

BeerFood

Hors d'oeuvres and appetizers to share

Aged Gouda

cheese cubes traditionally served with Dijon mustard

7.50

Fried Mussels

lemon crumbed mussels with tartare sauce

8.50

Escargot

snails sautéed in garlic and herb butter with a touch of pastis

9.00

Mushroom a la Greque

button mushrooms cooked with garlic, thyme and white wine

8.50

Cheese Croquettes

mix of emmenthal, gruyere and parmesan lightly fried

9.00

Meatballs

minced pork and veal braised with witlof and abbey beer

8.00

Crispy Chicken

fried marinated chicken spare ribs with chilli salt

8.50

Duck Rillettes

shredded confit duck leg served with cornichons and toast

9.50

Cervelat

cold smoked pork sausage served with Dijon mustard

8.00

BELGIAN BEER CAFÉ EUREKA

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Entrée

Soup of the Day

Shrimp Croquettes **16.90**
potato, shrimp and bisque mix lightly crumbed and fried
served with fresh lemon and leaf salad

Liegeoise Salad **15.00**
green beans, potatoes, bacon and red onion pan tossed with
cabernet vinegar

Toast Champignon **14.90**
thick hollowed toast topped with parsley cream and roast
garlic mushrooms

House Smoked Salmon **16.90**
handcut Atlantic salmon cured and lightly smoked served
with Spanish onion, capers, crème fraiche and roggonbrot
toast

Taste of Belgium **16.90**
chef's selection of traditional hot and cold appetizers

Mussel Pots

*steamed black bay mussels served in traditional pots
accompanied with frites and house made mayonnaise*

Mariniere **25.50**
mussels steamed with white wine, celery, onion, leek and
thyme

Hoegaarden **25.50**
mussels steamed with orange, lemon zest, coriander and
Hoegaarden White beer

Provençale **25.50**
mussels steamed with tomato, red capsicum, black olives and
fresh basil

Spicy **25.50**
mussels steamed with chilli, lemongrass and coconut cream

Roquefort **25.50**
mussels steamed with blue cheese, cream and spinach

Grilled Mussels

Mussels Escargots Au Gratin **22.90**
half shell mussels grilled with garlic and parsley butter

Main

Carbonade Flamande **22.90**
Flemish beef and beer stew slow cooked with onion served with boiled potatoes

Vis en Frites **24.90**
Stella Artois beer battered fried fish served with sauce tartare and frites

Sausages and Stoemp **21.90**
char grilled pork sausages served with spinach and bacon stoemp and seeded mustard sauce

Filet Americain **24.90**
raw steak tartare seasoned with onion, capers and raw egg served with frites

Crispy Spatchcock **27.90**
roasted baby chicken with fried chat potatoes and parsley sauce

Flemish Hotchpotch **26.90**
traditional chacuterie broth with sausage, pork, pickled beef girello and winter vegetables

Steak Frites **29.90**
char grilled porterhouse served with frites, seasonal greens and red wine jus

pepper sauce extra 3.00
mushroom sauce extra 3.00

Fish of the Day

Around the Table

Frites and mayonnaise 7.00

Mixed leaf salad with seeded mustard dressing 8.00

Brussel sprouts with garlic butter 8.00

Spinach and bacon stoemp 7.50

Boiled potatoes with parsley butter 8.00

Dessert

Chocolate Mousse		11.90
Belgium's most famous dessert made with Callebaut chocolate		
Waffle Liege		9.00
toasted waffle with caramelized pearl sugar served with fresh cream		
	<i>fresh strawberries</i>	3.00
	<i>hot chocolate sauce</i>	2.50
Damme Blanche		8.00
three scoops of vanilla bean ice cream served with hot chocolate sauce		
Tart au Citron		11.90
lemon tart with clotted cream		
Belgian handmade Callebaut chocolates		8.90
served with espresso coffee or tea		
Cheese		16.90
selected cheeses served with lavosh and muscatels		

Fruit Beer

Belle Vue Kriek Draught	250ml	7.50
Timmermans Peche	250ml	10.50
Mort Subite Framboise	250ml	9.50
Floris Apple	330ml	9.50
Floris Frais	330ml	9.50
Floris Passion	330ml	9.50

Dessert Wine

2004	Mitchelton Blackwood Park Botrytis Riesling (Central Victoria)	100ml	9.00
		375ml	39.00
2000	De Bortoli 'Noble One' Botrytis Semillon (Riverina, N.S.W.)	375ml	49.00