



BELAIR
HOTEL

SMALL + SHARE *

GARLIC CIABATTA LOAF ^V GARLIC & HERB BUTTER ADD CHEESE	10.0 +3.0
NATURAL OYSTER (6) ^{GF} RED WINE VINAIGRETTE	24.0
KILPATRICK OYSTER (6) ^{GF} BAROSSA BACON, BALSAMIC BBQ SAUCE	24.0
ARANCINI (4) 3 CHEESE, CONFIT GARLIC + PEA, LEMON ZEST + CHILLI MAYO	16.0
POPCORN CAULIFLOWER ^V SMOKED PAPRIKA + RANCH DRESSING, CHILLI + PARSLEY OIL	16.0
TRIO OF DIPS ^{V GFO} BLUE CHEESE, CONFIT GARLIC + LEMON, CHILLI, CAPSICUM, PINE NUT + PARSLEY, HONEY ROASTED BEETROOT YOGHURT, CHARGRILLED TURKISH BREAD	16.0
STICKY PORK BELLY BITES ^{GF} CHARRED APPLE, CUCUMBER, SPANISH ONION + PICKLED FENNEL, APPLE, ROSEMARY + FENNEL GLAZE	18.0
FIG + GIN CURED SALMON ^{GF} RASPBERRIES, CUCUMBER RIBBONS, FIG GIN REDUCTION	22.0
SEAFOOD PUTTANESCA BOWL ^{GFO} SALMON, SQUID, MUSSELS, ANCHOVIES, OLIVES, CHILLI, CAPERS, TOMATO BRODO, TOASTED TURKISH BREAD	24.0
ANTIPASTO PLATE ^{GFO} CHEDDAR, GORGONZOLA, MARINATED OLIVES, PICKLED ONIONS, ZUNI PICKLE, PROSCIUTTO, SALAMI, TURKISH BREAD	30.0

SPECIALS

PASTA OF THE DAY

SEE SPECIALS

BUTCHERS CUT

SEE SPECIALS

FISHERMANS CATCH

SEE SPECIALS

ROAST OF THE DAY

SEE SPECIALS

MAINS

300G SCOTCH FILLET ^{GF} ROSEMARY + THYME BUTTER POTATOES, CHARRED BROCCOLINI, ARRABIATA SAUCE	44.0
CRISPY SKIN SALMON ^{GFO} PRAWN, PANCETTA + PEPPERINI PASTA SALAD, ORANGE + FRESH HERBS, BASIL OIL	38.0
SLOW ROASTED PORK BELLY ^{GFO} DRIED FIG, FENNEL, CABBAGE + HERB SLAW, TWICE COOKED ROASTED CHAT POTATOES, PARMESAN + BLACK PEPPER CRISP, BASIL PESTO CREAM, APPLE GLAZE	36.0
SLOW COOKED BEEF RIB ^{GF} BOCCONCINI, BUTTERNUT PUMPKIN PUREE, WARM MEDITERRANEAN POTATO, CAPSICUM + BROCCOLINI SALAD, GLAZE	38.0

SIDES

CHIPS* ^{V GF} TOMATO SAUCE, GARLIC AIOLI	10.0
WEDGES* ^{V GF} SOUR CREAM, SWEET CHILLI SAUCE	12.0
SWEET POTATO FRIES* ^{V GF} SMOKED PAPRIKA, HONEY MUSTARD MAYO	12.0
GARDEN SALAD ^{V GF} TOMATO, CUCUMBER, CAPSICUM, FETA, MIXED LEAVES	12.0
ROAST VEGETABLES ^{V GF} CRISPY GARLIC CRUSHED POTATOES, PUMPKIN, CARROT, GREEN BEANS, WHIPPED FETA, TOASTED SEEDS	12.0
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 [∇]	26.0
SUNDRIED TOMATO, OREGANO, BASIL, RICH TOMATO SUGO, PARMESAN	
ADD CHICKEN	+6.0
ADD CHORIZO	+6.0
PRAWN + BLUE SWIMMER CRAB LINGUINI	36.0
CHILLI, LEMON, CHERRY TOMATOES, ROCKET	

CLASSICS

FREE RANGE CHICKEN SCHNITZEL* [∇]	26.0
ITALIAN HERB CRUMB, CHIPS, GARDEN SALAD	
ADD SAUCE	+2.0
ADD PARMIGIANA	+4.0
300G BEEF SCHNITZEL*	26.0
CHIPS, GARDEN SALAD	
ADD SAUCE	+2.0
ADD PARMIGIANA	+4.0
SA SUSTAINABLE FISH AND CHIPS*	28.0
TARTARE, CHIPS, GARDEN SALAD, LEMON	
SALT + PEPPER SQUID*	28.0
GARLIC AIOLI, CHIPS, GARDEN SALAD, LEMON	
100% WAGYU BEEF + BACON BURGER	26.0
2 X 100G PATTY, BAROSSA BACON, MOZZARELLA CHEESE, TOMATO, PICKLE, SPANISH ONION, LETTUCE, BELAIR BURGER SAUCE, CHIPS	
GLUTEN FREE BUN	+2.0
PANZANELLA SALAD ^{∇ GF O}	26.0
TOMATOES, CUCUMBER, OLIVES, RED ONION, AVOCADO, COS LETTUCE, BASIL, BOCCONCINI, CRUSTY BREAD, BALSAMIC GLAZE	
ADD CHICKEN	+6.0
ADD CHORIZO	+6.0
EGGPLANT PARMIGIANA* ^{∇ GF O}	24.0
CRUMBED EGGPLANT, BUFFALO MOZZARELLA, NAPOLITANA SAUCE, GARDEN SALAD, CHIPS	
300G MSA SIRLOIN ^{GF}	34.0
CHIPS, GARDEN SALAD, GARLIC + HERB BUTTER	
SAUCE ^{GF}	+2.0
HOUSE GRAVY, MUSHROOM, PEPPER, DIANNE, RED WINE JUS	

