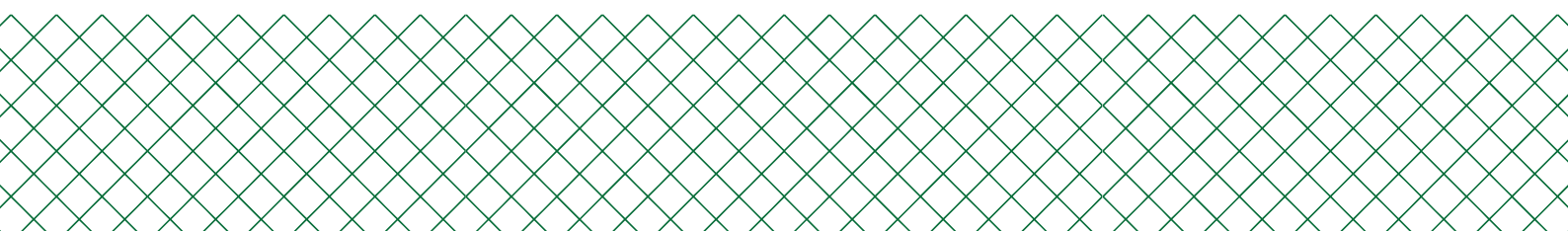


# BELAIR HOTEL

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## SMALL + SHARE\*

**GARLIC CIABATTA LOAF** <sup>V</sup> 10.0  
GARLIC + HERB BUTTER  
ADD CHEESE +3.0

**NATURAL OYSTER (6)** <sup>GF</sup> 22.0  
RED WINE VINAIGRETTE

**KILPATRICK OYSTER (6)** <sup>GF</sup> 22.0  
BAROSSA BACON, BALSAMIC BBQ SAUCE

**ARANCINI CARBONARA (4)** 16.0  
BACON, PARMESAN, BLACK PEPPER MAYO

**BRUSCHETTA (2)** <sup>V</sup> 16.0  
PORTOBELLO MUSHROOM,  
COS LETTUCE, CARAMELISED ONION,  
ROSEMARY + BLUE CHEESE AIOLI,  
CHARGRILLED SOURDOUGH

**TRIO OF DIPS** <sup>V</sup> 16.0  
RED CAPSICUM, SUNDRIED TOMATO + PINE NUTS,  
SPICED ROAST BUTTERNUT PUMPKIN,  
CONFIT GARLIC, ROAST LEEK + CREAM CHEESE,  
CHARGRILLED FOCACCIA

**STICKY PORK BELLY BITES** <sup>GF</sup> 16.0  
HONEY, PAPRIKA + CHILLI OIL, DRIED FIG,  
YELLOW CAPSICUM + FENNEL SALAD

**STRAWBERRY + PROSECCO  
CURED SALMON** <sup>GF</sup> 18.0  
LIME MAYO, FRESH STRAWBERRIES

**SEAFOOD PUTTANESCA POT** 20.0  
BARRAMUNDI, SQUID, MUSSELS, ANCHOVIES,  
OLIVES, CHILLI, CAPERS, TOMATO BRODO,  
CHARGRILLED SOURDOUGH

**ANTIPASTO PLATE** 30.0  
PROSCIUTTO, BRESAOLA, SALAMI,  
MIXED OLIVES, PICKLED CHILLI,  
PICKLED ONION, TALEGGIO,  
CHARRED FOCACCIA

## SPECIALS

**PASTA OF THE DAY** MP  
SEE SPECIALS

**FISHERMANS CATCH** MP  
SEE SPECIALS

**BUTCHERS CUT** MP  
SEE SPECIALS

**ROAST OF THE DAY** MP  
SEE SPECIALS

## MAINS

**MARINATED LAMB BACKSTRAP** 36.0  
ITALIAN PEARL COUSCOUS,  
HONEY ROASTED CARROTS,  
CRISPY SWEET POTATO, MINTED YOGHURT

**SLOW ROASTED PORK BELLY** <sup>GF</sup> 34.0  
TWICE COOKED PORK FAT POTATOES,  
BROCCOLINI, SMOKED TOMATO CHUTNEY,  
SALSA VERDE, CRACKLE

**BRAISED DUCK LEG** <sup>GF</sup> 34.0  
SALT ROASTED BEETROOTS, TOMATOES,  
GARLIC + MOZZARELLA BABY POTATOES,  
PINE NUTS, PARSLEY + LEMON GREMOLATA

**CRISPY SKIN BARRAMUNDI** <sup>GF</sup> 36.0  
OLIVE TAPENADE, POTATO SCALLOPS,  
FENNEL, LIME + OREGANO SALAD,  
CRISPY ANCHOVY + CHILLI, SALSA VERDE

