



BELAIR  
HOTEL

## SMALL + SHARE \*

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<b>HOUSE MADE GARLIC FOCACCIA</b> <sup>V</sup>	<b>10.0</b>
<b>ADD CHEESE</b>	<b>+3.0</b>
<b>ADD OLIVE OIL &amp; DUKKAH</b>	<b>+4.0</b>
<b>CLASSIC HUMMUS</b>	<b>16.0</b>
SUMAC ROASTED CHICKPEAS, TRELIS TOMATO, CRISPY KALE, HOUSE MADE GARLIC FLATBREAD	
<b>MASSI SMALLGOODS</b>	<b>26.0</b>
SALAMI, BRESAOLA, PROSCIUTTO, PICKLED VEGETABLES, PROVOLONE, HOUSE MADE GARLIC + CHEESE FLATBREAD	
<b>NATURAL OYSTERS (6)</b> <sup>GF</sup>	<b>24.0</b>
RED WINE VINAIGRETTE	
<b>KILPATRICK OYSTERS (6)</b> <sup>GF</sup>	<b>24.0</b>
BAROSSA BACON, BALSAMIC BBQ SAUCE	
<b>ROASTED CAULIFLOWER + SAGE ARANCINI (4)</b> <sup>V</sup>	<b>16.0</b>
BLACK GARLIC AIOLI	
<b>OREGANO + LEMON POPCORN CHICKEN</b>	<b>16.0</b>
CHILLI + SMOKED PAPRIKA MAYO	
<b>PUMPKIN, SPINACH + RICOTTA CANNELLONI (2)</b> <sup>V</sup>	<b>18.0</b>
BECHAMEL, SAN MARZANO, MOZZARELLA	
<b>SEAFOOD PUTTANESCA POT</b> <sup>GFO</sup>	<b>22.0</b>
FISH, MUSSEL, SQUID, CAPERS, ANCHOVIES, OLIVES, HEARTH BREAD SOURDOUGH	

## SPECIALS

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**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

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<b>300G SCOTCH FILLET</b> <sup>GF</sup>	<b>46.0</b>
THYME + OLIVE OIL KIPFLER POTATO, BROCCOLINI, BACON + BLACK PEPPER BUTTER, RED WINE JUS	
<b>PAN FRIED ATLANTIC SALMON</b>	<b>38.0</b>
ANCHOVY + PARMESAN DRESSED SALAD, OLIVE OIL GRILLED SOURDOUGH, POACHED EGG	
<b>MURRAY VALLEY TRIPLE COOKED PORK BELLY</b> <sup>GF</sup>	<b>36.0</b>
CRUSHED CHICKPEA + PUMPKIN, CRISPY KALE, CRACKLE CRUMBLE, STOCK REDUCTION	
<b>CONFIT DUCK LEGS</b> <sup>GFO</sup>	<b>36.0</b>
SMASHED GARLIC POTATO, WILTED SPINACH, CITRUS + PICKLED FENNEL SALAD, ORANGE JUS	
<b>PRAWN + BLUE SWIMMER CRAB LINGUINI</b>	<b>36.0</b>
CHILLI, SPINACH, CHERRY TOMATOES, GREMOLATA	

## SIDES

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

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(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

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

## JUNIOR\*

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

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

## PIZZA\*

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

## SWEET

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

# PLANT BASED

PLEASE SPECIFY VEGAN OPTION WHEN ORDERING

## SMALL & SHARE \*

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**VEGAN GARLIC TURKISH LOAF** 10.0

**VEGAN ARANCINI** 16.0  
TOMATO SUGO, VEGAN PECORINO

**WARM ARTICHOKE DIP** 17.0  
PARSLEY + OLIVE OIL, GRILLED TURKISH BREAD

## MAINS

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

**VEGAN GNOCCHI** <sup>GF</sup> 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 PIZZA** 24.0  
SWISS, PORTOBELLO + BUTTON MUSHROOMS,  
CARAMELISED ONION, ARRABIATA SAUCE,  
TRUFFLE OIL, HERBS

## SIDES

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**ASPARAGUS + BROCCOLINI** <sup>GF</sup> 14.0  
VEGAN PARMESAN, CITRUS OIL, ALMONDS

**VEGAN ROASTED VEGETABLES** <sup>GF</sup> 14.0  
CRISPY GARLIC POTATOES, PUMPKIN, CARROT,  
BROCCOLINI, TOASTED SEEDS

## DESSERT

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**VEGAN CHURROS** 14.0  
CHOCOLATE GANACHE, COCONUT SORBET,  
BERRY COULIS



# BELAIR HOTEL

BECOME A MEMBER

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



JOIN NOW

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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

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