

Lets eat

BELMONT HOTEL

TO START

Garlic Bread (v)	\$14
Garlic & Cheese Bread (v)	\$15
Grazing Plate for Two Chef's selection of cheeses, cured meats, house-made jam, grilled vegetables, olives, flatbread & crackers (gfo)	\$29
Salt & Pepper Calamari, Entree Size With lemon & herb dipping sauce (gf)	17
Wagyu Beef Skewers (3), bush spices, pickled onion (gf)	17
Bao Buns (3) Sticky pork belly, cucumber, carrot, coriander & sriracha	19
Crispy Chicken Tenders (3), chilli, lime & coriander sauce	17
Crumbed Feta , berry maple glaze (v)	15
Pea & Mint Arancini , parmesan fondue (v)	15
Margherita Pizza House-made tomato sugo, mozzarella, fresh basil (v)	26
Salami Pizza House-made tomato sugo, mozzarella, hot salami, capsicum chilli flakes	28

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

Crispy Pork Belly Slaw, pickled carrot, snow peas, fried shallots, leek crisps, Asian dressing (gf)	\$37
Lamb Souvlaki Plate House-made tzatziki, Mediterranean salad, warm flatbread	\$34
Vegetarian Souvlaki Plate Skewered vegetables, hummus, Mediterranean salad, warm flatbread (v, vg)	\$30
Chicken Breast Wrapped in Prosciutto Pistachio & chive pesto, pumpkin puree, carrots, chicken & shallot jus (gf)	\$35
House-made Ricotta Gnocchi Fresh basil pesto, stracciatella (v)	\$29
Seafood Linguine Portarlinton mussels, prawns, scallops, calamari, cherry tomatoes, white wine & garlic sauce (gfo available)	\$31
Crispy Skinned Salmon Potato fondant, beetroot parmesan puree, Dutch carrots, salsa verde (gf)	\$35
Mushroom Risotto Portobello, porcini, king brown, enoki crisp, truffle oil, mascarpone (gf)	\$29

FROM THE GRILL

250g Pinnacle Porterhouse , MBS 2+, grass-fed Choice of chips and salad or seasonal greens and mash	\$42
250g Pinnacle Scotch Fillet , MBS 2+, grass-fed, Choice of chips and salad or seasonal greens and mash	\$48
Sauces: Gravy (gf) Pepper (gf) Mushroom (gf) Red Wine Jus (gf) Garlic Butter (gf)	
Mustards: Hot English American Dijon Seeded	

SIDES

Roasted Chat Potatoes (v) (gf)	\$7
Creamy Mashed Potato	\$6
Seasonal Steamed Greens (v) (gf)	\$7
Garden Salad, house vinaigrette (v) (vg) (gf)	\$6
Basket of Chips (v) (gf)	\$12

PUB CLASSICS

Chicken Parmigiana A choice of chips & salad or steamed greens & mash	\$29.5
Eggplant Parm A choice of chips & salad or steamed greens & mash (gf, v, vgo)	\$29.5
Chicken Schnitzel A choice of chips & salad or steamed greens & mash	\$28.5
Thai Beef Salad Marinated beef, Asian salad, sweet chilli mayo (gf)	\$28.5
Gummy Shark Battered \$29.5 Grilled (gf) A choice of chips & salad or steamed greens & mash tartare + lemon	\$28.50
Calamari Salad Fennel, roasted chats, chorizo, red onion, cherry tomatoes, garlic and lemon vinaigrette (gf)	\$28
Steak Sandwich Rocket, tomato, onion, egg, bacon, cheese, aioli + relish in a toasted focaccia, served with chips	\$29.5
Wagyu Beef Burger Maple glazed bacon, cheese, smoky campfire sauce, served with chips	\$29
Korean Chicken Burger Crispy fried chicken, slaw, gochujang sauce, served with chips	\$28

TO FINISH

Sticky Date Pudding With butterscotch sauce and vanilla ice-cream	\$12
Apple Crumble With poached rhubarb, custard and vanilla ice-cream	\$12
Affogato Vanilla bean ice-cream with a shot of espresso Add a 30ml shot of liqueur, Jameson Irish Whisky, Kahlua, Frangelico	\$11 \$10

KIDS UNDER 12

All kids meals, excluding the pasta are served with a choice of chips & salad or mash & veg	\$13
Pasta house made Napoli, cheese (gf on request)	
Porterhouse Steak	Chicken Parm
Chicken Nuggets	Chicken Schnitzel
Battered Fish	Grilled Fish (gf)
Kids Dessert Vanilla Ice cream with a choice of chocolate or vanilla topping	\$5



/belmonthotelgeelong

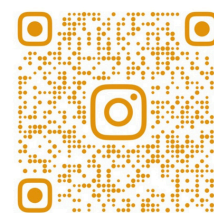


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