

PRIMI PIATTI / STRAIGHT UP*

GARLIC CIABATTA LOAF (V)
GARLIC + HERB BUTTER **9.0**

TRE IMMERSIONI - TRIO OF DIPS (V)
SWEET CORN + CHIVE
ROAST CAPSICUM + WHITE BEAN
SMOKEY BABA GANOUSH
CHARGRILLED FOCACCIA **16.0**

SEMI-DRIED TOMATO ARANCINI (V)
BUFFALO MOZZARELLA, BASIL MAYO **16.0**

BARRAMUNDI BITES
OREGANO + CHILLI, PORCINI SALT, CITRUS MAYO **16.0**

FRIED HALOUMI (V)
AVOCADO PUREE, SMOKEY TOMATO CHUTNEY,
BABY HERBS **16.0**

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

PIZZA / PIZZA*

HAM + PINEAPPLE 20.0

MARGHERITA (V)
FRESH TOMATO, BASIL, FIOR DI LATTE **20.0**

PORCINI + SWISS BROWN MUSHROOM (V)
TRUFFLE, SPINACH, TALEGGIO, PINE NUTS **22.0**

PORK BELLY
CAMELISED ONION, PICKLED FENNEL,
YELLOW CAPSIUM, CHILLI, PROVOLONE **24.0**

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

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

SECONDO / MAINS

CONFIT DUCK LEG (GF)
RADICCHIO, CHERRY + FRESH HERB RISOTTO,
CHARRED ASPARAGUS, ORANGE GLAZE **32.0**

CHARGRILLED APPLE CIDER PORK CUTLET
PARSNIP PUREE,
GARLIC, SAGE + FENNEL POTATO SALAD,
APPLE REDUCTION **32.0**

HERB + PISTACHIO CRUMBED SALMON (GF)
SUMMER QUINOA SALAD, ROAST CAPSICUM PUREE **34.0**

PAN FRIED GNOCCHI (V)
BURNT BUTTER SAUCE, FRESH PEAS, OLIVES, CHERRY TOMATO,
CUCUMBER RIBBON, SWEET POTATO SHARDS,
RICOTTA SALATA **28.0**

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

ROAST OF THE DAY
SEE SPECIALS **26.0**

CONTORNI / SIDES

CHIPS (V)*
TOMATO SAUCE, GARLIC AIOLI **8.0**

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

ROAST BEETROOT SALAD
LEAFY GREENS, GOATS CURD, BALSAMIC DRESSING **10.0**

GARDEN SALAD
OREGANO + LEMON VINAIGRETTE **10.0**

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

CRISPY CHAT POTATOES
CRÈME FRAICHE, PANCETTA + ANCHOVY CRUMB **10.0**

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

CLASSICO / CLASSICS

FREE RANGE CHICKEN SCHNITZEL*
ITALIAN HERB CRUMB, CHIPS, GARDEN SALAD **24.0**
SAUCE **+2.0**
PARMIGIANA **+4.0**

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
200G PATTY, BAROSSA BACON, AMERICAN CHEESE,
CAMELISED ONION, TOMATO, PICKLE,
LETTUCE, DIJONNAISE, CHIPS **26.0**

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

CHARGRILLED CHICKEN BREAST SALAD (GF)
RADICCHIO, CUCUMBER, CHERRY TOMATO,
OLIVE, RICOTTA SALATA,
OREGANO VINAIGRETTE **26.0**

300G KIDMAN SIRLOIN
CHIPS, GARDEN SALAD,
GARLIC + HERB BUTTER **34.0**

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

(V) - VEGETARIAN | (GF) - GLUTEN FREE

MANAGEMENT DOES NOT GUARANTEE MEALS ARE
WITHOUT TRACES OF ALLERGY ITEMS

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

VEGANO / PLANT BASED

PRIMI PIATTI / STRAIGHT UP*

VEGAN LOADED BABA
SMOKY BABA GANOUSH, EGGPLANT PICKLE,
TOASTED SEEDS, SALSA VERDE, FOCACCIA **16.0**

SECONDO / SECOND

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

VEGAN EGGPLANT PARMIGIANA
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
SALT ROASTED BEETROOT + LENTIL PATTY,
PORTOBELLO MUSHROOM, PEPPERONATA,
BABY SPINACH, MAYO, CHIPS **24.0**

VEGAN SPRING SALAD
RADICCHIO, CUCUMBER, CHERRY TOMATO, OLIVE,
AVOCADO, OREGANO VINAIGRETTE **22.0**

VEGAN MARGHERITA PIZZA*
FRESH TOMATO, MOZZARELLA, BASIL **20.0**

VEGAN MUSHROOM PIZZA*
PORCINI, SWISS BROWN, TRUFFLE, SPINACH,
PINE NUTS, MOZZARELLA **22.0**

CONTORNI / SIDES

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

VEGAN ROAST VEGETABLES
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**

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PLEASE SPECIFY VEGAN OPTION WHEN ORDERING

DOLCE / SWEET

ESPRESSO CANNOLI (V)
BERRY COULIS **7.0**

SAFFRON + BUTTERMILK PANNA COTTA
HAZELNUT PRALINE CRUMB, BERRY COULIS **12.0**

WARM UPSIDEDOWN PINEAPPLE CAKE (V)
CARAMEL SAUCE, MANGO SORBET **12.0**

GOLDEN GAYTIME SEMIFREDDO (GF)(V)
FRESH RASPBERRIES, PISTACHIO **12.0**

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 **16.0**
MAIN, DESSERT + JUICE OR SOFT DRINK

(V) - VEGETARIAN | (GF) - GLUTEN FREE

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

*MANAGEMENT DOES NOT GUARANTEE MEALS ARE
WITHOUT TRACES OF ALLERGY ITEMS*

BELAIR HOTEL

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