

Beer Food

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
Mushrooms a la Grecque button mushrooms cooked with thyme, garlic and white wine	8.50
Cheese Croquettes mix of emmenthal, gruyere and parmesan lightly fried	9.00
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

Open Faced Toast

Chicken, avocado , lettuce and lemon mayonnaise	9.50
Sautéed mushrooms , shallots, hazelnuts and parsley	9.00
Smoked nut ham , confit tomato and brie	9.50
House smoked salmon , capers, Spanish onion and crème fraîche	12.50

Salad

Fried calamari , avocado, olives, cherry tomatoes, capers with rocket and aged sherry vinaigrette	15.50
Chicken , lardons, soft poached egg, parmesan and cos lettuce	14.50
Giant couscous , roast capsicum, cucumber, spinach, marinated feta, preserved lemon with yoghurt and mint dressing	14.50

BELGIAN BEER CAFÉ EUREKA

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Croque Grilled Sandwich

served with frites and salad

Croque Monsieur with smoked ham, gouda and béchamel **12.50**

Croque Provencale with tomato, zucchini, eggplant, parmesan and béchamel **12.50**

Croque Ardennes with gypsy speck, tomato, gouda and béchamel **12.50**

Pies

Beef Bourguignon Pie with potato mash, pea stoemp and gravy **12.50**

Chicken Chasseur Pie with potato mash, pea stoemp and gravy **12.50**

Chevre Tart with artichoke , tomato and side salad **12.50**

Mussel Pots

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

	500g	1kg pot
Mariniere mussels steamed with white wine, celery, onion, leek and thyme	15.50	25.50
Hoegaarden mussels steamed with orange, lemon zest, coriander and Hoegaarden White beer	15.50	25.50
Provençale mussels steamed with tomato, red capsicum, black olives and fresh basil	15.50	25.50
Spicy mussels steamed with chilli, lemongrass and coconut cream	15.50	25.50
Roquefort mussels steamed with blue cheese, cream and spinach	15.50	25.50

Grilled Mussels

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

Mains

Meatballs **14.50**
braised with Leffe Brune served on mashed potato

Chicken **15.50**
marinated grilled chicken served with caponata

Veal Schnitzel **15.50**
crumbed with parmesan and parsley with potato salad

Corned Beef **15.50**
served with baby vegetables and seeded mustard sauce

Fish of the Day

Sides

Frites and mayonnaise 7.00

Mixed leaf salad with sherry vinaigrette 7.00

Sauteed spinach, lemon and garlic 8.00

Desserts

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

fresh strawberries 3.00
hot chocolate sauce 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