

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 - \$14
1 Boulet / 1 sauce
- Boulet & Side - \$21
1 Boulet / 1 sauce / Side
- Double Boulet - \$31
2 Boulets / 2 sauces / 1 side

2

CHOOSE YOUR BALL

- Traditional
Beef&Pork)
- Vegan
- Chicken

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 EXTRAS

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

CHEF'S PLATES

Belgian cuisine is considered to have finesse of French cooking with the portion size of German. That sounds pretty good to us, so Chef has created a selection of Belgian inspired mains. All plates served with a side of house made frites.

BEEF STEAK-FRITES

300g rump steak seasoned lightly, cooked perfectly and served with a traditional Belgian Lapin sauce and a pile of house made frites. \$33

LAMB CHOPS

Seasoned and grilled lamb chops served with beer gravy and a pile of house made frites. \$29

LAMB SHANKS (BEER BRAISED)

Lamb shanks are slowly braised in a stock of dark beer, dried figs and spices. Served with frites. \$29

PORK BELLY

Smoked then seared pork belly with a sauce of beer, stock, lemon, apples and butter. \$25

BEEF STEW (FLEMISH-STYLE)

Stoefvles-freet (beef stew) is a staple of Belgian cuisine: a stew of beef and onion cooked overnight in a stock beer and spices. \$25

EXTRA SIDES

- Cheesy mash potato \$7
- Brussel Sprouts \$7
- Salad \$7

..... HAVE IT ON BREAD

MEATBALL BAGUETTE

Traditional Belgian Boulettes (mini meatballs) with slaw, tomato, cucumber, red onion, fresh herbs and gravy on a fresh toasted baguette. \$18

VEGAN-BALL BAGUETTE

Vegan Belgian Boulettes (mini vegan-balls) with slaw, tomato, cucumber, red onion, fresh herbs, and gravy on a fresh toasted baguette. \$18

REUBEN

House made Pastrami topped with slaw, cheese, chipotle mayo, mustard and pickles on toasted light rye. \$21

FRIED CHICKEN BAGUETTE

Fried chicken tenders with slaw, tomato, cucumber, red onion, fresh herbs and gravy on a fresh toasted baguette. \$18

ADD EXTRAS

• Bacon - \$3

• Cheese - \$3

• Frites - \$7

SNACK-AROMYCES

Just looking for a little bite. Here's your answer. Chef has curated a list of the perfect snacks to pair with your drink.

SNACK PLATTER

Can't decide? Grab the lot. Fried chicken bites, belgian meatballs, baked brie, frites, and garlic cheese bread. \$55

BAKED BRIE

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

Half \$15. Full \$24

GRILLED BONE MARROW

Seasoned and grilled bone marrow, served with toasted bread. \$12

FRIED CHICKEN BITES

Boneless chicken tenders with Cajun style batter. \$12

GARLIC CHEESE BREAD

Baguette covered with confit garlic & grilled cheese. \$11

Add Bacon +\$3

BELGIAN MEATBALLS

Classic Belgian Boulettes (mini meatballs) braised in beer gravy. Select from Traditional or Vegan. \$12

DIP DUO

House made hummus and tapenade served with a freshly toasted bread. \$11

GARDEN SALAD

Mixed garden salad with lettuce, slaw, red onion, herbs, nuts and dried fruit drizzled with a light vinaigrette. \$11

HOUSE MADE FRITES

Potatoes baked first then sliced, fried and seasoned. Served with aioli. \$9

ADD EXTRAS

- Fried Chicken \$7
- Traditional Boulettes (mini meatballs) \$7
- Vegan Boulettes (mini vegan-balls) \$7

DIETARY

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

TO ORDER

Just head up to the bar, let us know your table number or use the fancy QR code on your table. We'll do the rest.