**300G CAPE GRIM SCOTCH FILLET** <sup>GF</sup> 44.0  
MEDITERRANEAN VEG + CHEVRE TERRINE,  
SWEET POTATO PUREE,  
BALSAMIC TRUSS CHERRY TOMATOES, JUS

## SIDES

**CHIPS\*** <sup>V GF</sup> 10.0  
TOMATO SAUCE, GARLIC AIOLI

**WEDGES\*** <sup>V</sup> 12.0  
SOUR CREAM, SWEET CHILLI SAUCE

**SWEET POTATO FRIES** <sup>V GF</sup> 12.0  
SMOKED PAPRIKA, HONEY MUSTARD MAYO

**ROAST BEETROOT SALAD** <sup>GF</sup> 12.0  
LEAFY GREENS, GOATS CURD,  
BALSAMIC DRESSING

**ROAST VEGETABLES** <sup>V GF</sup> 12.0  
CRISPY GARLIC CRUSHED POTATOES,  
PUMPKIN, CARROT, GREEN BEANS,  
WHIPPED FETA, TOASTED SEEDS

**GARDEN SALAD** <sup>V GF</sup> 10.0  
OREGANO + LEMON VINAIGRETTE

**STEAMED GREENS** <sup>V GF</sup> 12.0  
TRUFFLE OIL, PARMESAN

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

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

MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS

## PASTA

<b>PAN FRIED GNOCCHI</b> <sup>v</sup> BROCCOLINI, SWEET POTATO, SHALLOTS, ROSEMARY, PECORINO + BASIL PESTO <b>ADD CHICKEN</b>	<b>24.0</b> <b>+6.0</b>
<b>CRISPY SPECK PAPPARDELLE</b> AVOCADO, CHERRY TOMATO, CONFIT GARLIC, SHALLOTS, ALFREDO CREAM SAUCE, BOCCONCINI, BASIL	<b>30.0</b>
<b>PRAWN + BLUE SWIMMER CRAB LINGUINI</b> CHILLI, LEMON, CHERRY TOMATOES, ROCKET	<b>34.0</b>

## CLASSICS

<b>FREE RANGE CHICKEN SCHNITZEL*</b> ITALIAN HERB CRUMB, CHIPS, GARDEN SALAD <b>ADD SAUCE</b> PARMIGIANA	<b>26.0</b> <b>+2.0</b> <b>+4.0</b>
<b>300G BEEF SCHNITZEL*</b> CHIPS, GARDEN SALAD <b>ADD SAUCE</b> PARMIGIANA	<b>26.0</b> <b>+2.0</b> <b>+4.0</b>
<b>SA SUSTAINABLE FISH + CHIPS*</b> TARTARE, CHIPS, GARDEN SALAD, LEMON	<b>28.0</b>
<b>SALT + PEPPER SQUID*</b> GARLIC AIOLI, CHIPS, GARDEN SALAD, LEMON	<b>26.0</b>
<b>100% WAGYU BEEF + BACON BURGER</b> 2 X 100G PATTY, BAROSSA BACON, MOZZARELLA CHEESE, TOMATO, PICKLE, SPANISH ONION, LETTUCE, BELAIR BURGER SAUCE, CHIPS	<b>26.0</b>
<b>CHICKEN + CHORIZO SALAD</b> MIXED LEAF + HERBS, KIPFLER POTATOES, RED GRAPES, ORANGE, OREGANO + SHERRY VINAIGRETTE	<b>26.0</b>
<b>EGGPLANT PARMIGIANA*</b> <sup>v</sup> CRUMBED EGGPLANT, BUFFALO MOZZARELLA, TOMATO RAGOUT, PARMESAN, SALSAL VERDE, GARDEN SALAD, CHIPS	<b>24.0</b>
<b>300G MSA SIRLOIN</b> <sup>GF</sup> CHIPS, GARDEN SALAD, GARLIC + HERB BUTTER	<b>34.0</b>
<b>SAUCE</b> HOUSE GRAVY, MUSHROOM, PEPPER, DIANNE, RED WINE JUS	<b>+2.0</b>

## PIZZA\*

<b>HAM + PINEAPPLE</b>	<b>22.0</b>
<b>MARGHERITA</b> <sup>v</sup> FRESH TOMATO, BASIL, FIOR DI LATTE	<b>22.0</b>
<b>PORCINI + SWISS BROWN MUSHROOM</b> <sup>v</sup> TRUFFLE, SPINACH, TALEGGIO, PINE NUTS	<b>24.0</b>
<b>PROSCIUTTO + FENNEL</b> CHILLI, CONFIT GARLIC, TALEGGIO	<b>24.0</b>
<b>MASSI MEATLOVER</b> PEPPERONI, BRESAOLA, PANCETTA, CHERRY TOMATO, ROAST CAPSICUM, OLIVES, BASIL PESTO	<b>26.0</b>
<b>SPICY DUCK</b> ROAST CAPSICUM, PICKLED ONION, CHERRY TOMATO, CHILLI, SPRING ONION	<b>26.0</b>
<b>GLUTEN FREE PIZZA BASE</b> <b>VEGAN CHEESE</b>	<b>+4.0</b> <b>+2.0</b>

