

# Belgian Beer Café Eureka



## Beer Food

*Hors d'oeuvres and appetizers to share*

<b>Aged Gouda</b> cheese cubes traditionally served with Dijon mustard	<b>8.00</b>
<b>Pacific Oysters</b> shucked to order served with mignonette dressing	<b>each 3.50</b>
<b>Cauliflower Fritters</b> fried in chickpea batter served with spiced yoghurt	<b>9.00</b>
<b>Pickled Mussels</b> black bay mussels pickled with citrus, bay leaves and coriander	<b>8.00</b>
<b>Duck Liver Pate</b> served with croutons and condiments	<b>9.00</b>
<b>Spiced Calamari</b> lightly fried and served with lime aioli	<b>10.50</b>

## Mussel Pots

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

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

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## Belgian Classics

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

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## Seasonal Specials

### Entree

<b>Lamb Shank Soup</b> traditional country broth with pearl barley	<b>11.00</b>
<b>Ocean Trout</b> cured in vodka and citrus, served with grapefruit, shallots, dill, baby coriander	<b>16.00</b>
<b>Seared Scallops</b> with black pudding, sauce romesco, basil oil	<b>17.00</b>
<b>Crispy Fried Quail</b> served with salad of chorizo, parsley, pomegranate	<b>15.50</b>

### Main

<b>Orecchiette Pasta</b> tossed with sautéed forest mushrooms, thyme, green peas, chevre	<b>20.00</b>
<b>Pan Seared Duck</b> rare breast served with salad of confit duck leg, chestnuts and watercress, mandarin glaze	<b>28.00</b>
<b>Wild Barramundi</b> crisp skinned served with beetroot gnocchi, broccolini and a poached then fried egg	<b>29.50</b>
<b>Pork Cutlet</b> pan roasted and served with braised du puy lentils, pickled red cabbage, calvados jus	<b>27.50</b>

### Around the Table

frites and mayonnaise	<b>7.50</b>
buttered green beans	<b>8.00</b>
Brussels sprouts sautéed with confit garlic and cumin	<b>8.00</b>
mixed leaf salad with shallots, seeded mustard dressing	<b>7.50</b>
salad of cos, bacon, orange and pinenuts	<b>8.00</b>

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## Dessert

<b>Chocolate Mousse</b> Belgium's most famous dessert made with Callebaut chocolate, served with strawberry and mint salad	<b>12.00</b>
<b>Liege Waffle</b> toasted waffle with caramelized pearl sugar served with rich chocolate sauce	<b>12.00</b>
<b>Toffee Apple Terrine</b> served with double cream, rhubarb salsa	<b>12.00</b>
<b>Poached Winter Pear</b> in saffron and botrytis riesling syrup with honeyed mascarpone	<b>12.50</b>
<b>Belgian Guylian Chocolates</b> served with espresso coffee or tea	<b>8.90</b>
<b>Cheese Plate</b> Australian and imported cheeses served with lavosh, crisp green apple and muscatels	<b>18.50</b>

## Fruit Beer

Floris Apple	330ml	<b>10.50</b>
Lindemans Gueuze	375ml	<b>12.50</b>
Lindemans Pecheresse	375ml	<b>12.50</b>
Lindemans Cassis	375ml	<b>12.50</b>
Lindemans Framboise	375ml	<b>12.50</b>
Lindemans Kriek	375ml	<b>12.50</b>
Lindemans Faro	375ml	<b>12.50</b>

## Dessert Wine

2008 Fratelli Moscato ( <i>Yarra Valley, Vic.</i> )	375ml	<b>26.00</b>
2005 Joseph 'La Magia' Botrytis ( <i>McLaren Vale, S.A.</i> )	375ml	<b>57.00</b>

## Fortified Wine

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