

HOPPETISERS

assorted olives	beer match: belgian triple	8.0
marinated mt zero olives, including kalamata, blonde kalamata, arbequina, manzanilla and ligurian (v,g,d,n)		
cheesy garlic bread (6)	beer match: blonde ale	9.0
ciabatta smothered with garlic & parsley butter, topped with grilled tasty cheese (v,n)		
belgian cheese croquettes	beer match: india pale ale	11.0
a blend of soft belgian cheeses, crumbed, rolled and served bite-size with rocket & lemon (v,n)		
fries & gravy	beer match: all beer!	12.0
our famous belgian fries served with a bowl of rich gravy (n,d,g)		
bruschetta (4)	beer match: amber ale	13.0
cherry tomatoes, bocconcini, basil and tomato chilli jam on grilled sour dough (v,n)		
popcorn chicken	beer match: pale ale	15.0
southern fried chicken bites, served with harrisa aioli and spring onion (n)		
flash fried camembert	beer match: blonde ale	16.0
lightly crumbed camembert served with toasted brioche, strawberries, grapes and pistachio (v, can be nut free on request)		
caprese salad	beer match: lambic sour beer	16.5
slices of ripe tomato, marinated bocconcini and basil, finished with local nectarines and balsamic glaze (v,n,g)		
thai spiced calamari	beer match: wheat beer	17.0
lightly fried calamari served with coriander, and lime aioli (g,d)		
belgian bitterballen	beer match: trappist ale	18.0
house made authentic flemish beef and pork bitterballs, fried golden-brown and served with dijon mustard (n)		

v = vegetarian, n = nut free, g = gluten free, d = dairy free

*NB: all products are prepared in areas that have also had nuts and gluten products.

Severe allergies are not protected

credit card surcharges: MC/VISA debit 0.9%; MC/VISA credit 1.5%; AMEX/JCB 2.5%,
10.0% surcharge applies on Public Holidays

SHARE PLATES

cheese board	beer match: trappist ale	22.0
berry's creek mossvale blue (south gippsland, vic): rich blue cows milk; woombye vintage cheddar (woombye, qld): 20 month aged artisan cheddar; enterprize double-cream brie (western districts, vic): organic cows milk creamy soft cheese; served with toasted ciabatta, lavouche, and candied grapes (v,n)		
butcher's block	beer match: lager or pilsner	25.0
our house charcuterie platter: paper thin slices of prosciutto, grilled chorizo, char-grilled mild bratwurst, house marinated mt zero olives, char grilled sour dough and onion jam		
vegetarian grazing plate	beer match: india pale ale	25.0
lemon & dill labneh balls, falafel & hummus, organic olives, papaya & apple salad, gazpacho soup, served with char-grilled ciabatta bread (v,n,g - w/o ciabatta or labneh, vegan w/o labneh)		
pork knuckle	beer match: wheat beer	45.0
approximately 1.5kg of roasted pork knuckle served with sauerkraut, garlic mash, and apple sauce. big enough for 2 to share! (g,n)		
BBC share plate	beer match: india pale ale	54.0
belgian cheese croquettes, thai-spiced calamari, char-grilled mild bratwurst, popcon chicken, a petite pot of mussels mariniere, and house-marinated mt zero olives - ideal for a group to share!		

MUSSELS

1 kg of fresh dromana mussels steamed in traditional pots.

*add fries for \$4

mariniere	beer match: wheat beer	30.0
white wine, celery, onion, leek, garlic & thyme (n,g)		
provençale	beer match: dark ale	30.0
tomato, garlic & basil (n,g,d)		
spicy	beer match: ipa	30.0
chilli, lemongrass, bean shoots and coconut cream (n,g,d)		
roquefort	beer match: blonde trappist ale	30.0
blue cheese, cream & spinach (n,g)		

v = vegetarian, n = nut free, g = gluten free, d = dairy free

*NB: all products are prepared in areas that have also had nuts and gluten products.

Severe allergies are not protected

credit card surcharges: MC/VISA debit 0.9%; MC/VISA credit 1.5%; AMEX/JCB 2.5%,
10.0% surcharge applies on Public Holidays

