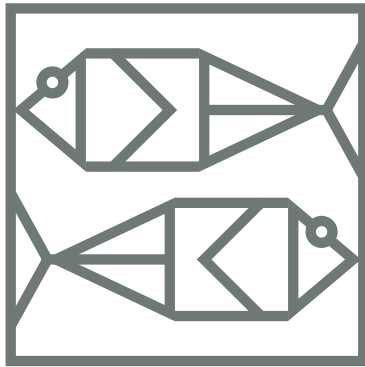




BELAIR
HOTEL

SMALL + SHARE *

HOUSE MADE GARLIC FLAT BREAD	10.0
ADD: SALAMI, BRESAOLA, PROSCIUTTO, PICKLED VEGETABLES, PROVOLONE	+12.0
ADD: PROSCIUTTO, CHERRY TOMATO, BOCCONCINI, ROCKET, CHILLI HONEY	+10.0
ADD: CLASSIC HUMMUS, SUMAC ROASTED CHICKPEAS, TRELIS TOMATO, CRISPY KALE	+6.0
HOUSE MADE GARLIC FOCACCIA ^V	10.0
CHEESE	+3.0
OLIVE OIL & DUKKAH	+4.0
OYSTERS NATURAL (6) ^{GF}	26.0
SHALLOT MIGNONETTE, LEMON	
OYSTERS KILPATRICK (6) ^{GF}	26.0
BAROSSA BACON, BALSAMIC BBQ SAUCE	
SUNDRIED TOMATO, OLIVE + PEA ARANCINI (4) ^V	16.0
ROMESCO SAUCE, RICOTTA SALATA	
BUTTERMILK + POLENTA POPCORN CHICKEN	18.0
HARISSA + SESAME DIPPING SAUCE	
HONEY + LIME PORK RIBS	22.0
MEDITERRANEAN TOASTED SPICES, ALMOND + CHILLI CRUMBLE	
CITRUS MARINATED PRAWNS ^{GF}	24.0
HARRIS SMOKED SALMON, POTATO + DILL SALAD, AVOCADO PUREE	

SPECIALS

PASTA OF THE DAY SEE SPECIALS	STEAK OF THE DAY SEE SPECIALS
FISHERMANS CATCH SEE SPECIALS	ROAST OF THE DAY SEE SPECIALS

MAINS

300G 100 DAY BARLEY FED SCOTCH FILLET STEAK OF THE DAY	46.0 MP
SERVED WITH: BLACK PEPPER + PARMESAN CHAT POTATOES, BUTTERMILK BROCCOLINI, TARRAGON BUTTER, JUS	
PAN FRIED ATLANTIC SALMON	38.0
CITRUS COUSCOUS, FETA, OLIVE + CHERRY TOMATO SALAD, DILL YOGHURT	
ITALIAN SEAFOOD BROTH ^{GFO}	38.0
AUSTRALIAN PRAWNS, SQUID, FISH, MUSSELS, FENNEL + TOMATO BROTH, GRILLED SOURDOUGH	
300G PORK COTOLETTA	36.0
ROSEMARY BUTTER POTATO PUREE, PICKLED SHALLOT, ANCHOVY + BABY ENDIVE SALAD	
PAN FRIED GNOCCHI ^{GFO VO}	36.0
CHORIZO, SEMI-DRIED TOMATO, SPINACH, HONEY + SHALLOT CREAM, PECORINO, GARLIC CRUMB	

SIDES

CHIPS* ^{V GF}	10.0
TOMATO SAUCE, GARLIC AIOLI	
WEDGES* ^{V GFO}	14.0
SOUR CREAM, SWEET CHILLI SAUCE	
ROASTED VEGETABLES ^{V GFO}	14.0
CRISPY GARLIC CRUSHED POTATOES, PUMPKIN, CARROT, BROCCOLINI, CHICKPEA YOGHURT, DUKKAH	
CHARGRILLED BROCCOLINI ^{V GF}	14.0
THYME + CITRUS WHIPPED RICOTTA, WHITE BALSAMIC, ALMONDS	

