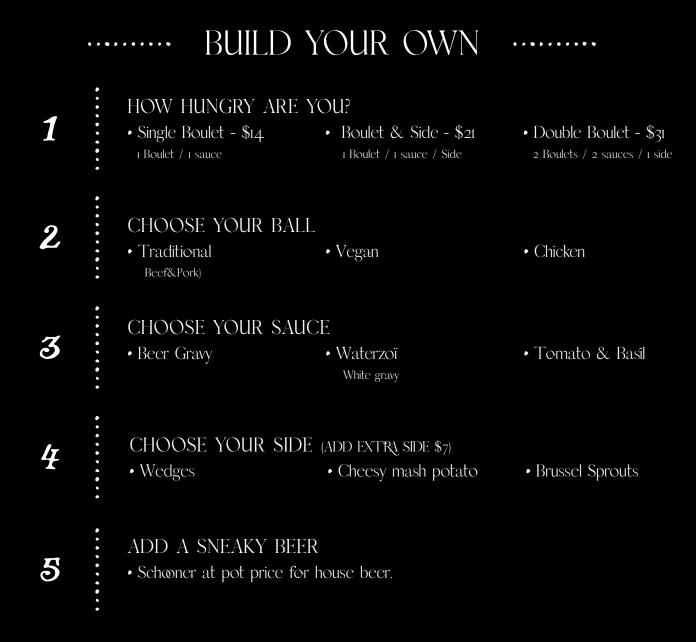
FOOD



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.



ADD EXTRAS

• Bacon - \$3

• Cheese - \$3

Bacon & Cheese - \$5

GHEF'S PLATES

Belgian cuisine is considered to have finese 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 SHANKS (BEER BRAISED)

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

BEEF STEW (FLEMISH-STYLE)

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

LAMB CHOPS

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

PORK BELLY

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

REUBEN

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

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

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

GRILLED BONE MARROW

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

GARLIC CHEESE BREAD

Baguette covered with confit garlic & grilled cheese. \$11 Add Bacon +\$3

DIP DUO

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

HOUSE MADE FRITES

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

DIETARY

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

BAKED BRIE

Baked with beer to goey perfection, served with a freshly toasted bread. Half \$15. Full \$24

FRIED CHICKEN BITES

Boneless chicken tenders with Cajun style batter. \$12

BELGIAN MEATBALLS

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

GARDEN SALAD

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

ADD EXTRAS

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

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.