## SWEET

<b>CHOC MINT MOUSSE STACK</b> PUFF PASTRY, CHOC CHIP ICECREAM, WHITE CHOCOLATE GANACHE	<b>10.0</b>
<b>RASPBERRY JELLY CAKE</b> CREAM, RASPBERRY SORBET	<b>10.0</b>
<b>CANDIED APPLE PARFAIT</b> <sup>v</sup> TOFFEE APPLE SAUCE	<b>12.0</b>
<b>ALMOND + COCONUT SLICE</b> <sup>v GF</sup> ANGLAISE, BERRY COULIS	<b>12.0</b>
<b>DARK CHOCOLATE + ORANGE TART</b> <sup>v</sup> COFFEE CREAM	<b>12.0</b>
<b>AFFOGATO</b> <sup>v</sup> VANILLA ICE CREAM, ESPRESSO COFFEE <b>ADD FRANGELICO, BAILEYS OR KAHLUA</b>	<b>9.0</b> <b>+6.0</b>

## JUNIOR\*

CHILDRENS 12 & UNDER MENU AVAILABLE  
ON SEPARATE ACTIVITY SHEET AT THE BAR

<b>MAIN MEAL</b>	<b>12.0</b>
<b>MEAL DEAL</b> MAIN, DESSERT + JUICE OR SOFT DRINK	<b>16.0</b>

# PLANT BASED

## SMALL + SHARE\*

VEGAN GARLIC LOAF 10.0

VEGAN ARANCINI 16.0  
TOMATO SUGO, VEGAN PECORINO

VEGAN LOADED DIP 16.0  
SPICED ROAST BUTTERNUT PUMPKIN,  
SMOKED PAPRIKA, BASIL OIL, LEMON ZEST,  
TOASTED SEEDS

## MAINS

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

VEGAN EGGPLANT PARMIGIANA\* 24.0  
CRUMBED EGGPLANT, MOZZARELLA,  
TOMATO RAGOUT, SALSA VERDE,  
GARDEN SALAD, CHIPS

VEGAN GNOCCHI <sup>GF</sup> 26.0  
ZUCCHINI PUREE, CHERRY TOMATOES,  
ROAST PORTOBELLO MUSHROOM,  
PECORINO CRUMB

BELAIR VEGAN BURGER 24.0  
MUSHROOM, CHICKPEA + QUINOA PATTY,  
SPICED HUMMUS, BABY ROCKET, MAYO, CHIPS

VEGAN SALAD <sup>GF</sup> 24.0  
KIPFLER POTATOES, RADICCHIO,  
ROCKET, GREEN OLIVES, CHERRY TOMATO,  
ROAST PUMPKIN, SOUR CREAM,  
ORANGE, OREGANO + SHERRY VINAIGRETTE

VEGAN MARGHERITA PIZZA\* 22.0  
FRESH TOMATO, MOZZARELLA, BASIL

VEGAN PORCINI + SWISS BROWN\* 24.0  
MUSHROOM PIZZA  
TRUFFLE, SPINACH, MOZZARELLA

GLUTEN FREE PIZZA BASE +4.0

## BECOME A MEMBER

5% BACK IN POINTS ON FOOD +  
BEVERAGE PURCHASES

MEMBERS ONLY SPECIALS

JOIN NOW!



## SIDES

VEGAN STEAMED GREENS <sup>GF</sup> 12.0  
TRUFFLE OIL

VEGAN ROAST VEGETABLES <sup>GF</sup> 12.0  
CRISPY GARLIC POTATOES, PUMPKIN,  
CARROT, GREEN BEANS, TOASTED SEEDS

SWEET POTATO FRIES <sup>GF</sup> 12.0  
SMOKED PAPRIKA, MAYO

## DESSERT

VEGAN CHURROS 12.0  
CHOCOLATE GANACHE, COCONUT SORBET,  
BERRY COULIS

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

\* INDICATES ITEMS AVAILABLE ALL DAY

25% SENIORS DISCOUNT MONDAY TO FRIDAY LUNCH ONLY

CREDIT TRANSACTIONS INCUR A 1% SURCHARGE

PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

PLEASE SPECIFY VEGAN OPTION WHEN ORDERING