



TO START

Garlic Bread	\$12
Garlic & Cheese Bread	\$13
Buratta sticky roasted garlic tomatoes, pine nuts, basil, olive oil + croutons (v) (gfo)	\$16
Grazing Plate (made for 2) Prosciutto, South Cape Brie, Vintage cheddar, apple, chorizo, grapes, hummus, toasted sourdough + lavosh (gfo)	\$26

TO SHARE

Calamari Fritti with red chilli, spring onions and a sweet soy dipping sauce (gf)	\$16.5
Marinated Beef Skewers (3) with garlic + chive aioli	\$16.5
Cajun Fried Chicken Bites with garlic aioli	\$16
Sticky Pork Belly Bites in a honey & sesame sauce (gf)	\$16.5
Potato & Leek Fritters with garlic + chive aioli (v)	\$15
Mexican Corn Cob (2) with lime juice, chilli powder, parmesan, cilantro & chipotle aioli (v)	\$12
Basked of Sweet Potato Fries with garlic aioli (gf) (v)	\$12
Basket of Chips with tomato sauce Add garlic aioli, sweet chilli mayo, gravy, pepper or mushroom sauce (gf)	\$10 \$1.5

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

FILL ME UP

Atlantic Salmon Fillet House made potato + leek cake, asparagus, roasted cherry tomatoes, salsa verde and a Beurre Blanc sauce	\$36
Moroccan Spiced Chicken Vegetable pearl cous cous with warm flat bread + sriracha sauce	\$35
Vegetable Pappardelle Asparagus, zucchini ribbons, fresh basil, red onion & cherry tomatoes tossed in garlic & chilli oil, topped with parmesan (V) (gfo with penne pasta)	\$32
Add: Chicken \$34 Prawns \$36 Tofu \$31 (v, vg)	
Seafood Pappardelle Prawns, mussels, calamari and chorizo in a creamy white wine + garlic sauce (gf)	\$37
Confit Pork Belly Roasted Dutch carrots, shallots + brussel sprouts with herb mash, crispy crackle and Red wine jus (gf)	\$35.5
Dukkah Spiced Lamb Loin Cooked medium rare with a spring vegetable, pomegranate, feta and quinoa salad and minted greek yoghurt (gf)	\$38
250g Cape Grim Porterhouse with a choice of chips and salad or mash and veg	\$36.5
250g Cape Grim Scotch Fillet with a choice of chips and salad or mash and veg	\$46.5
Sauces: gravy, pepper, mushroom, red wine jus (gf) and garlic butter (gf) or add Prawns in a creamy garlic sauce	\$6
Chicken Parmigiana ham, homemade napoli and melted cheese served with a choice of chips and salad or mash and veg	\$29
Chicken Schnitzel with a choice of chips and salad or mash and veg add garlic butter (gf), gravy, mushroom or pepper sauce	\$28 \$1.5
Thai Beef Salad marinated crispy beef tossed in an Asian salad with sweet chilli mayo (gf)	\$28.5
Calamari Fritti with chips, salad & garlic aioli (gf)	\$29.5
Steak Sandwich Toasted panini, lettuce, tomato, onion, egg, bacon, cheese, aioli, relish + chips	\$29



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Belmont Beef Burger lettuce, tomato, onion, bacon, cheese, pickles + special sauce on a milk bun. Served with chips + onion rings	\$28.5
Lentil Burger lettuce, tomato, onion, pickles, cheese and mustard sauce served on a milk bun. Served with chips & onion rings (v, vgo)	\$28
Pulled Pork Soft Tacos Slaw, pickled onion, caramelised pineapple, chipotle mayo and a Mexican corn cob	\$28
Black Bean Soft Taco Lettuce, tomato, pickled onion, cilantro, lime juice + guacamole (v)(vg)	\$28
Butter Chicken Curry With Jasmin rice, yoghurt + warm rotti (gfo)	\$29.5
Gummy Shark Battered \$28.5 or Grilled (gf) served with a choice of chips and salad or mash and veg, tartare and a wedge of lemon	\$27

KIDS UNDER 12

Pasta with Napoli & cheese (gf on request)	\$12.5
The following meals served with chips + salad or mash + veg:	
Chicken Nuggets Battered Fish Chicken Parmi	Porterhouse Steak Grilled Fish (gf) Chicken Schnitzel
Kids Vanilla Ice Cream with a choice of chocolate or strawberry topping	\$5

TO FINISH

Nutella Chocolate Brownie with vanilla bean ice-cream	\$12
Pecan Caramel Cheesecake with double cream and strawberries	\$12
Affogato Vanilla bean ice cream with a shot of espresso	\$9
Add a 30ml shot of liqueur Jameson Irish Whisky, Kahlua, Frangelico	\$10

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