



HOPPETISERS

bretzel (pretzel) 10.0

warm, salty, breadly goodness – served with Dijon mustard (v,d,n 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) 12.0

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

spicy corn ribs 12.5

charred corn ribs with harrissa mayo and lime (v,n – vegan w/o mayo)

belgian cheese croquettes 13.0

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 (4) 15.0

cherry tomatoes, feta, basil, shaved red onion and tomato chilli jam on grillet sourdough (v,n)

popcorn chicken 16.0

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

eggplant chips 16.0

crumbed, served with garlic aioli (vegan, n,d)

LIGHTER MEALS

chicken & salad wrap 15.5

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

haloumi & salad wrap 15.5

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

shaved fennel & orange salad 24.0

with rocket, quinoa, radish, red onion, haloumi, and a light lemon dressing (g,n, – vegan w/o haloumi)

thai spiced calamari 28.0

lightly fried calamari served with a house salad, chilli lime mayonnaise, and crispy shallots (d,n)

MUSSELS

mussel pot 34.0

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

sauses 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)

MAIN MEALS

chicken schnitzel 24.0

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

curry of the day 24.0

served with papadum & rice

wild mushroom & lentil ragu 26.0

tossed w/ orecchiette pasta & finished with vegan parmesan (v,n,d, vegan)

steak sandwich 26.0

scotch fillet between char-grilled ciabatta with lettuce, tomato, bacon, cheese, mayonnaise, and caramelised onion, served with onion rings (n) *add fries for \$5

eggplant parmigiana 28.0

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

wiener schnitzel 31.0

crumbed bobby veal, served with a mustard coleslaw

*add fries for \$5

fish & chips 29.0

beer-battered barramundi, served with fries, salad, and tartare sauce (n,d)

chicken parmigiana 33.0

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

veal parmigiana 38.0

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

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, cheddar cheese, tomato, lettuce, pickles, & house-made burger sauce, served with fries and onion rings (n)

* add gluten free bun for \$2

please note: pattie is gluten free

* add fried egg for \$2

haloumi burger 28.0

tandoori haloumi, lettuce, tomato, shaved red onion, raita yoghurt, house-made burger sauce, served with fries and onion rings (v,n)

* add gluten free bun for \$2

* add fried egg for \$2

southern fried chicken burger 28.0

butter-milk-marinated, southern-fried thigh fillet in a burger bun, with cheese, pickle, mustard slaw, & house-made burger sauce, served w/fries and onion rings

* add fried egg for \$2

sausages and stoemp 34.0

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 52.0

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

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)

daily dessert special 16.0

please ask your waiter!

SHARE PLATES

cheese board 29.0

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)

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)

big belgian share plate 79.0

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

SIDE DISHES

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

mustard coleslaw (v,g,d) 10.0

fries & mayonnaise (v,n,d) 12.0

fries & gravy (v,n,d) 14.0

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

creamy mashed potatoes (v,n) 12.0

stoemp (smashed pots w/ bacon & onion) (g) 12.0

blanched broccolini (v,g) 12.0

served with crumbled feta and almonds

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