



## HOPPETISERS

<b>assorted olives</b>	10.0
house mix of pitted kalamata and green olives – available all day and night (v,g,d,n)	
<b>cheesy garlic bread (8)</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>bread &amp; dip</b>	14.0
toasted ciabatta with our daily house made dip (v,n)	
<b>bruschetta (4)</b>	15.0
cherry tomatoes, bocconcini, basil and tomato chilli jam on grilled sourdough (v,n)	
<b>popcorn chicken</b>	16.0
southern fried chicken bites, served with harissa mayo (n)	
<b>zucchini wedges</b>	16.0
crumbed, served with garlic aioli (vegan,n,d)	
<b>eggplant chips</b>	16.0
crumbed, served with garlic aioli (vegan,n,d)	

## LIGHTER MEALS

<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>susan's summer salad</b>	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	
<b>flash fried calamari</b>	28.0
dusted with sichuan pepper & nori salt, house salad, 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) *add fries for \$5	
<b>curry of the day</b>	24.0
please ask a staff member for today's curry. served with papadum & rice	
<b>organic soba noodle salad</b>	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)	
<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>	28.0
crumbed bobby veal, served with a mustard coleslaw (n) *add fries for \$5	
<b>fish &amp; chips</b>	29.0
beer-battered barramundi, served with fries, salad, and tartare sauce (n,d) *can be grilled	
<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>	34.0
crumbed bobby veal, our own napoli sauce, shaved ham, and grilled mozzarella cheese, with fries & coleslaw (n)	

## MUSSELS

<b>mussel pot</b>	34.0
1 kg of fresh dromana mussels steamed in traditional mussel pots. served with sliced sourdough. hearty and healthy! *add fries for \$5	
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

**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

butter-milk-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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