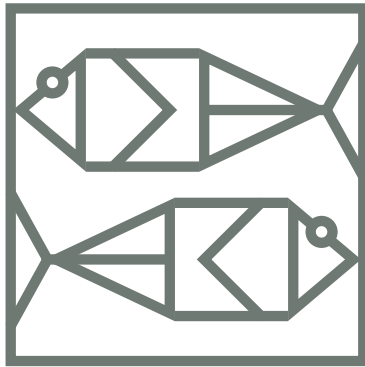




BELAIR
HOTEL

SMALL + SHARE *

GARLIC TURKISH LOAF ^V GARLIC & HERB BUTTER ADD CHEESE	10.0 +3.0
NATURAL OYSTERS (6) ^{GF} RED WINE VINAIGRETTE	24.0
KILPATRICK OYSTERS (6) ^{GF} BAROSSA BACON, BALSAMIC BBQ SAUCE	24.0
WARM ARTICHOKE DIP ^{V GFO} PARMESAN CRUST, PARSLEY + OLIVE OIL, GRILLED TURKISH BREAD	17.0
ROASTED CAULIFLOWER + SAGE ARANCINI (4) ^V BLACK GARLIC AIOLI	16.0
OREGANO + LEMON POPCORN CHICKEN CHILLI + SMOKED PAPRIKA MAYO	16.0
GRILLED GARLIC PIDE ^V OLIVE TAPENADE, GOAT CHEESE, ROAST CAPSICUM, FRESH HERBS	18.0
PUMPKIN, SPINACH + RICOTTA CANNELLONI (2) ^V BECHAMEL, SAN MARZANO, MOZZARELLA	18.0
SEAFOOD PUTTANESCA POT ^{GFO} FISH, MUSSEL, SQUID, CAPERS, ANCHOVIES, OLIVES, HEARTH BREAD SOURDOUGH	22.0

SPECIALS

PASTA OF THE DAY SEE SPECIALS	BUTCHERS CUT SEE SPECIALS
PIZZA OF THE DAY SEE SPECIALS	ROAST OF THE DAY SEE SPECIALS
FISHERMANS CATCH SEE SPECIALS	

MAINS

300G SCOTCH FILLET ^{GF} CHEESE, LEEK + MUSTARD MASH, GRILLED ASPARAGUS, NDUJA BUTTER, JUS	46.0
PAN FRIED BARRAMUNDI ^{GFO} CAULIFLOWER + CHIVE PUREE, GARLIC POTATOES, BROCCOLINI, PICKLED SHALLOT SALAD	38.0
MURRAY VALLEY TRIPLE COOKED PORK BELLY ^{GF} CRUSHED CHICKPEA + PUMPKIN, CRISPY KALE, CRACKLE CRUMBLE, STOCK REDUCTION	36.0
CONFIT DUCK LEG ^{GF} WHITE BEAN + GARLIC PUREE, WILTED SPINACH, PICKLED FENNEL + CITRUS SALAD, ORANGE JUS	36.0
PRAWN + BLUE SWIMMER CRAB LINGUINI CHILLI, SPINACH, CHERRY TOMATOES, GREMOLATA	36.0

SIDES

CHIPS* ^{V GF} TOMATO SAUCE, GARLIC AIOLI	10.0
WEDGES* ^{V GFO} SOUR CREAM, SWEET CHILLI SAUCE	14.0
ROASTED VEGETABLES ^{V GFO} CRISPY GARLIC CRUSHED POTATOES, PUMPKIN, CARROT, BROCCOLINI, WHIPPED FETA, TOASTED SEEDS	14.0
ASPARAGUS + BROCCOLINI ^{V GF} WHIPPED RICOTTA, CITRUS OIL, ALMONDS	14.0

(V) - VEGETARIAN | (GF) - GLUTEN FREE | (GFO) - GLUTEN FREE OPTION | (VE) - VEGAN OPTION

NOT ALL INGREDIENTS ARE LISTED, PLEASE ASK FOR ASSISTANCE IF REQUIRED. MANAGEMENT DOES NOT
GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS

