

BELAIR  
HOTEL

## STARTERS + SHARE \*

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

## STONE BAKED FLATBREADS \*

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

## DAILY SPECIALS

<b>PASTA OF THE DAY</b>	<b>STEAK OF THE DAY</b>
<b>FISHERMANS CATCH</b>	<b>ROAST OF THE DAY</b>
SEE OUR DAILY SPECIALS	

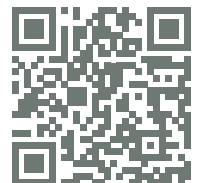
## MAINS

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

## SIDES

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

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

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ALL CLASSICS SERVED WITH CHIPS AND GARDEN SALAD UNLESS OTHERWISE NOTED

**300G MSA SIRLOIN** <sup>GF</sup> **36.0**  
GARLIC + HERB BUTTER

**FREE RANGE CHICKEN SCHNITZEL\*** **26.0**  
ADD SAUCE **+2.5** | ADD PARMIGIANA **+4.0**

**300G BEEF SCHNITZEL\*** **26.0**  
ADD SAUCE **+2.5** | ADD PARMIGIANA **+4.0**

**SA SUSTAINABLE DEEP SEA COD\*** <sup>GFO</sup> **30.0**  
TARTARE, LEMON

**SOUTH AUSTRALIAN SALT + PEPPER SQUID\*** <sup>GFO</sup> **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** <sup>V GF</sup> **26.0**  
ROCKET, WATERCRESS, APPLE,  
PEPITAS, TOASTED ALMONDS, FETA,  
RASPBERRY + FIVE SPICE MAPLE DRESSING  
ADD CHICKEN **+8.0** | ADD CHORIZO **+6.0** |  
ADD FALAFEL<sup>VE</sup> **+6.0**

**EGGPLANT PARMIGIANA\*** <sup>VE GFO</sup> **25.0**  
CRUMBED EGGPLANT, MOZZARELLA,  
NAPOLITANA SAUCE

**SAUCE** <sup>GF</sup> **+2.5**  
HOUSE GRAVY | MUSHROOM | PEPPER | DIANE |  
RED WINE JUS

## JUNIOR\*

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**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\*

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**HAM + PINEAPPLE** **22.0**

**MARGHERITA** <sup>V</sup> **22.0**  
FRESH TOMATO, BASIL, FIOR DI LATTE

**ROASTED SPICED PUMPKIN** <sup>V</sup> **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

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**TIRAMISU** <sup>V</sup> **14.0**  
COFFEE ANGLAISE, BERRY COMPOTE

**WHITE CHOCOLATE + BASIL PANNA COTTA** <sup>GF</sup> **14.0**  
RASPBERRY CARAMEL

**DARK CHOCOLATE + BEETROOT BROWNIE** <sup>V</sup> **14.0**  
MASCARPONE, BURNT ORANGE SYRUP

**VEGAN CHURROS** **14.0**  
VEGAN ICECREAM,  
DUTCH COCOA DIPPING SAUCE

**AFFOGATO** <sup>V</sup> **9.0**  
VANILLA ICE CREAM, ESPRESSO COFFEE  
ADD FRANGELICO | BAILEYS | KAHLUA **+6.0**

# PLANT BASED

PLEASE SPECIFY VEGAN OPTION WHEN ORDERING

## STARTERS + SHARE \*

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**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

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**VEGAN SCHNITZEL BURGER\*** 28.0  
SPICED TOMATO RELISH, VEGAN CHEESE,  
LETTUCE, TOMATO, PICKLED ONION, CHIPS

**VEGAN GNOCCHI** <sup>GF</sup> 26.0  
ROASTED EGGPLANT, CAPSICUM,  
SPINACH + ZUCCHINI, KALE,  
TOMATO SUGO, PECORINO

**WARM MAPLE ROASTED PUMPKIN SALAD** <sup>V</sup> 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** 24.0  
SPINACH, RED ONION, MAPLE, WALNUTS,  
DUKKAH

GLUTEN FREE PIZZA BASE +4.0

## SIDES

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**VEGAN CHARGRILLED BROCCOLINI** <sup>GF</sup> 14.0  
VEGAN PARMESAN, WHITE BALSAMIC, ALMONDS

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

## DESSERT

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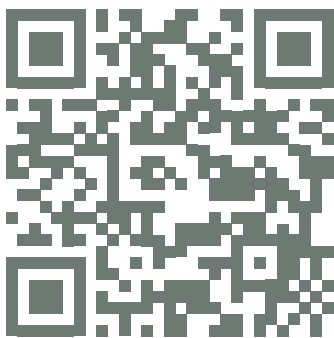
**VEGAN CHURROS** 14.0  
VEGAN ICECREAM,  
DUTCH COCOA DIPPING SAUCE



# 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

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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