PIZZA*

HAM + PINEAPPLE	22.0
MARGHERITA [∇]	22.0
FRESH TOMATO, BASIL, FIOR DI LATTE	
BROCCOLINI [∇]	24.0
SUNDRIED TOMATO, RED ONION, JALAPENO, FRESH BASIL, MOZZARELLA	
PEPPERONI	24.0
SPICY PEPPERONI, TALEGGIO, CHILLI HONEY	
MASSI MEATLOVER	26.0
PEPPERONI, BRESAOLA, PANCETTA, CHERRY TOMATO, ROAST CAPSICUM, OLIVES, BASIL PESTO	
CHICKEN + SALAMI CALZONE	28.0
SPINACH, CHERRY TOMATO, RED ONION, MOZZARELLA, KALAMATA OLIVES, NAP SAUCE	
GLUTEN FREE PIZZA BASE	+4.0
VEGAN CHEESE	+2.0

SWEET

TIRAMISU [∇]	12.0
CHOCOLATE SAUCE, BERRY COMPOTE	
CHOCOLATE CHIP MERINGATA [∇]	12.0
WARM CHOCOLATE + ESPRESSO SAUCE	
LEMON CHEESECAKE ^{∇ GF}	12.0
PASSIONFRUIT PUREE	
WARM PEACH CAKE [∇]	12.0
VANILLA BEAN ICECREAM	
AFFOGATO [∇]	9.0
VANILLA ICE CREAM, ESPRESSO COFFEE	
ADD FRANGELICO, BAILEYS OR KAHLUA	+6.0

JUNIOR*

CHILDRENS 12 & UNDER MENU AVAILABLE ON SEPARATE ACTIVITY SHEET AT THE BAR	
MAIN MEAL	12.0
MEAL DEAL	16.0
MAIN, DESSERT + JUICE OR SOFT DRINK	

PLANT BASED

PLEASE SPECIFY VEGAN OPTION WHEN ORDERING

SMALL & SHARE*

VEGAN GARLIC LOAF ^V	10.0
VEGAN ARANCINI	16.0
TOMATO SUGO, VEGAN PECORINO	
VEGAN LOADED DIP	16.0
CHILLI, CAPSICUM, PINE NUT + PARSLEY, LEMON + PINE NUT GREMOLATA, TOASTED TURKISH BREAD	

MAINS

VEGAN SCHNITZEL*	22.0
TOMATO SUGO, MOZZARELLA, GARDEN SALAD, CHIPS	
VEGAN EGGPLANT PARMIGIANA* ^{GFO}	24.0
CRUMBED EGGPLANT, MOZZARELLA, NAPOLITANA SAUCE GARDEN SALAD, CHIPS	
VEGAN GNOCCHI ^{GF}	26.0
SUNDRIED TOMATO, OREGANO, BASIL, RICH TOMATO SUGO, PECORINO	
BELAIR VEGAN BURGER	24.0
MUSHROOM, CHICKPEA + QUINOA PATTY, SPICED HUMMUS, BABY ROCKET, MAYO, CHIPS	
VEGAN PANZANELLA SALAD ^{GFO}	24.0
TOMATOES, CUCUMBER, OLIVES, RED ONION, AVOCADO, COS LETTUCE, BASIL, CRUSTY BREAD, BALSAMIC GLAZE	
VEGAN MARGHERITA PIZZA*	22.0
FRESH TOMATO, MOZZARELLA, BASIL	
VEGAN BROCCOLINI PIZZA*	24.0
SUNDRIED TOMATO, RED ONION, JALAPENO, FRESH BASIL, MOZZARELLA	
GLUTEN FREE PIZZA BASE	+4.0

SIDES

VEGAN STEAMED GREENS ^{GF}	12.0
TRUFFLE OIL	
VEGAN ROAST VEGETABLES ^{GF}	12.0
CRISPY GARLIC POTATOES, PUMPKIN, CARROT, GREEN BEANS, TOASTED SEEDS	
SWEET POTATO FRIES ^{GF}	12.0
SMOKED PAPRIKA, MAYO	

DESSERT

VEGAN CHURROS	12.0
CHOCOLATE GANACHE, COCONUT SORBET, BERRY COULIS	



BELAIR HOTEL

B E C O M E A M E M B E R

**5% BACK IN POINTS ON FOOD + BEVERAGE
PURCHASES, PLUS MEMBERS ONLY SPECIALS**



J O I N N O W

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