



## HOPPETISERS

<b>assorted olives</b>	10.0
marinated mt zero olives, including kalamata, blonde kalamata arbequina, manzanilla and ligurian (v,g,d,n)	
<b>cheesy garlic bread (6)</b>	12.0
ciabatta smothered with garlic & parsley butter, topped with grilled tasty cheese (v,n)	
<b>belgian cheese croquettes</b>	13.0
a blend of soft belgian cheeses, rolled, crumbed, and served bite-size on a bed of rocket (v,n)	
<b>bruschetta (4)</b>	15.0
cherry tomatoes, bocconcini, basil and tomato chilli jam on grilled sourdough (v,n)	
<b>stoofvlees</b>	16.0
an individual serve of our famous belgian fries served with flemish beef stew and a dollop of mayonnaise (n,d)	
<b>popcorn chicken</b>	16.0
southern fried chicken bites, served with harissa mayo (n)	
<b>eggplant chips</b>	16.0
crumbed local eggplant strips served with harissa mayo (v,n)	

## LIGHTER MEALS

<b>soup of the day</b>	16.0
served with cheesy garlic bread	
<b>chicken &amp; salad wrap</b>	19.5
crumbed chicken w/ salad leaves, carrot, cucumber, tomato, cheese, and mustard mayo wrapped in a tortilla w/ fries (n)	
<b>haloumi &amp; salad wrap</b>	19.5
grilled haloumi w/ salad leaves, carrot, cucumber, tomato, cheese, and mustard mayo wrapped in a tortilla w/ fries (v,n)	
<b>flash fried calamari</b>	28.0
dusted with sichuan pepper & nori salt, with garlic aioli and a lemon wedge (d,n)	

## MAIN MEALS

<b>chicken schnitzel</b>	23.0
crumbed chicken breast with preserved lemon & parsley butter, and a house salad (n) <b>*add fries for \$5</b>	
<b>curry of the day</b>	24.0
please ask a staff member for today's curry. served with papadam & rice	
<b>wild mushroom &amp; lentil ragu</b>	26.0
tossed with casarecce pasta & finished with vegan parmesan (v,n,d, vegan)	
<b>belgian steak sandwich</b>	26.5
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>	27.0
crumbed milk-fed veal, served with a mustard coleslaw (n) <b>*add fries for \$5</b>	
<b>fish &amp; chips</b>	29.0
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>	30.0
braised beef, mushrooms, carrot, onion, garlic, bacon, dark ale, and garden herbs. served with creamy mashed potato and house salad (n)	
<b>chicken parmigiana</b>	30.0
crumbed chicken breast, our own napoli sauce, shaved ham, and grilled mozzarella cheese, with fries & salad (n)	
<b>veal parmigiana</b>	33.0
crumbed milk-fed veal, our own napoli sauce, shaved ham, and grilled mozzarella cheese, with fries & coleslaw (n)	

<b>mussel pot</b>	34.0
1 kg of fresh dromana mussels steamed in traditional mussel pots. served with sliced sourdough. hearty and healthy! <b>*add fries for \$5</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> –chilli, lemongrass, coriander, & coconut cream (n,g,d)	
<b>roquefort</b> – 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, pickles, & dill mayonnaise in a burger bun, served with fries and onion rings (n)

\*add fried egg for \$2

### belgian beetroot burger 28.0

a char-grilled beetroot pattie with dill mayonnaise, lettuce, tomato, cheese, grilled pineapple, and tomato chilli jam 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 fillet in a burger bun, with cheese, pickle, slaw, & harissa mayonnaise, served w/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, or 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)

### tiramisu 16.0

made in house, and served with almond biscotti (v)

## 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);

maffra double 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, gravy, & apple sauce. big enough for 2 to share! (g,n)

### big belgian share plate 75.0

belgian cheese croquettes, flash-fried sichuan pepper & nori salt 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

### stoemp (smashed pots w/ bacon & onion), 12.0

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