



Beer Food

Hors d'oeuvres and appetizers to share

Aged Gouda cheese cubes traditionally served with Dijon mustard	7.50
Duck Liver Pate served with toast and condiments	9.00
Crispy Chicken fried wings rubbed with Congo spices	8.50
Pork Belly salted and twice cooked with pickled apple	11.00
Salt & Pepper Calamari served with lime aioli	10.50
Meatballs pork and veal balls braised with tomato and sage	9.50
Smoked Salmon Balls house smoked Atlantic salmon and rice balls with fresh dill lightly crumbed and fried	10.00



Entrée

Soup of the Day	9.50
Cheese Croquettes classic gruyere and emmenthal mix, lightly crumbed and fried, served with fresh lemon and fried parsley	15.50
Salade Liegeoise warm salad of kipfler potatoes, green beans and Kaiser lardons with shallot and sherry vinegar dressing	16.50
Fillet Americain raw steak tartare seasoned with onion, capers and raw egg served with crouton	17.90
House Smoked Salmon cured and lightly smoked Atlantic salmon, hand sliced and served with baby capers, spanish onion, mustard crème fraiche and toasted rogenbrotte	18.50
Charcuterie Board cold Belgian style cuts including ham hock terrine, cured meats, duck liver pate and weisswurst sausage, served with traditional accompaniments	21.00

Mussel Pots

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

Mariniere mussels steamed with white wine, celery, onion, leek and thyme	27.00
Saffron mussels steamed with fennel, shallots, saffron, white wine and cream	27.00
Provencale mussels steamed with tomato, garlic and basil	27.00
Spicy mussels steamed with chilli, lemongrass and coconut cream	27.00
Roquefort mussels steamed with blue cheese, cream and spinach	27.00



Main

Confit de Canard confit duck leg served on a cassoulet of tomato, haricot beans, Kaiserfliesch and Toulouse sausage	27.00
Vis en Frites Stella Artois beer battered fish served with sauce tartare and frites	25.00
Carbonade Flamande traditional Flemish beef stew braised with dark abbey beer, served with parsley and nutmeg spaetzle	26.00
Chicken Breast pan roasted with a mushroom and hazelnut stuffed leg served with boulangerie potatoes and roast chicken jus	27.00
Sausages Toulouse sausages chargrilled with a potato, bacon and spinach stoemp, caramelised onion jus	24.00
Slow Roasted Pork Belly served with parsnip puree and a shaved apple and fennel salad	28.00
Steak Frites 300g chargrilled '1824' porterhouse with frites, greens and Café de Paris butter	31.00
Fish of the Day	Market Price

Around the Table

steamed seasonal vegetables	9.00
salad of cos, orange, bacon and pinenuts	9.00
potato, Kaiser bacon and spinach stoemp	8.50
frites and Mayonnaise	7.50



Dessert

Chocolate Mousse Belgium's most famous dessert made with Callebaut chocolate served with a bitter orange syrup	12.00
Liege Waffle toasted waffle with caramelized pearl sugar served with rich chocolate sauce	12.00
Vanilla Bavarois with a sour cherry compote and hazelnut praline	12.00
Apple Strudel pastry filled with apple and Benedictine soaked currants served with clotted cream	12.00
Dark chocolate and espresso fondant soft centred, served with white chocolate anglaise	12.00
Belgian Guylian Chocolates served with espresso coffee or tea	8.90
Cheese Plate selected Australian and imported cheeses served with lavosh, crisp green apple and muscatels	18.50



Fruit Beer

Floris Apple	330ml	10.00
Lindemans Gueuze	375ml	12.50
Lindemans Pecheresse	375ml	12.50
Lindemans Cassis	375ml	12.50
Lindemans Framboise	375ml	12.50
Lindemans Kriek	375ml	12.50
Lindemans Faro	375ml	12.50

Dessert Wine

2006 Hollick 'The Nectar' Botrytis Riesling (Coonawarra, SA)	375ml	39.00
2003 Frogmore Creek Iced Riesling (<i>Coal River Valley, Tas.</i>)	375ml	46.00

Fortified Wine

Galway Pipe Tawny Port (<i>Regional Blend, S.A.</i>)	60ml	9.00
Seppelt Para Series 126 Liqueur Tawny Port	60ml	11.00
Penfolds Grandfather Liqueur Tawny Port (<i>Magill, S.A.</i>)	60ml	12.00
Joseph The Fronti IV (<i>Virginia, S.A.</i>)	375ml	65.00