hoppetisers

bretzel (pretzel) 10.0
warm, salty, bready goodness - served with dijon mustard **(v,d vegan)**

assorted olives 10.0
house mix of pitted kalamata and green olives **(v,g,d,n)**
– **available all day and night**

cheesy garlic bread (8) 13.0
ciabatta smothered with garlic & parsley butter, topped with grilled tasty cheese **(v,n)**

spicy corn ribs 13.5
charred corn ribs with garlic aioli and lime **(v,n,vegan)**

house-made sausage rolls (3) 14.0
onons, celery, garlic, pork mince and fennel wrapped in house pastry, served with tomato relish **(n)** **extra sausage roll: $5**

belgian cheese croquettes 15.0
a blend of soft belgian cheeses, rolled, crumbed, and served bite-size on a bed of rocket **(v,n)**

bread & dip 14.0
toasted ciabatta with our daily house made dip **(v)**

bruschetta (6) 16.0
cherry tomatoes, feta, basil, shaved red onion and tomato chilli jam on grilled sourdough **(v,n)**

popcorn chicken 17.0
southern fried chicken bites, served with harissa mayo **(n)**

bitterballen (4) 18.0
traditional flemish bar snack of braised beef, rolled, crumbed, and fried, served with a mustard mayonnaise **(n)**
extra bitterbal: $5

stoofvlees 19.0
a large serve of our famous belgian fries served with flemish beef stew and a dollop of mayonnaise in a bowl **(n,d)**

kid's menu

available for children 12 and under only

kids fish & chips <I> 16.5
battered fresh fish served with salad, fries & tomato sauce **(n,d)**

mini chicken schnitzel 16.5
crumbed chicken breast, served with salad, fries & tomato sauce **(n)**

kids cheeseburger 18.0
char-grilled beef burger in a bun with cheese and tomato sauce, served with fries **(n)**

mini chicken parmigiana 22.0
crumbed chicken breast, smothered in our own napoli sauce, shaved ham, and grilled mozzarella cheese, served with fries and salad **(n)**

lighter meals

chicken & salad wrap 16.5
crumbed chicken w/ salad leaves, carrot, cucumber, tomato, cheese, and mayo wrapped in a tortilla w/ onion rings
(n w/o onion rings) ***add fries for $5**

haloumi & salad wrap 16.5
grilled haloumi w/ salad leaves, carrot, cucumber, tomato, cheese, and mayo wrapped in a tortilla w/ onion rings
(v,n w/o onion rings) ***add fries for $5**

belgian potato salad 24.0
creamy potato salad with chives, onions, cucumber and eggs. topped with crispy potatoes and watercress, honey yoghurt & sourcream dressing **(v,g,n)** ***add bacon for $5**

thai spiced calamari <I> 29.0
lightly fried calamari served with a house salad, chilli lime mayonnaise, and crispy shallots **(d,n)**

main meals

chicken schnitzel 24.0
crumbed chicken breast w/ preserved lemon & parsley butter, & salad **(n)** *** add fries for $5**

curry of the day 25.5
served with papadum & rice

slow-cooked beef ragu 28.0
tossed with pappardelle, finished with shaved parmesan and parsley **(n)**

steak sandwich 32.0
140g striploin fillet between char-grilled ciabatta with lettuce, tomato, bacon, cheese, mayonnaise, and caramelised onion, served with fries and onion rings **(n w/o onion rings)**

eggplant parmigiana 29.5
crumbed eggplant smothered with napoli sauce baked with vegan mozzarella, served with fries and a simple green salad **(vegan, n)**

fish & chips <I> 32.0
beer-battered fish, served with fries, salad, & tartare sauce **(n,d)**

veal schnitzel 32.0
crumbed bobby veal, served w/ mustard coleslaw
*** add fries for $5**

chicken parmigiana 34.0
crumbed chicken breast, our own napoli sauce, shaved ham, and grilled mozzarella cheese, with fries & salad **(n)**

veal parmigiana 39.0
crumbed bobby veal, our own napoli sauce, shaved ham, and grilled mozzarella cheese, with fries & mustard coleslaw

