

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)	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, rolled, crumbed, and served bite-size on a bed of rocket (v,n)	
house made sausage rolls (3)	14.0
onions, celery, garlic, pork mince and fennel wrapped in house pastry, served with tomato relish (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 grilled 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)	
stoofvlees	18.5
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	16.5
battered fresh fish, served with salad, fries & tomato sauce (n,d)	
mini chicken schnitzel	16.5
crumbed chicken tenderloins, served with salad, fries & tomato sauce (n)	
kids cheeseburger	16.5
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	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	
soup of the day	15.5
served with cheesy garlic bread	
roasted pumpkin salad	18.0
roast jap pumpkin with butterbean puree, miso glazed leek, crispy sage & finished with crispy pepitas (g,n,v - vegan)	
thai spiced calamari	28.0
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	24.0
served with papadum & rice	
slow-cooked beef ragu	28.0
tossed with pappadelle, finished with shaved parmesan (n)	
steak sandwich	28.0
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	29.0
crumbed eggplant smothered with napoli sauce baked with vegan mozzarella, served with fries and a simple green salad (vegan, n)	
veal schnitzel	31.0
crumbed bobby veal, served w/ mustard coleslaw * add fries for \$5	
fish & chips	29.0
beer-battered barramundi, served with fries, salad, and tartare sauce (n,d)	
flemish beef & dark ale pie	32.0
braised beef, mushrooms, carrot, onion, garlic, bacon, dark ale, and garden herbs. served with creamy mashed potato and house salad (n)	
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	

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 wagyu beef pattie w/ smokey bacon, cheese, tomato, lettuce, pickles, & house-made burger sauce, served w/ fries and onion rings (n)

* sub gluten free bun for \$2

please note: pattie is gluten free, onion rings are not

vegan burger 28.0

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

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

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 55.0

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

SHARE PLATES

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)

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)

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 marinere, and house-marinated olives - ideal for a group to share!

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 \$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) 12.0

mustard coleslaw (v,g,d) 12.0

fries & mayonnaise (v,n,d,g) 14.0

fries & gravy (v,n) 16.0

onion rings w/ harissa mayonnaise (v,n) 14.0

creamy mashed potatoes (v,n) 14.0

stoemp (smashed pots w/ bacon & onion) (g,n) 14.0

charred broccolini (v,g) 14.0

served with crumbled feta and almonds

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 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!

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