BELMONT HOTEL



TO START

Garlic Bread (v)	\$14		
Garlic & Cheese Bread (v)	\$15		
Grazing Plate for Two Cured meats, a selection of cheeses, olives, grilled vegetables, home-made fruit jam, crackers & toasted focaccia	\$26		
Salt & Pepper Calamari Entree size, with garlic aioli (gf)	\$17		
Mushroom & Truffle Arancini (3) With garlic aioli (v)	\$15		
Bruschetta Stracciatella, cherry tomatoes, balsamic glaze & herb oil (v)	\$15		
Garlic Prawns Tiger prawns with a lemon+ garlic butter. Served with a toasted focaccia (gfo without bread)			
Crispy Chicken Tenders (3) Tossed in an orange and soy glaze with sesame seeds			
Mac & Cheese Croquettes (3) with a parmesan Fondue (v)	\$14		

DIETARIES

[V] Vegetarian [VG] Vegan [VGO] Vegan Option [GF] Gluten Free [GFO] Gluten Free Option

10% surcharge applies on a public holiday

Please advise of any intolerances- all food is prepared in a kitchen containing nuts gluten, dairy & soy products

MAINS

Rolled Pork Shoulder Crushed chat potatoes with bacon, cauliflower puree, eggplant relish, pickled shallots and jus (gf)					
Crispy Skinned Salmon Sweet potato mash and broccolini with a lemon and garlic Butter, fried capers and sweet potato chips (gf)					
Rolled Chicken Breast Filled with sun dried tomatoes & South Cape brie, broccolini, crushed potatoes with bacon, crispy prosciutt & and herb jus (gf)					
Lamb Ragout Slow cooked lamb ragout, resting on fresh pappardelle pasta with a parmesan crumb (gfo with fettuccini)					
Gnocchi Pomodoro Stracciatella, shaved parmesan and crispy basil chips (v) (gfo)					
Calamari Salad Fennel, roasted chats, chorizo, red onion + cherry tomatoes, drizzled with a garlic and lemon vinaigrette (gf)					
Roasted Cauliflower Steak Rocket, almond and cranberry salad with pickled vegetables, a tahini and maple dressing and chimichurri (v, vg, gf)					
250g Cape Grim Porterhouse with a choice of chips & salad or seasonal greens & mash					
250g Cape Grim Scotch Fillet with a choice of chips & salad or seasonal greens & mash					
Sauce: Gravy Pepper Mushroom Red Wine Jus (gf) Garlic Butter (gf)					
Mustards: Hot English American Dijon Seeded					
SIDES					
Creamy Mash Potato (v) (gf) Seasonal Greens (v) (gf) Roasted Chats (v) (gf) Basket of Chips (v) (gf) Garden Salad (v) (vg) (gf)	\$7 \$7 \$7 \$11 \$7				

WHEN DINING ON THE ROOFTOP OR BAR PLEASE STATE YOUR TABLE NUMBER WHEN ORDERING

PUB CLASSICS

	Chicken Parmi with a choice o	giana f chips & salad or seasona	l greens & mash	\$29.5	
	Eggplant Parn with a choice o		l greens & mash (gf, v, vgo	\$29.5)	
		z el f chips & salad or seasona ter (gf), gravy, mushroom	_	\$28.5 \$1.5	
	Thai Beef Salc Marinated crisp with sweet chill	by beef tossed through an	Asian salad	\$28.5	
	Gummy Shark with a choice o tartare + lemon	f chips & salad or seasona	ttered \$29.5 Grilled (gf) I greens & mash	\$28.50	
	Steak Sandwich Rocket, tomato, onion, egg, bacon, cheese, aioli + relish in a toasted focaccia. Served with chips Wagyu Beef Burger Crispy bacon, caramelised onion, cheese, lettuce, dill cucumber and truffle mayo on a toasted brioche bun				
	Crispy Chicken Focaccia Wombok, pickled vegetables, cheese, chipotle mayo, chips and onion rings				
		KIDS UN	NDER 12		
	All kids meals, excluding the pasta & Mac & Cheese are served with chips & salad or seasonal greens & mash				
Pasta with Napoli & cheese (gf on request) Mac & Cheese					
	Chicken Nugge	ts Porterhouse Steak			
	Battered Fish	Grilled Fish (gf)	Chicken Schnitzel		
	TO FINISH				
	Tiramisu Layers of sponge finger biscuits dipped in a mix of coffee and Kahlua, with creamy mascarpone and cacao			\$13	
	Orange Crème Brule Orange and cointreau flavoured custard with a layer of caramelised sugar (gf)				
	Affogato			\$11	
		-cream with a shot of espr not of liqueur, Jameson		\$10	







/belmonthotelgeelong

FUNCTIONS

PRIVATE FUNCTION ROOM &
SHARED SPACES. BIRTHDAY CELEBRATIONS,
ENGAGEMENTS XMAS PARTIES,
CORPORATE EVENTS

\$10 LUNCH SPECIALS

AVAILABLE WITH ANY DRINK PURCHASED TUE | WED | THUR | FRI 12PM-2.30PM (EXCLUDES PUBLIC HOLIDAYS)



TRIVIA NIGHT

FIRST TUESDAY OF EVERY MONTH

SPEAK WITH OUR FRIENDLY STAFF

FOR FURTHER DETAILS

WEEKEND ENTERTAINMENT
LIVE MUSIC SAT + SUN AFTERNOON
DJ'S FRI + SAT NIGHT

HAPPY HOUR
FRIDAY 4PM-5.30PM
SATURDAY 2.30PM-4PM
SUNDAY ALL DAY

\$10 PINTS | \$10 COCKTAILS \$5 HOUSE WINES | \$5 BUBBLES



LOCALS TUESDAY 10% OFF FROM 5.30PM, RECEIVE 10% OFF YOUR BILL WHEN YOU SHOW YOUR 3216 POSTCODE