v = vegetarian, **n** = made without nuts, **g** = made without gluten, **d** = dairy free *nb: all products are prepared in areas that have also had nuts and gluten products.
severe allergies are not protected
australian government regulated seafood labels: **<A>** = australian | **<I>** = imported | **<M>** = mixed origin
10.0% surcharge applies on sundays | 15.0% surcharge applies on public holidays

from the grill

the belgian beef burger 31.0
char-grilled wagyu beef pattie w/ smokey bacon, cheese, tomato, lettuce, pickles, & house-made burger sauce, served w/ fries and onion rings *** sub gluten free bun for $2**
please note: pattie is gluten free, onion rings are not

vegan burger 31.0
house made zucchini & chickpea pattie with rocket, tomato, pickled red onion, vegan cheese & vegan aoili, on a gluten-free bun served with fries **(v,n,gf,vegan)**

southern fried chicken burger 31.0
buttermilk-marinated, southern-fried thigh fillet in a burger bun, with cheese, pickle, mustard slaw, & house-made sauce, served w/fries and onion rings *** add fried egg for $2**

sausages and stoemp 35.0
char-grilled weisswurst and kransky sausages, served with stoemp ***(belgian style smashed potatoes with bacon and onion),*** caramelised onion and red wine jus **(n,g)**

porterhouse steak 58.0
char-grilled 300g MSA graded 6 star grass-fed sirloin from gippsland in victoria, served with:
fries & salad *or* **mash & broccolli** and sauce:
red wine jus, peppercorn, mushroom, or gravy **(n,d: gf w/o sauce)**

share plates

pork knuckle 59.0
approximately 1.5kg of roasted pork knuckle served with coleslaw, garlic mash, gravy, & apple sauce.
big enough for 2 to share!
(g – without gravy) **please note: can take 40 minutes to cook**

big belgian share plate <M> 79.0
belgian cheese croquettes, thai spiced calamari **<I>**, char-grilled kransky, char-grilled weisswurst, popcorn chicken, a petite pot of mussels mariniere **<A>**, and house-marinated olives

mussels

mussel pot <A> 35.0
1 kg of yumbah australian blue mussels steamed in traditional mussel pots. served with sliced sourdough. hearty and healthy!
***add fries $5**

sauces to choose from:
provinçale – tomato, garlic & basil **(n,g,d)**
mariniere – white wine, celery, onion, leek, garlic & thyme **(n,g)**
spicy –chilli, lemongrass, coriander, & coconut cream **(n,g,d)**
roquefort – blue cheese, cream, & spinach **(n,g)**

side dishes

mixed leaf salad	(v,n,g,d)	14.0
mustard coleslaw	(v,g,d)	14.0
fries & mayonnaise	(v,n,d,g)	15.0
fries & gravy	(v,n)	17.0
onion rings w/ harissa mayonnaise	(v)	15.0
creamy mashed potatoes	(v,n)	15.0
stoemp (smashed pots w/ bacon & onion) **(g,n)**		15.0
charred broccolini	(v,g)	15.0

served with crumbled feta and almonds

desserts

affogato 12.0
vanilla bean ice cream and genovese locally roasted espresso coffee **(v,g)**
choose one of these liqueurs for an additional **$8**:
* kahlua coffee liqueur * disaronno amaretto
* baileys irish cream * licor 43 vanilla liqueur
* frangelico hazelnut liqueur

belgian waffles 15.0
house made belgian waffles served with orange caramel, vanilla ice cream and warm chocolate sauce **(v,n)**

daily dessert special 16.0
please ask your waiter!

cheese plate:
1 @ $15 | 2 @ $25 | 3 @ $30

choose your cheese:
king island roaring 40s blue: multi award winning cow's milk spicy blue cheese (non-animal rennet);

surprise bay cheddar: fine crumbly hard cheese, pasturised cows milk (non-animal rennet);

local double cream brie: buttery cows milk soft cheese (non-animal rennet);

served with crackers, quince paste & fruit **(v)**

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