

BELAIR
HOTEL

STARTERS + SHARE *

HOUSE MADE GARLIC FOCACCIA ^V ADD CHEESE +3.0 OLIVE OIL & DUKKAH +4.0	10.0
OYSTERS NATURAL (6) ^{GF} SHALLOT MIGNONETTE, LEMON	26.0
OYSTERS KILPATRICK (6) ^{GF} BAROSSA BACON, BALSAMIC BBQ SAUCE	26.0
MUSHROOM + CHEESE ARANCINI (4) ^V GREEN GODDESS DRESSING, RICOTTA SALATA	16.0
POPCORN CHICKEN ^{GF} HARISSA + SESAME DIPPING SAUCE	18.0
HONEY + LIME PORK RIBS ^{GF} MEDITERRANEAN SPICES, ALMOND + CHILLI CRUMBLE	22.0
CITRUS MARINATED PRAWNS ^{GF} HARRIS SMOKED SALMON, POTATO + DILL SALAD, AVOCADO PUREE	24.0

STONE BAKED FLATBREADS *

MASSI SMALL GOODS SALAMI, BRESAOLA, PROSCIUTTO, PICKLED VEGETABLES, PROVOLONE	24.0
PROSCIUTTO + CHILLI HONEY CHERRY TOMATO, BOCCONCINI, ROCKET	22.0
CLASSIC HUMMUS ^V SUMAC ROASTED CHICKPEAS, TRELIS TOMATO, CRISPY KALE	16.0
THREE CHEESE ^V ROSEMARY OIL, SEA SALT	16.0

DAILY SPECIALS

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

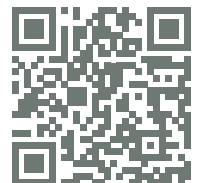
MAINS

300G 100 DAY BARLEY FED SCOTCH FILLET ^{GFO} STEAK OF THE DAY ^{GFO}	46.0 MP
SERVED WITH: BLACK PEPPER + PARMESAN CHAT POTATOES, BUTTERMILK BROCCOLINI, TARRAGON BUTTER, JUS	
PAN FRIED ATLANTIC SALMON CITRUS COUSCOUS, FETA, OLIVE + CHERRY TOMATO SALAD, DILL YOGHURT	38.0
ITALIAN FISHERMAN'S BROTH ^{GFO} AUSTRALIAN PRAWNS, SQUID, FISH, MUSSELS, FENNEL + TOMATO BROTH, GRILLED SOURDOUGH	38.0
APPLE CIDER GLAZED PORK BELLY ^{GFO} ROSEMARY POTATO PUREE, APPLE, THYME + CHEESE CRUMBLE, STOCK REDUCTION	36.0
PAN FRIED GNOCCHI ^{GFO VO} CHORIZO, SEMI-DRIED TOMATO, SPINACH, HONEY + SHALLOT CREAM, PECORINO, GARLIC CRUMB	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, CHICKPEA YOGHURT, DUKKAH	14.0
CHARGRILLED BROCCOLINI ^{V GF} THYME + CITRUS WHIPPED RICOTTA, WHITE BALSAMIC, ALMONDS	14.0

TELL US HOW WE DID,
LEAVE A GOOGLE REVIEW!



(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

ALL CLASSICS SERVED WITH CHIPS AND GARDEN SALAD UNLESS OTHERWISE NOTED

300G MSA SIRLOIN ^{GF} **38.0**
GARLIC + HERB BUTTER

FREE RANGE CHICKEN SCHNITZEL* **28.0**
ADD SAUCE **+2.5** | ADD PARMIGIANA **+4.0**

300G BEEF SCHNITZEL* **28.0**
ADD SAUCE **+2.5** | ADD PARMIGIANA **+4.0**

SA SUSTAINABLE DEEP SEA COD* ^{GFO} **32.0**
TARTARE, LEMON

SOUTH AUSTRALIAN SALT + PEPPER SQUID* ^{GFO} **30.0**
GARLIC AIOLI, 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, FETA,
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

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

STONE BAKED PIZZA*

HAM + PINEAPPLE **22.0**

MARGHERITA ^V **22.0**
FRESH TOMATO, BASIL, FIOR DI LATTE

ROASTED SPICED PUMPKIN ^V **24.0**
SPINACH, RED ONION, MAPLE, WALNUTS,
DUKKAH

PEPPERONI **26.0**
SPICY PEPPERONI, TALEGGIO, CHILLI HONEY

MASSI MEATLOVER **28.0**
PEPPERONI, BRESAOLA, PANCETTA,
CHERRY TOMATO, ROAST CAPSICUM,
OLIVES, BASIL PESTO

APPLE + BACON **24.0**
THYME, FIOR DI LATTE, BALSAMIC APPLE GLAZE,
CRISPY KALE

ITALIAN SAUSAGE **26.0**
ROAST CAPSICUM, RED ONION, SHAVED FENNEL,
ROCKET, EXTRA VIRGIN OLIVE OIL

CHILLI PRAWN **26.0**
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**
VEGAN ICECREAM,
DUTCH COCOA DIPPING SAUCE

AFFOGATO ^V **9.0**
VANILLA ICE CREAM, ESPRESSO COFFEE
ADD FRANGELICO | BAILEYS | KAHLUA **+6.0**

PLANT BASED

PLEASE SPECIFY VEGAN OPTION WHEN ORDERING

STARTERS + SHARE *

VEGAN GARLIC HOUSE MADE FOCACCIA 10.0
ADD OLIVE OIL & DUKKAH +4.0

VEGAN CLASSIC HUMMUS 16.0
SUMAC ROASTED CHICKPEAS,
TRELIS TOMATO, CRISPY KALE, GARLIC FLATBREAD

MUSHROOM + CHEESE ARANCINI (4) 16.0
GREEN GODDESS DRESSING, VEGAN PARMESAN

VEGAN MEZZE PLATE 22.0
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 EGGPLANT, CAPSICUM,
SPINACH + ZUCCHINI, KALE,
TOMATO SUGO, PECORINO

WARM MAPLE ROASTED PUMPKIN SALAD ^V 26.0
ROCKET, WATERCRESS, APPLE,
PEPITAS, TOASTED ALMONDS, VEGAN FETA,
RASPBERRY + FIVE SPICE MAPLE DRESSING
ADD FALAFEL +6.0

VEGAN MARGHERITA PIZZA 22.0
FRESH TOMATO, MOZZARELLA, BASIL

VEGAN ROASTED SPICED PUMPKIN PIZZA 24.0
SPINACH, RED ONION, MAPLE, WALNUTS,
DUKKAH

GLUTEN FREE PIZZA BASE +4.0

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

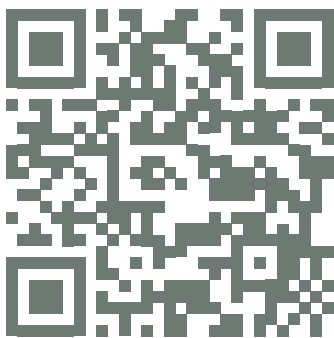
VEGAN CHURROS 14.0
VEGAN ICECREAM,
DUTCH COCOA DIPPING SAUCE



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