



Welcome to the **Belgian Beer Café Melbourne**.

We are delighted to share our passion for great beer, food and wine with you, and are here to ensure you enjoy your experience at **The Belgian**, through our dedicated service, and the three key areas that make this venue unique:

Beer:

Belgium alone produces over 2000 beers and we've sacrificed ourselves (someone had to!) trying – almost – all of them, so that we can select and bring you the best of the various styles.

You'll find the classics on tap and many more in our bottled beer range. We encourage you to try something new and broaden your beery horizons.

Our guest beer taps feature an ever-changing range of fine brews from craft, micro and specialist brewers, so there is always something new for you to try.

The range is extensive, but don't be overwhelmed. Please ask our advice, we are here to help!

Food:

Our menu features a mix of classic Belgian specialties and Australian cuisine.

Whether for an intimate three-course dinner or a relaxed gathering of friends sharing platters, our menu is created to satisfy your every need.

Naturally, we also cater for events small and large, from cocktail soirées to grand dinner parties and impressive boardroom lunches.

Wine:

If beer is not your thing, we keep wine lovers happy with a carefully chosen selection of International and Australian wines.

HOPPETISERS

- assorted olives** **beer match:** belgian triple 8.0
marinated Mt Zero olives, including kalamata, blonde kalamata, arbequina, manzanilla and ligurian, served with cheddar and garlic crostini (v,n)
- cheesy garlic bread (4)** **beer match:** blonde trappist ale 9.0
ciabatta smothered with garlic & parsley butter, topped with grilled tasty cheese (v,n)
- country style paté** **beer match:** sour ale 9.5
chicken liver pate, served with red wine jelly, pickled baby onions and toasted sour dough (n)
- beer battered onion rings** **beer match:** any! 9.5
(v,n)
- belgian cheese croquettes** **beer match:** india pale ale 11.0
a blend of soft belgian cheeses, crumbed, rolled and served bite-size with a chunky tomato relish, rocket & lemon (v,n)
- frites & gravy** **beer match:** all beer! 11.5
our famous Belgian frites served with a dunking bowl of rich gravy (n)
- shrimp cocktail** **beer match:** summer lager 12.0
cooked baby shrimps bound with a tangy thousand island dressing, tomato, chives and crunchy cos lettuce, and sour dough (n,g w/o bread)
- bruschetta (4)** **beer match:** red ale 12.0
tomato, basil, goats cheese and chilli jam on grilled sour dough (v,n)
- spicy chicken wings** **beer match:** pale ale 13.0
sichuan spiced chicken wings, crispy fried & served with lime aioli (n)
- braised pork sliders (3)** **beer match:** india pale ale 15.0
12 hour braised pork belly with mixed leaf salad, pickles and french mustard (n)
- vegetarian sliders (3)** **beer match:** pale ale 15.0
kale, zucchini and quinoa fritters with hummus, pickle and thai basil mayonnaise (v,n)
- salt & pepper calamari** **beer match:** fruit lambic 16.0
crispy fried and served with an asian-style slaw, soy & chilli dressing (n,d)

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

SHARE PLATES

victorian cheese board **beer match:** trappist ale 22.0

berry's creek mossvale blue (south gippsland, vic): rich blue cows milk;
l'artisan organic raclette (timboon, vic): artisan semi-hard cows milk;
enterprize double-cream brie (western districts, vic): organic cows milk creamy soft cheese;

served with toasted fruit bread, lavouche, and candied grapes (v,n)

butcher's block **beer match:** amber ale 24.0

our house charcuterie platter: paper thin slices of prosciutto, master stock braised pork belly, grilled chorizo, chicken liver pate, house marinated mt zero olives, char grilled sour dough and onion jam (n)

pork knuckle **beer match:** wheat beer 45.0

roasted 1.4kg pork knuckle with saurkraut, garlic mash and apple sauce. enormous! big enough for 2 to share! (g,n)

BBC share plate **beer match:** india pale ale 54.0

belgian cheese croquettes, house-marinated mt zero olives, braised pork belly sliders (4), chicken liver pate, spicy chicken wings and a petite pot of mussels mariniere – ideal for a group to share!

