA (GFO)
SPANISH ONION, MOZZARELLA,
ROCKET + WALNUT PISTOU 22.0

CONTORNI / SIDES

VEGAN BEANS + BROCCOLINI (GF)
ALMOND BUTTER 10.0

VEGAN ROAST VEGETABLES (GFO)
CRISPY GARLIC POTATOES, PUMPKIN,
CARROT, GREEN BEANS, TOASTED SEEDS 10.0

VEGAN CRISPY POTATOES
TOMATO CHILI SUGO, AIOLI 10.0

DOLCE / SWEET

VEGAN CHURROS
BERRY COULIS, CHOCOLATE GANACHE, VANILLA GELATO 12.0

PLEASE SPECIFY VEGAN OPTION WHEN ORDERING

BELAIR HOTEL

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(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