MAIN MEALS

curry of the day	beer match: india pale ale	19.0
please ask a staff member for today's curry. served with papadums, rice and yoghurt		
chicken schnitzel	beer match: pale ale	21.0
crumbed chicken breast with preserved lemon & parsley butter, and served with a green salad (n) *add fries for \$4		
jackfruit & kale salad	beer match: india pale ale	23.0
smokey BBQ shredded jackfruit with crispy kale , belgian endive, pear, quinoa and pickled kohlrabi, finished with a lemon tahini dressing (v,g,n, vegan)		
wiener schnitzel	beer match: wheat beer	24.0
crumbed milk-fed baby veal schnitzel, served with a mustard coleslaw (n) *add fries for \$4		
chicken parmigiana	beer match: pale lager	27.5
crumbed chicken breast, smothered in our own napoli sauce, shaved ham, and grilled mozzarella cheese, served with fries and salad (n)		
fish & chips	beer match: pale lager	28.0
port philip bay gummy shark fried in stella artois beer batter, served with fries, salad and tartare sauce (n,d) *can be grilled		
thai spiced calamari	beer match: wheat beer	28.0
lightly fried calamari served with a shredded green papaya apple & peanut salad, coriander, and lime aioli (g,d)		
veal parmigiana	beer match: red ale	29.5
crumbed milk-fed baby veal, smothered in our own napoli sauce, shaved ham, and loads of grilled mozzarella cheese, served with fries and mustard coleslaw (n)		
salmon fillet	beer match: wheat beer	32.0
char-grilled fillet of farmed tasmanian salmon, with carrot and ginger puree, a salad of shaved fennel, blood orange segments, apple, almonds, mint, parsley, and sherry vinegar dressing (g)		
pork knuckle	beer match: wheat beer	45.0
approximately 1.5kg of roasted pork knuckle served with sauerkraut, garlic mash, and apple sauce. big enough for 2 to share! (g,n)		

v = vegetarian, n = nut free, g = gluten free, d = dairy free

*NB: all products are prepared in areas that have also had nuts and gluten products.

Severe allergies are not protected

credit card surcharges: MC/VISA debit 0.9%; MC/VISA credit 1.5%; AMEX/JCB 2.5%,
10.0% surcharge applies on Public Holidays

FROM THE GRILL

the belgian beef burger

beer match: pale ale

24.0

char grilled black angus beef pattie with smokey bacon, tasty cheese, tomato, lettuce, chilli pickles, tomato relish and dill mayonnaise on a brioche burger bun, served with fries and onion rings *add fried egg for \$2 (n)

fried chicken burger

beer match: Double IPA

24.0

buttermilk marinated, southern-fried chicken fillet on a brioche burger bun, with tomato, house slaw, harissa aioli, fries and onion rings *add fried egg for \$2 (n)

mushroom burger

beer match: pale lager

24.0

herb and parmesan crumbed field mushroom, with walnut & rocket pesto, saganaki cheese, lettuce, tomato and dill mayonnaise, served with fries and onion rings (v, can be nut free on request)

sausages and stoemp

beer match: dark trappist ale

28.0

weisswurst and bratwurst sausages, served with stoemp (*belgian style smashed potatoes with bacon and onion*), caramelised onion and red wine jus (n,g)

300g porterhouse

beer match: dark ale

39.0

MSA graded 6 star grass-fed sirloin from gippsland in victoria, served with fries & salad (n,g)

steaks served with the following sauces, please choose one:

red wine jus

peppercorn sauce

mushroom sauce (not gf)

gravy (not gf)

*extra sauces \$2 each

SIDE DISHES

mixed leaf salad

w/ mustard vinaigrette

(v,n,g,d)

9.5

mustard coleslaw

(v,n,g,d)

9.5

broccolini

w/ lemon, parsley & almonds

(v,g)

9.5

fries & mayonnaise

(v,n,g,d)

10.0

sauerkraut

(v,n,g)

5.0

v = vegetarian, n = nut free, g = gluten free, d = dairy free

*NB: all products are prepared in areas that have also had nuts and gluten products.

Severe allergies are not protected

credit card surcharges: MC/VISA debit 0.9%; MC/VISA credit 1.5%; AMEX/JCB 2.5%,

10.0% surcharge applies on Public Holidays

DESSERTS

affogato

beer match: belle-vue kriek 9.0

vanilla bean ice cream and genovese locally roasted espresso coffee (v,g)
choose one of these liqueurs for an additional \$6:

frangelico hazelnut liqueur

disaronno amaretto

baileys irish cream

licor 43 vanilla

kahlua coffee liqueur

belgian waffles

beer match: leffe brune 12.0

house made belgian waffles served with orange caramel, ice cream and hot chocolate sauce (v,n)

orange blossom pannacotta

beer match: wheat beer 12.0

refreshing pannacotta of orange, with torched mandarin, orange gel, mint and lemon crumble (can be nut free on request)

cheese board

beer match: blonde trappist ale 22.0

berry's creek mossvale blue (south gippsland, vic): rich blue cows milk;

woombye vintage cheddar (woombye, qld): 20 month aged artisan cheddar;

enterprize double-cream brie (western districts, vic): organic cows milk creamy soft cheese;

served with toasted ciabatta, lavouche, candied grapes & fruit (v)

cognac

courvoisier VSOP 16.0

paul giraud VSOP 18.0

hennessy VSOP 22.0

hennessy XO 45.0

fortified wines

valdespino pedro ximenez 9.5

galway pipe tawny port 9.5

penfolds grandfather port 19.5

v = vegetarian, n = nut free, g = gluten free, d = dairy free

*NB: all products are prepared in areas that have also had nuts and gluten products.

Severe allergies are not protected

credit card surcharges: MC/VISA debit 0.9%; MC/VISA credit 1.5%; AMEX/JCB 2.5%,
10.0% surcharge applies on Public Holidays