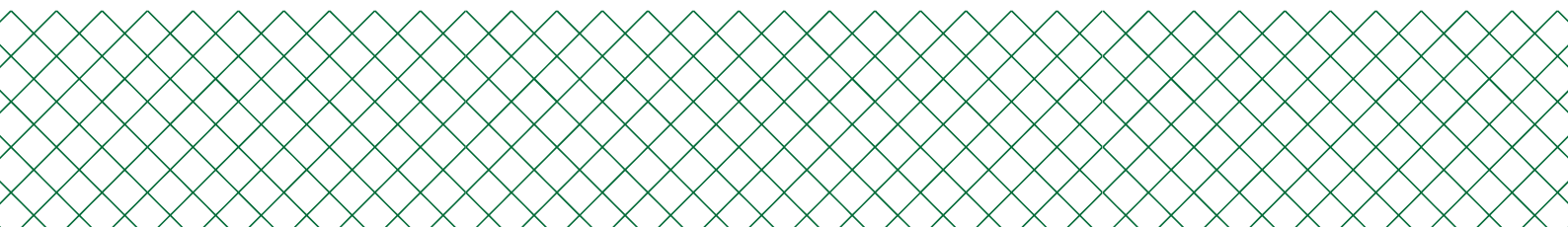


BELAIR HOTEL

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SMALL + SHARE*

GARLIC CIABATTA LOAF ^V GARLIC + HERB BUTTER ADD CHEESE	10.0 +3.0
NATURAL OYSTER (6) ^{GF} RED WINE VINAIGRETTE	22.0
KILPATRICK OYSTER (6) ^{GF} BAROSSA BACON, BALSAMIC BBQ SAUCE	22.0
ARANCINI (4) ^V ROAST PUMPKIN, BOCCONCINI, SMOKED YOGHURT	16.0
BRUSCHETTA (2) ^V BLUE CHEESE, PORTOBELLO MUSHROOMS, HERB SALAD, TRUFFLE OIL, OLIVE SOURDOUGH	16.0
TRIO OF DIPS ^V ROAST PUMPKIN HUMMUS, CARAMELISED ONION, CREAM CHEESE + CHILLI, TOASTED PISTACHIO + WHITE BEAN, CHARGRILLED TURKISH BREAD	16.0
STICKY PORK BELLY BITES ^{GF} HONEY, PAPRIKA + CHILLI OIL, DRIED FIG, YELLOW CAPSICUM + FENNEL SALAD	16.0
GRILLED TOMMY RUFF (3) ^{GF} HORSERADISH CREAM, BABY POTATO, RADISH, PICKLED CUCUMBER, LEMON + THYME VINAIGRETTE	20.0
SEAFOOD PUTTANESCA BOWL BARRAMUNDI, SQUID, MUSSELS, ANCHOVIES, OLIVES, CHILLI, CAPERS, TOMATO BRODO, TOASTED TURKISH BREAD	20.0
ANTIPASTO PLATE PROSCIUTTO, BRESAOLA, SALAMI, MIXED OLIVES, PICKLED CHILLI, PICKLED ONION, TALEGGIO, CHARRED FOCACCIA	30.0

SPECIALS

PIE OF THE DAY SEE SPECIALS	MP
FISHERMANS CATCH SEE SPECIALS	MP
BUTCHERS CUT SEE SPECIALS	MP
ROAST OF THE DAY SEE SPECIALS	MP

MAINS

300G THOUSAND GUINEAS SCOTCH FILLET ^{GF} SAFFRON FONDANT POTATO, LYONNAISE ONION, ROASTED ROOT VEGETABLES, GLAZE	44.0
MARINATED LAMB BACKSTRAP ^{GF} ROSEMARY + GOAT CHEESE POTATOES, PICKLED HEIRLOOM BEETROOT, GLAZE	36.0
SLOW ROASTED PORK BELLY ^{GF} TWICE COOKED PORK FAT POTATOES, BROCCOLINI, SMOKED TOMATO JAM, SALSA VERDE, CRACKLE	34.0
CONFIT CHICKEN BREAST SUPREME BRAISED TOMATO, FREEKEH, SALT ROASTED BEETROOTS, PINE NUTS, PARSLEY + LEMON GREMOLATA	34.0
HAZELNUT + BASIL CRUSTED SALMON PESTO RISOTTO, ASPARAGUS, TOMATO CONCASSE, BASIL OIL, CHARRED LEMON	36.0
CONFIT DUCK SALAD ^{GF} ROASTED ROOT VEGETABLES, RADICCHIO, ROCKET, HERBS, CHEDDAR, HONEY MUSTARD DRESSING	32.0

SIDES

CHIPS* ^{V GF} TOMATO SAUCE, GARLIC AIOLI	10.0
WEDGES* ^V SOUR CREAM, SWEET CHILLI SAUCE	12.0
SWEET POTATO FRIES ^{V GF} SMOKED PAPRIKA, HONEY MUSTARD MAYO	12.0
SMASHED KIPFLER POTATOES ^{GF} CHEESE, PICKLED ONIONS, CHIVES	12.0
ROAST VEGETABLES ^{V GF} CRISPY GARLIC CRUSHED POTATOES, PUMPKIN, CARROT, GREEN BEANS, WHIPPED FETA, TOASTED SEEDS	12.0
GARDEN SALAD ^{V GF} OREGANO + LEMON VINAIGRETTE	10.0
STEAMED GREENS ^{V GF} TRUFFLE OIL, PARMESAN	12.0

