

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)	
soup of the day	10.0
please ask a staff member for today's soup. served with grilled ciabatta	
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 (n)	

LIGHTER MEALS

chicken & salad wrap	15.0
crumbed chicken with mixed salad leaves, carrot, cucumber, tomato, tasty cheddar cheese, and mustard mayonnaise wrapped in a soft tortilla and served with fries (n)	
pumpkin & parsnip salad	21.0
grilled butternut pumpkin wedges w/ parsnip puree, roasted beetroot, red onion, maché lettuce, avocado, goats cheese and almonds (v,g, vegan without cheese)	
cajun chicken salad	24.0
grilled chicken breast, dusted in cajun spices, served with cos lettuce, red onion, black beans, carrot, cherry tomatoes, avocado, with a garlic lemon yoghurt sauce (n,g)	
fritto misto	28.5
selection of lightly crumbed calamari, prawns and scallops, served with lime aioli and salad leaves	

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 warm chocolate sauce (v,n)	
tasmanian cheese board	22.0
roaring 40's blue (king island, tas): rich blue cows milk; surprise bay vintage cheddar (king island, tas): 12 month aged artisan cheddar; southcape brie (burnie, tas): cows milk creamy soft cheese;	
served with assorted crackers, quince paste & fruit (v)	

MAIN MEALS

curry of the day	19.0
please ask a staff member for today's curry. served with papadums, & rice	
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 and dill mayonnaise on a burger bun, served with fries and onion rings (n) *add fried egg for \$2	
haloumi burger	24.0
tandoori haloumi with lettuce, tomato, cucumber, red onion, coriander and onion raita, on a burger bun, served with fries and onion rings (v,n)	
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 (<i>belgian style smashed potatoes with bacon and onion</i>), caramelised onion and red wine jus (n,g)	
thai spiced calamari	28.0
lightly fried calamari served with an asian slaw, nam jim dressing, lime aioli and crispy shallots (g,d)	
veal parmigiana	29.5
crumbed milk-fed baby veal, smothered in our own napoli sauce, shaved ham, and grilled mozzarella cheese, served with fries and mustard coleslaw (n)	
tasmanian salmon fillet	36.0
char-grilled tasmanian salmon fillet, served on a bed of dill and parmesan mash, with asparagus spears and salsa verde (n,g)	
porterhouse steak	42.0
char-grilled 300g 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	
mixed leaf salad	(v,n,g,d) 10.0
w/ mustard vinaigrette	
mustard coleslaw	(v,n,g,d) 10.0
fries & mayonnaise	(v,n,g,d) 10.0
creamy mashed potatoes	(v,n) 10.0

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