MUSSELS

portarlington mussels steamed in traditional pots, served with belgian frites & house made mayonnaise

mariniere **beer match:** pale ale 34.0

white wine, celery, onion, leek, garlic & thyme (n,g)

provençale **beer match:** dark ale 34.0

tomato, garlic & basil (n,g,d)

spicy **beer match:** wheat beer 34.0

chilli, lemongrass, bean shoots and coconut cream (n,g,d)

roquefort **beer match:** trappist ale 34.0

blue cheese, cream & spinach (n,g)

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MAIN MEALS

- miso tofu** **beer match:** wheat beer 18.0
delicately pan fried miso encrusted tofu served with a salad of haricot beans, tomato petals, blood orange segments, thai basil and spinach, finished with a chilli orange dressing (v,n,d)
- pappardelle pasta** **beer match:** pale lager 19.0
thin ribbon folds of pasta pan-tossed with roasted pumpkin, broccolini, feta and toasted walnuts, finished with rocket pesto (v)
- curry of the day** **beer match:** india pale ale 19.0
please ask a staff member for today's curry. served with papadums, rice and yoghurt
- poached chicken salad** **beer match:** wheat beer 19.0
coconut and lemongrass poached chicken, shredded and tossed in a salad of wombok, carrot, coriander, mint, red cabbage, bean shoots, shallots and peanuts, finished with a nahm jim dressing (g)
- chicken schnitzel** **beer match:** pale ale 22.0
crumbed chicken breast with preserved lemon & parsley butter, and served with a simple green salad (n) *add chips for \$4
- wiener schnitzel** **beer match:** red ale 24.0
crumbed milk-fed baby veal schnitzel, served with a mustard coleslaw salad (n) *add chips for \$4
- chicken parmigiana** **beer match:** pale lager 27.0
crumbed chicken breast, smothered in our own napoli sauce, shaved ham, and grilled mozzarella cheese, served with chips and salad (n)
- fish and chips** **beer match:** pale lager 27.5
locally caught market fish fried in stella artois beer batter, served with frites, salad and tartare sauce (n) *can be grilled
- veal parmigiana** **beer match:** pale ale 28.5
crumbed milk-fed baby veal, smothered in our own napoli sauce, shaved ham, and loads of grilled mozzarella cheese, served with chips and salad (n)
- wild barramundi** **beer match:** wheat beer 32.0
wild barramundi (NT) pan roasted and served with a soy and ginger broth, asian greens and a salad of coriander, shallots and sesame seeds (n)
- pork knuckle** **beer match:** lambic or sour ale 45.0
roasted 1.4kg pork knuckle with sauerkraut, garlic mash and apple sauce. enormous! big enough for 2 to share! (n,g)

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FROM THE GRILL

the belgian beef burger beer match: pale ale 24.0

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

the belgian veggie burger beer match: pale lager 24.0

tempura eggplant with wasabi mayonnaise, rocket, tomato relish, tasty cheese and chilli pickles, served with fries and onion rings (v,n)

sausages and stoemp beer match: dark trappist ale 26.0

bavarian sausages, served with stoemp (belgian style mashed potatoes with bacon and onion), caramelised onion and red wine jus (n,g)

char-grilled lamb fillet beer match: amber ale 34.0

victorian grass-fed lamb backstrap fillets rubbed with chermoula, and served with a medley of roasted summer vegetables, mache greens, pomegranate and spiced lime yoghurt dressing (n,g)

STEAKS

all served with chips & salad

sauces available: red wine jus, peppercorn sauce, mushroom sauce, or gravy (not gf)

scotch fillet beer match: pale ale 35.0

300g of prime grain-fed beef, aged a minimum of 100 days. (n,g)

porterhouse beer match: dark ale 38.0

300g john dee gold (qld) marble score 1 sirloin, 150 day grain fed. (n,g)

