

FOOD

UNCEASINGLY
INQUISITIVE

SACCHAROMYCES

SHAMELESSLY
POPULIST

FERMENTALISTS

MEATBALLS

Our meatballs are inspired by the Belgian Boulet. This traditional dish is a staple in homes and restaurants across the Belgium . It is essentially a giant meatball swimming in gravy. If it is good enough for the people that have centuries of experience crafting the ultimate beer culture, who are we to argue.

BUILD YOUR OWN

1

HOW HUNGRY ARE YOU?

- Single Boulet - \$13
1 Boulet / 1 sauce
- Boulet & Side - \$20
1 Boulet / 1 sauce / Side
- Double Boulet - \$31
2 Boulets / 2 sauces / 1 side

2

CHOOSE YOUR BALL

- Traditional (Beef/Pork)
- Vegan
- Chef's Special

3

CHOOSE YOUR SAUCE

- Beer Gravy
- Waterzoï - White gravy
- Tomato & Basil

4

CHOOSE YOUR SIDE (ADD EXTRA SIDE \$7)

- Wedges
- Cheesy mash potato
- Brussel Sprouts

5

ADD A SNEAKY BEER

- Schønner at pot price for house beer.

ADD A SNEAKY SWEET

- Warm Belgian style waffle topped with vanilla ice-cream and stout chocolate coulis +\$9

ADD EXTRAS

- Bacon - \$3
- Cheese - \$3
- Bacon & Cheese - \$5

CHEF'S PLATES

CHEF'S CHOICE \$39

Chef's finest cut cooked to his own heart's desire. Something seasonal and a little spesh. Ask staff or check the board for today's offering.

CHEF'S CLASSIC \$29

Chef's old family favourites. Simple and delicious. But better than you remember. Ask staff or check the board for today's offering.

ON BREAD

MEATBALL BAGUETTE \$20

Traditional Belgian Boulettes (mini meatballs) with slaw, red onion, sundried tomato and gravy on a fresh toasted baguette. Served with wedges.

VEGAN-BALL BAGUETTE \$20

Vegan Belgian Boulettes (mini vegan-balls) with slaw, red onion, sundried tomato and gravy on a fresh toasted baguette. Served with wedges.

REUBEN \$22

Pastrami topped with slaw, cheese, chipotle mayo, mustard and pickles on toasted light rye.

FRIED CHICKEN BAGUETTE \$20

Fried chicken tenders with slaw, red onion, sundried tomato and gravy on a fresh toasted baguette. Served with wedges.

ADD EXTRAS

Bacon - \$3

Cheese - \$3

Bacon & Cheese - \$5

SALAD

SACCH SALAD \$14

Mixed garden salad with lettuce, slaw, sun dried tomato, red onion, herbs, nuts, and dried fruit drizzled with a light vinaigrette

ADD EXTRAS

Traditional Boulettes (mini meatballs) \$6

Vegan Boulettes (mini vegan-balls) \$6

Fried Chicken Tenders \$6

SWEET

BELGIAN WAFFLE \$11

Warm Belgian style waffle topped with vanilla ice-cream and stout chocolate coulis

DIETARY

Please enquire at the bar for any dietary concerns. We have a small kitchen, but will accomodate where possible

SNACK-AROMYCES

..... HOT COLD

BAKED BRIE \$12

Baked with beer to gooey perfection, served with a freshly toasted baguette.

FRIED BRIE \$12

Crumbed and fried to gooey perfection, served with a sweet dipping sauce.

FRIED CHICKEN BITES \$12

Boneless chicken tenders with Cajun style batter

BELGIAN MEATBALLS \$12

Classic Belgian Boulettes (mini meatballs) braised in beer gravy. Select from Traditional or Vegan.

BGC BREAD \$11

Baguette covered with bacon, garlic, & grilled cheese.

TCB BREAD \$11

Baguette covered with tomato, bacon & grilled cheese.

FRESH BRIE \$12

Fresh brie served with a freshly toasted baguette, dried fruits and nuts.

PASTRAMI \$12

House pastrami served with a freshly toasted rye.

PICKLED EGGS & CHEESE \$11

House pickled eggs with cheddar cubes rolled in pepper and cumin.

OLIVES & PICKLES \$11

Served with a freshly toasted baguette.

DIP DUO \$11

House made tapenade and seasoned ricotta dip served with a freshly toasted baguette.

WEDGES WITH SAUCE \$9

Deep fried potato wedges with your choice of sauce: Tomato, BBQ, Aioli, Chipotle Mayo or Sour Cream.

..... TABLE PLATTERS

MEGA BANQUET \$85

Fried chicken bites, Belgian meatballs, baked camembert, pastrami, dips, pickled eggs, cheddar, olives, pickles, wedges, and a tomato, bacon & grilled cheese baguette.

BIG BANQUET \$50

Fried chicken bites, Belgian meatballs, baked camembert, wedges, and a tomato, bacon & grilled cheese baguette.