



HOPPETISERS

assorted olives 10.0

marinated mt zero olives, including kalamata, blonde kalamata, arbequina, manzanilla and ligurian (v,g,d,n)

cheesy garlic bread (8) 12.0

ciabatta smothered with garlic & parsley butter, topped with grilled tasty cheese (v,n)

belgian cheese croquettes 13.0

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

bruschetta (4) 15.0

cherry tomatoes, bocconcini, basil and tomato chilli jam on grilled sour dough (v,n)

stoofvlees 16.0

an individual serve of our famous belgian fries served with flemish beef stew and a dollop of mayonnaise (n)

popcorn chicken 16.0

southern fried chicken bites, served with harissa mayonnaise (n)

eggplant chips 16.0

crumbed local eggplant strips served with harissa mayonnaise (v,n)

LIGHTER MEALS

chicken & salad wrap 19.5

crumbed chicken w/ salad leaves, carrot, cucumber, tomato, tasty cheddar cheese, and mustard mayo wrapped in a soft tortilla & served w/ fries (n)

wild mushroom & lentil ragu 26.0

tossed with casarecce pasta & finished with vegan parmesan (v,n,d, vegan)

thai spiced calamari 28.0

lightly fried calamari served with a crunchy asian salad, chilli lime dressing, and crispy shallots (d,n)

MAIN MEALS

chicken schnitzel 23.0

crumbed chicken breast with preserved lemon & parsley butter, and a house salad (n) *add fries for \$5

curry of the day 24.0

please ask a staff member for today's curry. served with papadum, & rice

belgian steak sandwich 26.5

tender prime scotch fillet between char-grilled ciabatta with lettuce, tomato, bacon, cheese, mayonnaise, and caramelised onion, served with fries (n)

wiener schnitzel 27.0

crumbed milk-fed veal, served with a mustard coleslaw (n) *add fries for \$5

fish & chips 29.0

beer battered barramundi, served with fries, salad, and tartare sauce (n,d) *can be grilled

flemish beef & dark ale pie 30.0

braised beef, mushrooms, carrot, onion, garlic, bacon, dark ale, and garden herbs. served with creamy mashed potato and house salad (n)

chicken parmigiana 30.0

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

veal parmigiana 33.0

crumbed milk-fed veal, our own napoli sauce, shaved ham, and grilled mozzarella cheese, with fries & coleslaw (n)

mussel pot 34.0

1 kg of fresh dromana mussels steamed in traditional mussel pots. served with sliced sourdough. hearty and healthy! *add fries for \$5

saucers 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)

PLEASE TURN OVER

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
 credit card surcharges: Mastercard / Visa / EFTPOS 1.75%; AMEX 2.1%,
 10.0% surcharge applies on Sundays; 15.0% surcharge applies on Public Holidays



FROM THE GRILL

the belgian beef burger 28.0

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

haloumi burger 28.0

tandoori haloumi with lettuce, tomato, cucumber, red onion, coriander and raita in a burger bun, served with fries and onion rings (v,n) *add fried egg for \$2

southern fried chicken burger 28.0

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

sausages and stoemp 34.0

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

porterhouse steak 48.0

char-grilled 300g MSA graded 6 star grass-fed sirloin from gippsland in victoria, served with fries & salad (n,d)

complimentary sauce: red wine jus, peppercorn, mushroom, gravy

DESSERTS

affogato 9.0

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
frangelico hazelnut liqueur

belgian waffles 15.0

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

iced treats 16.0

3 x special iced treats from jock's ice cream in port melbourne – served in a traditional belgian waffle cone

– ask about today's flavours

SHARE PLATES

artisan gippsland cheese board 29.0

berry's creek tarwin blue: multi award winning cow's milk spicy blue cheese (non-animal rennet);

maffra stockmans choice cheshire: fine crumbly hard cheese, pasturised cows milk (non-animal rennet);

tarago river triple cream brie: buttery cows milk soft cheese (non-animal rennet);

served with crackers, quince paste & fruit (v)

#supportvicfarmers

pork knuckle 55.0

approximately 1.5kg of roasted pork knuckle served with coleslaw, garlic mash, red wine jus, & apple sauce. big enough for 2 to share! (g,n)

big belgian share plate 75.0

belgian cheese croquettes, thai-spiced calamari, char-grilled spicy bratwurst, char-grilled weisswurst, popcorn chicken, a petite pot of mussels marinere, and house-marinated mt zero olives – ideal for a group to share!

SIDE DISHES

mixed leaf salad (v,n,g,d) 10.0

mustard coleslaw (v,n,g,d) 10.0

fries & mayonnaise (v,n,d) 12.0

onion rings w/ harissa mayonnaise (v,n,d) 12.0

creamy mashed potatoes (v,n) 12.0

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