SIDE DISHES

mixed leaf salad w/ mustard vinaigrette (v,n,g,d) 9.5

mustard coleslaw (v,n,g,d) 9.5

frites & mayonnaise (v,n,g,d) 9.5

sautéed broccolini w/ roasted pine nuts & feta (v,g) 9.5

belgian stoemp potatoes w/ crispy fried bacon (n) 10.0

sauerkraut (v,n,g) 4.5

beer battered onion rings (v,n,d) 9.5

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DESSERTS

affogato

beer match: stout 9.0

vanilla bean ice cream and romcafé espresso coffee (v,g)

add:

frangelico hazelnut liqueur	\$10	disaronno amaretto	\$10
kahlua coffee liqueur	\$10	baileys irish cream	\$10
liqor 43 vanilla liqueur	\$10	patron xo cafe tequila	\$14

belgian waffles

beer match: chocolate porter 12.0

house made belgian waffles served with berry compote, chantilly cream, and orange caramel (v,n)

chocolate pudding

beer match: red ale 14.0

belgian chocolate oozes from this decadent pudding, served with orange caramel and vanilla ice cream *please note: 15 min bake time (v)

victorian cheese board

beer match: blonde trappist ale 22.0

berry's creek mossvale blue (south gippsland, vic): rich blue cows milk;

l'artisan organic raclette (timboon, vic): artisan semi-hard cows milk;

enterprize double-cream brie (western districts, vic): organic cows milk creamy soft cheese;

served with toasted fruit bread, lavouche, candied grapes & fruit (v)

cognac

hennessy cognac VSOP 16.0

courvoisier VSOP 16.0

paul giraud VSOP 18.0

paul giraud vielle reserve 25.0

hennessy XO 35.0

fortified wines

valdespino pedro ximenez 9.5

galway pipe tawny port 9.5

penfolds grandfather port 19.5

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\$15 EXPRESS LUNCH

available monday – friday, 11:30am – 3:00pm

daily curry special 15.0

please ask a staff member for today's curry.
served with papadums, rice and yoghurt

schnitzel: chicken or veal 15.0

chicken – crumbed chicken breast, served with lemon & parsley butter and a side salad (n)

veal – crumbed veal schnitzel, served with a mustard coleslaw salad (n)

*add fries \$4

miso tofu 15.0

delicately pan fried miso encrusted tofu served with a salad of haricot beans, tomato petals, blood orange segments, thai basil and spinach, finished with a chilli orange dressing (v,n,d)

BLT 15.0

bacon, lettuce, tomato, house-made mayonnaise in a three-tiered toasted sandwich, served with frites. we didn't really need to describe it, did we? (n)

steak sandwich 15.0

tender prime scotch fillet between two slices of char grilled ciabatta with lettuce, tomato, bacon, cheese, and caramelised onion, served with frites (n)

add a glass of beer or wine for \$5

Stella Artois 250ml

Boag's Premium Light

Redbank 'Emily' Sparkling

Oxford Landing Chardonnay 150ml

Oxford Landing Merlot 150ml

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CHILDREN'S MENU

available for children 12 and under only

fish & chips

12.0

battered fresh fish, served with salad, chips & tomato sauce (n,d)

napoli pasta

12.0

pasta served with a simple napoli sauce & cheese (v,n)

mini chicken schnitzel & chips

12.0

crumbed chicken tenderloins, served with salad, chips & tomato sauce (n)

*turn it into a mini-parma for an additional \$5!

drink (included)

choice of orange juice, cloudy apple juice, cranberry juice, pineapple juice, lemonade, lemon squash, pepsi or pepsi max

kids ice cream

4.0

2 scoops of vanilla ice cream, with 100's & 1000's and either strawberry or chocolate sauce

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