(V) - VEGETARIAN | (VO) - VEGETARIAN OPTION | (GF) - GLUTEN FREE | (GFO) - GLUTEN FREE 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	36.0
GARLIC + HERB BUTTER, GARDEN SALAD, CHIPS	
FREE RANGE CHICKEN SCHNITZEL*	26.0
ITALIAN HERB CRUMB, CHIPS, GARDEN SALAD	
ADD SAUCE	+2.5
ADD PARMIGIANA	+4.0
300G BEEF SCHNITZEL*	26.0
CHIPS, GARDEN SALAD	
ADD SAUCE	+2.5
ADD PARMIGIANA	+4.0
SA SUSTAINABLE DEEP SEA COD*	30.0
TARTARE, CHIPS, GARDEN SALAD, LEMON	
SOUTH AUSTRALIAN SALT + PEPPER SQUID*	30.0
GARLIC AIOLI, CHIPS, GARDEN SALAD, LEMON	
100% WAGYU BEEF + BACON BURGER	28.0
200G PATTY, TOMATO, LETTUCE, CHEDDAR, PICKLED ONION, SPICED TOMATO RELISH, CHIPS	
GLUTEN FREE BUN	+2.0
WARM MAPLE ROASTED PUMPKIN SALAD ^{V GF}	26.0
ROCKET, WATERCRESS, APPLE, PEPITAS, TOASTED ALMONDS, RASPBERRY + FIVE SPICE MAPLE DRESSING	
ADD CHICKEN	+8.0
ADD CHORIZO	+6.0
ADD FALAFEL (VE)	+6.0
EGGPLANT PARMIGIANA* ^{VE GFO}	25.0
CRUMBED EGGPLANT, MOZZARELLA, NAPOLITANA SAUCE, GARDEN SALAD, CHIPS	
SAUCE ^{GF}	+2.5
HOUSE GRAVY, MUSHROOM, PEPPER, DIANE, RED WINE JUS	

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

SWEET

TIRAMISU ^V	14.0
COFFEE ANGLAISE, BERRY COMPOTE	
WHITE CHOCOLATE + BASIL PANNA COTTA ^{GF}	14.0
RASPBERRY CARAMEL	
DARK CHOCOLATE + BEETROOT BROWNIE ^V	14.0
MASCARPONE, BURNT ORANGE SYRUP	
VEGAN CHURROS	14.0
COCONUT + PALM SUGAR CARAMEL, COCONUT ICECREAM, DUTCH COCOA DIPPING SAUCE	
AFFOGATO ^V	9.0
VANILLA ICE CREAM, ESPRESSO COFFEE	
ADD FRANGELICO, BAILEYS OR KAHLUA	+6.0

PLANT BASED

PLEASE SPECIFY VEGAN OPTION WHEN ORDERING

SMALL & SHARE *

VEGAN GARLIC HOUSE MADE FOCACCIA 10.0

VEGAN CLASSIC HUMMUS 16.0

SUMAC ROASTED CHICKPEAS,
TRELLIS TOMATO, CRISPY KALE, GARLIC FLATBREAD

VEGAN MEZZE PLATE 20.0

FALAFEL, HUMMUS, VEGAN FETA,
PICKLED VEGETABLES, DUKKAH, GARLIC FLATBREAD

MAINS

VEGAN SCHNITZEL BURGER* 28.0

SPICED TOMATO RELISH, VEGAN CHEESE,
LETTUCE, TOMATO, PICKLED ONION, CHIPS

VEGAN GNOCCHI ^{GF} 26.0

ROASTED CHERRY TOMATOES,
SPINACH + ZUCCHINI, KALE,
TOMATO SUGO, PECORINO

WARM MAPLE ROASTED PUMPKIN SALAD ^V 26.0

ROCKET, WATERCRESS, APPLE,
PEPITAS, TOASTED ALMONDS,
RASPBERRY + FIVE SPICE MAPLE DRESSING

ADD FALAFEL +6.0

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

VEGAN CHARGRILLED BROCCOLINI ^{GF} 14.0

VEGAN PARMESAN, WHITE BALSAMIC, ALMONDS

VEGAN ROASTED VEGETABLES ^{GF} 14.0

CRISPY GARLIC POTATOES, PUMPKIN, CARROT,
BROCCOLINI, DUKKAH

DESSERT

VEGAN CHURROS 14.0

COCONUT + PALM SUGAR CARAMEL,
COCONUT ICECREAM,
DUTCH COCOA DIPPING SAUCE



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