



## HOPPETISERS

<b>assorted olives</b>	8.0
marinated mt zero olives, including kalamata, blonde kalamata, arbequina, manzanilla and ligurian (v,g,d,n)	
<b>cheesy garlic bread (8)</b>	10.0
ciabatta smothered with garlic & parsley butter, topped with grilled tasty cheese (v,n)	
<b>belgian cheese croquettes</b>	12.0
a blend of soft belgian cheeses, crumbed, rolled and served bite-size with rocket & lemon (v,n)	
<b>fries &amp; gravy</b>	14.0
our famous belgian fries served with rich gravy (n,d)	
<b>bruschetta (4)</b>	15.0
cherry tomatoes, bocconcini, basil and tomato chilli jam on grilled sour dough (v,n)	
<b>popcorn chicken</b>	15.0
southern fried chicken bites, served with harissa mayonnaise (n)	
<b>eggplant chips</b>	15.0
panko-crumbed local eggplant strips served with harissa mayonnaise (v,n)	

## LIGHTER MEALS

<b>soup of the day</b>	15.0
served with cheesy garlic bread	
<b>chicken &amp; salad wrap</b>	17.5
crumbed chicken w/ salad leaves, carrot, cucumber, tomato, tasty cheddar cheese, and mustard mayo wrapped in a soft tortilla & served w/ fries (n)	
<b>seared tofu</b>	21.0
pan-seared tofu marinated w/ lemon & dill, on romesco sauce w/ oyster mushrooms & pickled fennel (v,g,d,vegan)	
<b>house-made gnocchi</b>	25.5
potato gnocchi with oyster mushrooms, feta, olives, asparagus with a roasted macadamia and basil pesto (v)	
<b>salt &amp; pepper calamari</b>	26.5
lightly fried calamari with wasabi mayo & lime (g,d)	

## MAIN MEALS

<b>curry of the day</b>	19.0
please ask a staff member for today's curry. served with papadum, & rice	
<b>chicken schnitzel</b>	21.0
crumbed chicken breast with preserved lemon & parsley butter, and a green salad (n) <b>*add fries for \$4</b>	
<b>belgian steak sandwich</b>	22.0
tender prime scotch fillet between char grilled ciabatta with lettuce, tomato, bacon, cheese, mayonnaise and caramelised onion, served with fries (n)	
<b>wiener schnitzel</b>	24.0
crumbed milk-fed veal, served with a mustard coleslaw (n) <b>*add fries for \$4</b>	
<b>chicken parmigiana</b>	27.5
crumbed chicken breast, our own napoli sauce, shaved ham, and grilled mozzarella cheese, with fries & salad (n)	
<b>fish &amp; chips</b>	28.0
beer battered barramundi, served with fries, salad and tartare sauce (n,d) <b>*can be grilled</b>	
<b>flemish beef &amp; dark ale pie</b>	29.0
braised beef, mushrooms, carrot, onion, garlic, bacon, dark ale and garden herbs. served with creamy mashed potato and house salad (n)	
<b>veal parmigiana</b>	29.5
crumbed milk-fed veal, our own napoli sauce, shaved ham, and grilled mozzarella cheese, with fries & coleslaw (n)	
<b>mussel pot</b>	32.0
1 kg of fresh dromana mussels steamed in traditional mussel pots. served with sliced sourdough. Hearty and healthy! <b>*add fries for \$4</b>	
sauces to choose from:	
<b>provinçale</b> – tomato, garlic & basil (n,g,d)	
<b>mariniere</b> – white wine, celery, onion, leek, garlic & thyme (n,g)	
<b>spicy</b> – thai-style with chilli, lemongrass, coriander and coconut cream (n,g,d)	
<b>roquefort</b> – blue cheese, cream and spinach sauce (n,g)	

**PLEASE TURN OVER**

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 25.5

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

### haloumi burger 25.5

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

### southern fried chicken burger 25.5

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 29.0

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,g)

and your choice of sauce: red wine jus, peppercorn sauce, mushroom sauce (not gf), gravy (not gf)

## 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:

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)

### warm belgian chocolate cake 18.0

a rich chocolate cake served with chocolate sauce, espresso mascarpone cream and cocoa nibs

## 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 48.0

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

### big belgian share plate 70.0

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,g,d) 12.0

### onion rings w/ harissa mayonnaise (v,n) 10.0

### creamy mashed potatoes (v,n) 12.0

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