



Welcome to the **Belgian Beer Café Melbourne**.

We are delighted to share our passion for great beer, food and wine with you, and are here to ensure you enjoy your experience at **The Belgian**, through our dedicated service, and the three key areas that make this venue unique:

Beer:

Belgium alone produces over 2000 beers and we've sacrificed ourselves (someone had to!) trying – almost – all of them, so that we can select and bring you the best of the various styles.

You'll find the classics on tap and many more in our bottled beer range. We encourage you to try something new and broaden your beery horizons.

Our guest beer taps feature an ever-changing range of fine brews from craft, micro and specialist brewers, so there is always something new for you to try.

The range is extensive, but don't be overwhelmed. Please ask our advice, we are here to help!

Food:

Our menu features a mix of classic Belgian specialties and Australian cuisine.

Whether for an intimate three-course dinner or a relaxed gathering of friends sharing platters, our menu is created to satisfy your every need.

Naturally, we also cater for events small and large, from cocktail soirées to grand dinner parties and impressive boardroom lunches.

Wine:

If beer is not your thing, we keep wine lovers happy with a carefully chosen selection of International and Australian wines.

HOPPETISERS

assorted olives marinated mt zero olives, including kalamata, blonde kalamata, arbequina, manzanilla and ligurian (v,g,d,n)	beer match: belgian triple	8.0
cheesy garlic bread ciabatta smothered with garlic & parsley butter, topped with grilled tasty cheese (v,n)	beer match: blonde trappist ale	9.0
belgian cheese croquettes a blend of soft belgian cheeses, crumbed, rolled and served bite-size with rocket & lemon (v,n)	beer match: india pale ale	11.0
fries & gravy our famous belgian fries served with a bowl of rich gravy (n,d)	beer match: all beer!	12.0
country-style pork terrine served with apple & ginger chutney and grilled sour dough	beer match: pale ale	12.5
bruschetta (4) cherry tomatoes, bocconcini and basil on grilled sour dough (v,n)	beer match: red ale	12.5
BBQ chicken wings (6) bowl of corn fed chicken wings basted with a tangy house made BBQ sauce, finished with toasted sesame seeds (n)	beer match: pale ale	15.0
flash fried camembert lightly crumbed camembert served with walnut praline, glazed cranberries and char-grilled sour dough (v)	beer match: belgian pale ale	16.0
moroccan lamb sliders (3) spiced lamb kofta with baby cos, hummus and tzatziki (n)	beer match: india pale ale	16.0
vegetarian sliders (3) tempura zucchini, baby spinach and wasabi mayonnaise (v,n)	beer match: pale ale	16.0
thai spiced calamari lightly fried calamari served with a shredded green papaya, apple & peanut salad, coriander, and lime aioli (g,d)	beer match: wheat beer *main size	17.0 28.0

v = vegetarian, n = nut free, g = gluten free, d = dairy free

*NB: all products are prepared in areas that have also had nuts and gluten products.

Severe allergies are not protected

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SHARE PLATES

cheese board	beer match: trappist ale	22.0
berry's creek mossvale blue (south gippsland, vic): rich blue cows milk; woombye vintage cheddar (woombye, qld): 20 month aged artisan cheddar; enterprize double-cream brie (western districts, vic): organic cows milk creamy soft cheese; served with toasted ciabatta, lavouche, and candied grapes (v,n)		
butcher's block	beer match: amber ale	25.0
our house charcuterie platter: paper thin slices of prosciutto, grilled chorizo, country-style pork terrine, house marinated mt zero olives, char grilled sour dough and onion jam		
vegetarian grazing plate	beer match: india pale ale	25.0
falafel & hummus, organic olives, artichoke & feta, papaya & apple salad, grilled zucchini with lemon & mint, served with char-grilled ciabatta (v,n,g – w/o ciabatta, vegan w/o feta)		
pork knuckle	beer match: wheat beer	45.0
roasted 1.4kg pork knuckle with saurkraut, garlic mash and apple sauce. enormous! big enough for 2 to share! (g,n)		
BBC share plate	beer match: india pale ale	54.0
belgian cheese croquettes, lamb kofta sliders (4), country-style pork terrine, barbeque chicken wings, a petite pot of mussels mariniere, and house-marinated mt zero olives – ideal for a group to share!		

MUSSELS

fresh portarlington or dromana mussels steamed in traditional pots.