(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

PAN FRIED GNOCCHI ^v PORTOBELLO MUSHROOM, ROSEMARY + CREAM SAUCE, TRUFFLE OIL, PARMESAN ADD PANCETTA	24.0 +6.0
PORK + BEEF MEATBALL PAPPARDELLE BASIL, GOAT CHEESE, OLIVES, CHILLI SUGO, PARMESAN	30.0
PRAWN + BLUE SWIMMER CRAB LINGUINI CHILLI, LEMON, CHERRY TOMATOES, ROCKET	34.0

CLASSICS

FREE RANGE CHICKEN SCHNITZEL* ITALIAN HERB CRUMB, CHIPS, GARDEN SALAD ADD SAUCE PARMIGIANA	26.0 +2.0 +4.0
300G BEEF SCHNITZEL* CHIPS, GARDEN SALAD ADD SAUCE PARMIGIANA	26.0 +2.0 +4.0
SA SUSTAINABLE FISH + CHIPS* TARTARE, CHIPS, GARDEN SALAD, LEMON	28.0
SALT + PEPPER SQUID* GARLIC AIOLI, CHIPS, GARDEN SALAD, LEMON	26.0
100% WAGYU BEEF + BACON BURGER 2 X 100G PATTY, BAROSSA BACON, MOZZARELLA CHEESE, TOMATO, PICKLE, SPANISH ONION, LETTUCE, BELAIR BURGER SAUCE, CHIPS	26.0
EGGPLANT PARMIGIANA* ^v CRUMBED EGGPLANT, BUFFALO MOZZARELLA, TOMATO RAGOUT, PARMESAN, SALSA VERDE, GARDEN SALAD, CHIPS	24.0
300G MSA SIRLOIN ^{GF} CHIPS, GARDEN SALAD, GARLIC + HERB BUTTER	34.0
SAUCE HOUSE GRAVY, MUSHROOM, PEPPER, DIANNE, RED WINE JUS	+2.0

PIZZA*

HAM + PINEAPPLE	22.0
MARGHERITA ^v FRESH TOMATO, BASIL, FIOR DI LATTE	22.0
PORCINI + SWISS BROWN MUSHROOM ^v TRUFFLE, SPINACH, TALEGGIO, PINE NUTS	24.0
PEPPERONI SPICY PEPPERONI, TALEGGIO, CHILLI HONEY	24.0
MEATLOVER PEPPERONI, BRESAOLA, PANCETTA, CHERRY TOMATO, ROAST CAPSICUM, OLIVES, BASIL PESTO	26.0
PULLED LAMB CHERRY TOMATO, MARINATED FETA, MINTED YOGHURT	26.0
GLUTEN FREE PIZZA BASE VEGAN CHEESE	+4.0 +2.0

SWEET

RASPBERRY JELLY CAKE CREAM, RASPBERRY SORBET	10.0
RASPBERRY + PEAR CRUMBLE ^v CREME ANGLAISE	12.0
CHOCOLATE + COFFEE PANNA COTTA HAZELNUT PRALINE	12.0
ALMOND + COCONUT SLICE ^{v GF} ANGLAISE, BERRY COULIS	12.0
DARK CHOCOLATE + ORANGE TART ^v COFFEE CREAM	12.0
AFFOGATO ^v VANILLA ICE CREAM, ESPRESSO COFFEE ADD FRANGELICO, BAILEYS OR KAHLUA	9.0 +6.0

JUNIOR*

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

MAIN MEAL	12.0
MEAL DEAL MAIN, DESSERT + JUICE OR SOFT DRINK	16.0

PLANT BASED

SMALL + SHARE*

VEGAN GARLIC LOAF	10.0
VEGAN ARANCINI TOMATO SUGO, VEGAN PECORINO	16.0
VEGAN LOADED DIP TOASTED PISTACHIO + WHITE BEAN, SMOKED TOMATO RELISH, SALSA VERDE, TOASTED TURKISH BREAD	16.0

MAINS

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 GNOCCHI ^{GF} ZUCCHINI PUREE, CHERRY TOMATOES, ROAST PORTOBELLO MUSHROOM, PECORINO CRUMB	26.0
BELAIR VEGAN BURGER MUSHROOM, CHICKPEA + QUINOA PATTY, SPICED HUMMUS, BABY ROCKET, MAYO, CHIPS	24.0
VEGAN SALAD ^{GF} ROASTED ROOT VEG, RADICCHIO, ROCKET, HERBS, SOUR CREAM, HONEY MUSTARD DRESSING	24.0
VEGAN MARGHERITA PIZZA* FRESH TOMATO, MOZZARELLA, BASIL	22.0
VEGAN PORCINI + SWISS BROWN* MUSHROOM PIZZA TRUFFLE, SPINACH, MOZZARELLA	24.0
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 ^{GF} TRUFFLE OIL	12.0
VEGAN ROAST VEGETABLES ^{GF} CRISPY GARLIC POTATOES, PUMPKIN, CARROT, GREEN BEANS, TOASTED SEEDS	12.0
SWEET POTATO FRIES ^{GF} SMOKED PAPRIKA, MAYO	12.0

DESSERT

VEGAN CHURROS CHOCOLATE GANACHE, COCONUT SORBET, BERRY COULIS	12.0
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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