

Belgian Beer Café Bluestone



Beer Food

Hors d'oeuvres and appetizers to share

Aged Gouda cheese cubes served in traditional style with Dijon mustard	8.00
Pacific Oysters shucked to order and served with mignonette dressing	each 3.50
Salmon Fishcakes lightly fried served with preserved lemon, yoghurt, endives	9.50
Chicken Wings marinated in Hoegaarden, chilli and coriander served with mango chutney	9.00
Crispy Lolligo Squid served with lemon pepper, grilled lime	10.50
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
Hoegaarden mussels steamed with orange, lemon zest, coriander and Hoegaarden White beer	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

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Belgian Classics

Cheese Croquettes gruyere and emmenthal mix, lightly crumbed and fried, served with fresh lemon, fried parsley	15.50
Filet Americain hand cut raw steak tartare traditionally seasoned and served with egg yolk, croutons, watercress salad	18.00
Salade Liegeoise warm salad of kipfler potatoes, green beans and Kaiser lardons with shallots, sherry vinegar dressing	16.50
Rissoles pork, beef and thyme meatballs, braised in Leffe Brune with caramelised onion, witlof, served with frites	22.50
Seafood Waterzooi today's seafood cooked with potato, julienne vegetables in a light cream and pastis broth	27.50
Bouchee a la Reine chicken and forest mushrooms baked with béchamel served in a butter pastry case with confit shallots and dressed Belgian endive salad	26.00
Carbonnade Flamande traditional Flemish beef stew braised with dark abbey beer and baby onions served with parsley chat potatoes	26.50
Sausages and Stoemp Toulouse sausages chargrilled with root vegetable stoemp, crisp bacon, jus	25.50
Steak Frites 350g chargrilled porterhouse with frites, greens, red wine jus	33.00

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Seasonal Specials

Entree

Butternut Pumpkin Soup

served with Swiss brown mushrooms, white truffle ravioli, parmesan wafer

11.00

Rabbit and Pork Terrine

served with apple and prune relish, watercress salad, toast, pickled vegetables

15.00

Quail

poached and grilled served with honey mustard dressing, dauphine potato, roquette

16.50

Tarte Tatin

dried Roma tomatoes and confit shallots baked in pastry case served with sticky balsamic vinegar, baby herb salad

15.00

Main

Lamb Navarin

braised lamb shoulder served on baby winter vegetables, celeriac puree, thyme jus

27.50

Pork Belly

slow braised pork belly served with seared scallops, crushed peas, Madeira Port reduction

26.50

Kingfish Fillets

served with crab and herb tortellini, new potato salad with basil vinaigrette

28.50

Agnolotti Pasta

filled with roast pumpkin, kumera and crushed amaretti biscuit served with beurre noisette, shaved pecorino

21.00

Chicken Galantine

rolled chicken with prawn mousse, sweetcorn puree, caramelized witlof and jus gras

25.00

Around the Table

frites and mayonnaise

7.50

buttered green beans

8.00

Brussels sprouts sautéed with confit garlic and cumin

8.00

mixed leaf salad with shallots, seeded mustard dressing

7.50

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Dessert

Chocolate Mousse

Belgium's most famous dessert made with Callebaut chocolate served with macerated strawberries, whipped cream

12.50

Liege Waffle

toasted waffle served with rich chocolate sauce and whipped cream

12.00

Liege Waffle

toasted waffle served with caramelized Frangelico bananas and crushed hazelnuts

13.00

Pear and Apple Tart

served with cinnamon ice cream, butterscotch sauce

12.00

Chocolate Fondant

made with Callebaut chocolate served with berry compote, hazelnut praline, double cream

12.50

Strawberry Shortcake

filled with framboise strawberries served with vanilla bean marscapone

12.00

Belgian Guylian Chocolates

served with espresso coffee or tea

8.90

Cheese

selected Australian and imported cheeses served with fresh apple and pear, nuts, fig salami, crackers

1x cheese

8.50

2x cheese

15.50

3x cheese

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 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

2003 Frogmore Creek Iced Riesling (*Coal River Valley, Tas.*)

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

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Joseph The Fronti IV (Virginia, S.A.)

375ml