CLASSICS

300G MSA SIRLOIN ^{GF} CHIPS , GARDEN SALAD, GARLIC + HERB BUTTER	36.0
FREE RANGE CHICKEN SCHNITZEL* ITALIAN HERB CRUMB, CHIPS, GARDEN SALAD	26.0
ADD SAUCE	+2.5
ADD PARMIGIANA	+4.0
300G BEEF SCHNITZEL* CHIPS, GARDEN SALAD	26.0
ADD SAUCE	+2.5
ADD PARMIGIANA	+4.0
SA SUSTAINABLE FISH AND CHIPS* TARTARE, CHIPS, GARDEN SALAD, LEMON	30.0
SALT + PEPPER SQUID* GARLIC AIOLI, CHIPS, GARDEN SALAD, LEMON	28.0
100% WAGYU BEEF + BACON BURGER 200G PATTY, TOMATO, RED ONION, LETTUCE, PICKLES, CHEDDAR + PARMESAN CHEESE, DIJON MAYO, SMOKED PAPRIKA + TOMATO RELISH	28.0
GLUTEN FREE BUN	+2.0
WARM CHARGRILLED ASPARAGUS SALAD ^V ^{GFO} ROCKET, PICKLED FENNEL, ORANGE, WALNUTS, AVOCADO, GRILLED PIDE, CITRUS + OLIVE OIL DRESSING	26.0
ADD CHICKEN	+6.0
ADD CHORIZO	+6.0
EGGPLANT PARMIGIANA* ^{VE} ^{GFO} CRUMBED EGGPLANT, MOZZARELLA, NAPOLITANA SAUCE, GARDEN SALAD, CHIPS	25.0
SAUCE ^{GF} HOUSE GRAVY, MUSHROOM, PEPPER, DIANE, RED WINE JUS	+2.5

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	

PIZZA*

HAM + PINEAPPLE	22.0
MARGHERITA ^V FRESH TOMATO, BASIL, FIOR DI LATTE	22.0
THYME ROASTED TRIO OF MUSHROOM ^V SWISS, PORTOBELLO + BUTTON MUSHROOMS, ARRABIATA SAUCE, CARAMELISED ONIONS, TRUFFLE OIL, HERBS	24.0
PEPPERONI SPICY PEPPERONI, TALEGGIO, CHILLI HONEY	24.0
MASSI MEATLOVER PEPPERONI, BRESAOLA, PANCETTA, CHERRY TOMATO, ROAST CAPSICUM, OLIVES, BASIL PESTO	26.0
SLOW COOKED LAMB EGGPLANT, OLIVES, FETA, CUMIN YOGHURT	26.0
CHILLI PRAWN GARLIC + OLIVE OIL, BABY SPINACH, RED ONION, TOMATO, GREMOLATA	28.0
GLUTEN FREE PIZZA BASE	+4.0
VEGAN CHEESE	+2.0

SWEET

TIRAMISU ^V CHOCOLATE SAUCE, BERRY COMPOTE	14.0
WHITE CHOCOLATE + BASIL PANNA COTTA ^{GF} RASPBERRY CARAMEL	14.0
STEAMED CHOCOLATE PUDDING ^V VANILLA ICE CREAM, CHOCOLATE GANACHE, BLACKBERRY COULIS	14.0
VEGAN CHURROS CHOCOLATE GANACHE, COCONUT SORBET, BERRY COULIS	14.0
AFFOGATO ^V VANILLA ICE CREAM, ESPRESSO COFFEE	9.0
ADD FRANGELICO, BAILEYS OR KAHLUA	+6.0

PLANT BASED

PLEASE SPECIFY VEGAN OPTION WHEN ORDERING

SMALL & SHARE *

VEGAN GARLIC TURKISH LOAF 10.0

VEGAN ARANCINI 16.0
TOMATO SUGO, VEGAN PECORINO

WARM ARTICHOKE DIP ^{V GFO} 17.0
PARSLEY + OLIVE OIL, GRILLED TURKISH BREAD

MAINS

VEGAN SCHNITZEL* 25.0
MOZZARELLA, NAPOLITANA SAUCE,
GARDEN SALAD, CHIPS

VEGAN GNOCCHI ^{GF} 26.0
ROASTED CHERRY TOMATOES,
SPINACH + ZUCCHINI, KALE,
TOMATO SUGO, PECORINO

BELAIR VEGAN BURGER 25.0
VEGETABLE PATTY, TOMATO, RED ONION,
LETTUCE, PICKLES, PECORINO, MAYO,
SMOKED PAPRIKA + TOMATO RELISH

VEGAN MARGHERITA PIZZA* 22.0
FRESH TOMATO, MOZZARELLA, BASIL

THYME ROASTED TRIO OF MUSHROOM 24.0
SWISS, PORTOBELLO + BUTTON MUSHROOMS,
CARAMELISED ONION, ARRABIATA SAUCE,
TRUFFLE OIL, HERBS

SIDES

ASPARAGUS + BROCCOLINI ^{GF} 14.0
VEGAN PARMESAN, CITRUS OIL, ALMONDS

VEGAN ROASTED VEGETABLES ^{GF} 14.0
CRISPY GARLIC POTATOES, PUMPKIN, CARROT,
BROCCOLINI, TOASTED SEEDS

DESSERT

VEGAN CHURROS 14.0
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

20% SENIORS DISCOUNT MONDAY TO FRIDAY LUNCH ONLY
EFTPOS SURCHARGES WILL APPLY
PUBLIC HOLIDAYS INCUR A 15% SURCHARGE