



HOPPETISERS

assorted olives	10.0
house mix of pitted kalamata and green olives – available all day and night (v,g,d,n)	
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)	
bread & dip	14.0
toasted ciabatta with our daily house made dip (v,n)	
bruschetta (4)	15.0
cherry tomatoes, bocconcini, basil and tomato chilli jam on grilled sourdough (v,n)	
popcorn chicken	16.0
southern fried chicken bites, served with harissa mayo (n)	
zucchini wedges	16.0
crumbed, served with garlic aioli (vegan,n,d)	
eggplant chips	16.0
crumbed, served with garlic aioli (vegan,n,d)	

LIGHTER MEALS

chicken & salad wrap	19.5
crumbed chicken w/ salad leaves, carrot, cucumber, tomato, cheese, and mustard mayo wrapped in a tortilla w/ fries (n)	
haloumi & salad wrap	19.5
grilled haloumi w/ salad leaves, carrot, cucumber, tomato, cheese, and mustard mayo wrapped in a tortilla w/ fries (v,n)	
susan's summer salad	24.0
rocket, endive, mixed leaves, cherry tomato, grilled yellow nectarine, feta, roasted pine nuts, basil, mint and an apple cider vinaigrette (v, vegan w/o feta) *add chicken tenders for \$5	
flash fried calamari	28.0
dusted with sichuan pepper & nori salt, house salad, garlic aioli and a lemon wedge (d,n)	

MAIN MEALS

chicken schnitzel	23.0
crumbed chicken breast with preserved lemon & parsley butter, and a house salad (n) *add fries for \$5	
curry of the day	24.0
please ask a staff member for today's curry. served with papadum & rice	
organic soba noodle salad	26.0
tossed w/ sesame soy dressing, marinated tofu, pickled vegetables, finished with crispy shallots, toasted sesame and chilli oil (n,d,vegan) *add chicken tenders for \$5 (not vegan)	
belgian steak sandwich	26.5
tender prime scotch fillet between char-grilled ciabatta with lettuce, tomato, bacon, cheese, mayonnaise, and caramelised onion, served with fries (n)	
wiener schnitzel	28.0
crumbed bobby veal, served with a mustard coleslaw (n) *add fries for \$5	
fish & chips	29.0
beer-battered barramundi, served with fries, salad, and tartare sauce (n,d) *can be grilled	
chicken parmigiana	30.0
crumbed chicken breast, our own napoli sauce, shaved ham, and grilled mozzarella cheese, with fries & salad (n)	
veal parmigiana	34.0
crumbed bobby veal, our own napoli sauce, shaved ham, and grilled mozzarella cheese, with fries & coleslaw (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	
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)	

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

beetroot burger 28.0

a char-grilled beetroot pattie with garlic aioli, lettuce, tomato, vegan cheese, grilled pineapple, and tomato chilli jam in a burger bun, served with fries (vegan,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 52.0

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)

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);

victorian aged 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,n)

big belgian share plate 79.0

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

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), 12.0

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