

HOPPETISERS

assorted olives	8.0
marinated mt zero olives, including kalamata, blonde kalamata, arbequina, manzanilla and ligurian (v,g,d,n)	
cheesy garlic bread (6)	9.0
ciabatta smothered with garlic & parsley butter, topped with grilled tasty cheese (v,n)	
belgian cheese croquettes	11.0
a blend of soft belgian cheeses, crumbed, rolled and served bite-size with rocket & lemon (v,n)	
fries & gravy	12.0
our famous belgian fries served with a bowl of rich gravy (n,d,g)	
bruschetta (4)	13.0
cherry tomatoes, bocconcini, basil and tomato chilli jam on grilled sour dough (v,n)	
popcorn chicken	15.0
southern fried chicken bites, served with harrisa aioli and spring onion (n)	
thai spiced calamari	17.0
lightly fried calamari served with coriander, and lime aioli (g,d)	

SIDE DISHES

mixed leaf salad w/ mustard vinaigrette	(v,n,g,d)	10.0
mustard coleslaw	(v,n,g,d)	10.0
fries & mayonnaise	(v,n,g,d)	10.0

KID'S MENU

available to children 12 and under only

fish & chips	12.0
battered fresh fish, served with salad, fries & tomato sauce (n,d)	
mini chicken schnitzel	12.0
crumbed chicken tenderloins, served with salad, fries & tomato sauce (n) *turn it into a mini-parma for an additional \$5!	
cheeseburger	12.0
char-grilled beef burger in a bun with cheese and tomato sauce, served with fries (n)	

drink (included)

choice of orange juice, cloudy apple juice, cranberry juice, pineapple juice, lemonade, lemon squash, pepsi or pepsi max

DESSERTS

affogato	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	12.0
house made belgian waffles served with orange caramel, ice cream and hot chocolate sauce (v,n)	
cheese board	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)	

MAIN MEALS

curry of the day	19.0
please ask a staff member for today's curry. served with papadum and rice	
spring vegetable salad	23.0
roasted spring vegetables with quinoa and basmati rice, served with a tahini dressing and toasted pumpkin seeds (v,g,n, vegan)	
chicken schnitzel	21.0
crumbed chicken breast with preserved lemon & parsley butter, and served with a green salad (n) *add fries for \$4	
steak sandwich	22.0
tender prime scotch fillet between two slices of char grilled ciabatta with lettuce, tomato, bacon, cheese, mayonnaise and caramelised onion, served with fries (n)	
wiener schnitzel	24.0
crumbed milk-fed baby veal schnitzel, served with a mustard coleslaw (n) *add fries for \$4	
the belgian beef burger	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)	
mushroom burger	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)	
chef's grazing plate	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	
chicken parmigiana	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	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	
sausages and stoemp	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)	
thai spiced calamari	28.0
lightly fried calamari served with a shredded green papaya apple & peanut salad, coriander, and lime aioli (g,d)	
veal parmigiana	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)	
300g porterhouse	42.0
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	

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