# TO START

Garlic Bread (v)	\$14
Garlic & Cheese Bread (v)	\$15
Rocket Pesto Bruschetta Haloumi, cherry tomatoes, prosciutto + balsamic reduction	\$16
<b>Lemon Pepper Calamari</b> Entree size, served with lemon & garlic aioli (gf)	\$17
Individual Butternut Squash Ravioli with Brown butter + sage sauce (v)	\$16.5
Pork Belly Bites In honey + sesame sauce	\$17
Mushroom, Leek + Truffle Oil Risotto Balls With a creamy roast capsicum sauce (v)	\$15
<b>Zucchini Fritters</b> Creamy, mint + tahini sauce (v) (vg)	\$15
Basket of Chips (gf) (v) with tomato sauce	\$11 \$1.5
Add garlic aioli, sweet chilli mayo, gravy, pepper or mushroom sauce (gf)	

#### 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

# BELMONT HOTEL

### MAINS

Slow Cooked Beef Cheek Winter vegetable mirepoix + creamy mashed potato (gf)	\$38	
Crispy Skinned Atlantic Salmon Warm freekeh + pumpkin salad with pomegranate, almonds and salsa verde	\$37	
Braised Castlemaine Pork Belly Yellow pineapple curry, Jasmin rice + roti bread (gfo)	\$36	
Roasted Chicken Breast Filled with garlic butter, resting on a risotto of wild mushroom, Italian white truffle oil, leek + spinach (gf)	\$36	
Filo Pastry Parcel Filled with curried chickpeas, vegetables + spinach. Served with tahini sauce, Greek salad + chips (v) (vg)	\$29	
Chickpea + Vegetable Curry  Jasmin rice + roti bread (v) (vgo)		
250g Cape Grim Porterhouse Your choice of chips and salad or mash and veg	\$39	
250G Cape Grim Scotch Fillet Your choice of chips and salad or mash and veg	\$47	
Sauce: Gravy   Pepper   Mushroom   Red Wine Jus (gf)   Garlic Butter (gf) Add Prawns in a creamy garlic sauce	\$9	
Mustards: Hot English   American   Dijon   Seeded		
SIDES		
Creamy Mash Potato	\$6.5	
Steamed Vegetables		
Basket of Chips (gf) (v)		
Greek Salad (gf, v, vg)		







## PUB CLASSICS

Chicken Parmigion	ana :hips + salad or mash + veg	\$29	
Chieles Cabritas			
Chicken Schnitzel with a choice of chips + salad or mash + veg			
	r (gf), gravy, mushroom or pepper sauce	\$1.5	
TI : 5 . 6		·	
<b>Thai Beef Salad</b> Marinated crispy beef tossed in an Asian salad and drizzled with			
sweet chili mayo		\$28.5	
Sweet erim rriage	(91)		
Lemon Pepper Calamari			
with chips, salad	& garlic aioli (gt)		
Gummy Shark	Battered \$29. Grilled (gf)	\$28.5	
•	lad or mash and veg, tartare + lemon	·	
	•	фоо г	
Steak Sandwich	onion oga hacon choose giali i ralish	\$29.5	
	onion, egg, bacon, cheese, aioli + relish ni. Served with chips		
a todoted pariii	oo roa mar empo	400	
<b>Loaded Belmont</b>	_	\$29	
	nato, bacon, grilled haloumi + onion rings		
in a milk bun. Ser	ved with chips		
Mediterranean	Pasta	\$28	
Basil pesto, olives	s, sun dried tomatoes & pine nuts tossed through		
-	live oil, with parmesan cheese.	\$34	
Add Chicken Add Prawns		\$35	
Add Flawiis	KIDS UNDER 12	φοσ	
	luding the mests are consedutith	4.0 =	
ali kias meals, exc chips + salad or m	luding the pasta are served with  ash + vea	\$12.5	
·			
•	& cheese (gf on request)		
Chicken Nuggets Battered Fish	Porterhouse Steak		
Satterea Fish Chicken Parmi	Grilled Fish (gf) Chicken Schnitzel		
		<u></u> ተг	
<b>Kids Vanilla Ice C</b> i	r <b>eam</b> nocolate or strawberry topping	\$5	
man a choice et el			
	TO FINISH		
Sticky Date Pudd	_	\$12	
Butterscotch sauc	e, vanilla ice-cream + strawberries		
Apple & Cinnamon Filo Turnover			
• •	d + vanilla ice-cream		
A ffoaato		\$10	
<b>Affogato</b> Vanilla bean ice-ci	ream with a shot of espresso		
	t of liqueur, Jameson Irish Whisky, Kahlua,	\$10	
Frangelico	, , , , , , , , , , , , , , , , , , , ,		
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