

BeerFood

hors d'oeuvres and appetizers to share

Aged Gouda cheese cubes served in traditional style with Dijon mustard	8.00
Duck Liver Pate served with toast and condiments	9.00
Pork Belly salted and twice cooked with apple pickles	11.00
Meatballs pork and veal balls braised with tomato and sage	9.00
Cheese Croquettes gruyere and emmenthal squares with fresh lemon and fried parsley	9.50
Mushrooms on Toast creamy seasonal mushrooms on grilled bread seasoned with fresh herbs	8.50
Crumbed Mussels shelled mussels lightly fried and served with tartare sauce	8.00

Entrée

Salade Liegeoise warm salad of kipfler potatoes, green beans and Kaiser lardons with shallot and sherry vinegar dressing	16.50
Mussels Escargot Style gratinated half shell mussels in garlic and pernod butter	14.50
Charcuterie Board cold Belgian style cuts including twice cooked pork terrine on baby endive, cured meat, duck liver pate and weisswurst sausage	21.00
Ocean Trout cured with Genever gin and served with dill, watercress, onion, capers, horseradish cream and toasted rogenbrot	18.50
Filet Americain raw steak tartare seasoned with onion, capers, Dijon mustard, raw egg served with toast	18.50

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
Congo mussels steamed with cumin, coriander, nutmeg, cardamom and coconut milk	27.00
Roquefort mussels steamed with blue cheese, cream and spinach	27.00

Main

Confit de Canard confit duck leg served with a cassoulet of sausage, tomato and haricot beans	28.00
Sausages Grille pork Toulouse sausage served with du puy lentils and red wine jus	24.00
Vis en Frites Stella Artois beer battered fresh fish served with tartare sauce and frites	25.50
Chicken Waterzooi slow cooked chicken, boiled potatoes, julienne of leek and carrot in light cream broth	24.50
Poisson à la Meuniere whole rainbow trout oven baked with butter and lemon juice, served with fondant potato	28.50
Steak Frites 350g chargrilled porterhouse steak with frites and red wine jus	34.00

Around the Table

Baby spinach, avocado and pecan salad with lemon dressing	9.00
Steamed seasonal vegetables	9.00
Potato, Kaiser bacon and parsley stoemp	8.50
Frites and mayonnaise	7.50

Dessert

Chocolate Mousse **12.00**
Belgium's most famous dessert made with Callebaut chocolate served with
minted strawberries and clotted cream

Liege Waffle **12.00**
toasted waffle with caramelized pearl sugar served with rich chocolate sauce

Tart Citron **12.00**
short crust pastry, baked lemon curd with double cream

Guylian Chocolates **8.50**
Belgian made chocolate sea shells and your choice of coffee or tea

Cheese
selected Australian and imported cheeses served with lavosh, crisp green apple
and muscatel salad

One Cheese **8.50**

Two Cheeses **15.50**

Three Cheeses **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

N.V. Fratelli Moscato (*Yarra Valley, Vic.*) 375ml **39.00**

2008 Vasse Felix Cane Cut Semillon (*Margaret River, W.A.*) 375ml **46.00**

Fortified Wine

Galway Pipe Tawny Port (*Regional Blend, S.A.*) 60ml **9.00**

Seppelt Para Series 126 Liqueur Tawny Port 60ml **11.00**

Penfolds Grandfather Liqueur Tawny Port (*Magill, S.A.*) 60ml **12.00**

Joseph The Fronti IV (*Virginia, S.A.*) 375ml **65.00**