*add fries for \$4

mariniere	beer match: wheat beer	30.0
white wine, celery, onion, leek, garlic & thyme (n,g)		
provençale	beer match: dark ale	30.0
tomato, garlic & basil (n,g,d)		
spicy	beer match: ipa	30.0
chilli, lemongrass, bean shoots and coconut cream (n,g,d)		
roquefort	beer match: blonde trappist ale	30.0
blue cheese, cream & spinach (n,g)		

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MAIN MEALS

- curry of the day** **beer match:** india pale ale 19.0
please ask a staff member for today's curry. served with papadums, rice and yoghurt
- bbc summer salad** **beer match:** sour ale 19.0
cos lettuce tossed with rocket leaves, carrot, cucumber, quinoa, and pumpkin seeds. finished with a sweet honey and mustard aioli (v,g,n)
*add grilled chicken for \$4
- chicken schnitzel** **beer match:** pale ale 23.0
crumbed chicken breast with preserved lemon & parsley butter, and served with a green salad (n) *add fries for \$4
- cauliflower & kale salad** **beer match:** pale ale 23.0
florets of cauliflower tossed with kale, rocket leaves, quinoa, baby carrots, and pomegranate seeds. finished with tahini dressing (v,g, vegan)
- wiener schnitzel** **beer match:** wheat beer 26.0
crumbed milk-fed baby veal schnitzel, served with a mustard coleslaw (n)
*add fries for \$4
- chicken parmigiana** **beer match:** pale lager 27.5
crumbed chicken breast, smothered in our own napoli sauce, shaved ham, and grilled mozzarella cheese, served with fries and salad (n)
- fish & chips** **beer match:** pale lager 28.0
port philip bay gummy shark fried in stella artois beer batter, served with fries, salad and tartare sauce (n) *can be grilled
- thai spiced calamari** **beer match:** wheat beer 28.0
lightly fried calamari served with a shredded green papaya apple & peanut salad, coriander, and lime aioli (g,d)
- veal parmigiana** **beer match:** red ale 29.5
crumbed milk-fed baby veal, smothered in our own napoli sauce, shaved ham, and loads of grilled mozzarella cheese, served with fries and mustard coleslaw (n)
- salmon fillet** **beer match:** india pale ale 32.0
pan-fried tasmanian salmon with spiced carrot & asparagus, topped with crispy-fried leek a petite herb salad (g,n)
- pork knuckle** **beer match:** lambic or sour ale 45.0
roasted 1.4kg pork knuckle with sauerkraut, garlic mash and apple sauce. enormous! big enough for 2 to share! (n,g)

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FROM THE GRILL

the belgian beef burger beer match: pale ale 24.0

char grilled black angus beef pattie with smokey bacon, tasty cheese, tomato, lettuce, chilli pickles, dijon mustard and dill mayonnaise on a brioche burger bun, served with fries and onion rings *add fried egg for \$2 (n)

the belgian veggie burger beer match: pale lager 24.0

herb and parmesan crumbed field mushroom, with walnut pesto, saganaki cheese, lettuce, tomato and dill mayonnaise, served with fries and onion rings (v,n)

sausages and stoemp beer match: dark trappist ale 28.0

weisswurst and bratwurst sausages, served with stoemp (*belgian style smashed potatoes with bacon and onion*), caramelised onion and red wine jus (n,g)

300g wagyu rump beer match: pale ale 38.0

prime grade, grain-fed beef, aged a minimum of 100 days. served with fries & salad (n,g)

300g porterhouse beer match: dark ale 44.0

300g john dee gold (qld) sirloin, 150 day dry aged. served with fries & salad (n,g)

steaks served with the following sauces, please choose one:

red wine jus

peppercorn sauce

mushroom sauce (not gf)

gravy (not gf)

*extra sauces \$2 each

SIDE DISHES

mixed leaf salad w/ mustard vinaigrette (v,n,g,d) 10.0

mustard coleslaw (v,n,g,d) 10.0

iceberg lettuce w/ yoghurt dressing & cranberries (v,n,g) 10.0

watermelon salad w/ feta, red onion & lemon aged balsamic dressing (v,n,g) 10.0

sautéed broccolini w/ lemon, parsley & almonds (v,g) 10.0

creamy potato mash (v,n,g) 10.0

fries & mayonnaise (v,n,g,d) 10.0

sauerkraut (v,n,g) 5.0

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DESSERTS

affogato

beer match: stout 9.0

vanilla bean ice cream and romcafé espresso coffee (v,g)
choose one of these liqueurs for an additional \$6:

frangelico hazelnut liqueur

disaronno amaretto

baileys irish cream

liquor 43 vanilla

kahlua coffee liqueur

belgian waffles

beer match: chocolate porter 12.0

house made belgian waffles served with orange caramel, ice cream and hot chocolate sauce (v,n)

warm banana pudding

beer match: belgian wit beer 12.0

served with caramel popcorn, vanilla icecream and salted carmel sauce (v,n)

cheese board

beer match: blonde trappist ale 22.0

berry's creek mossvale blue (south gippsland, vic): rich blue cows milk;

woombye vintage cheddar (woombye, qld): 20 month aged artisan cheddar;

enterprize double-cream brie (western districts, vic): organic cows milk creamy soft cheese;

served with toasted ciabatta, lavouche, candied grapes & fruit (v)

cognac

hennessy cognac VSOP 16.0

courvoisier VSOP 16.0

paul giraud VSOP 18.0

paul giraud vielle reserve 25.0

hennessy XO 35.0

fortified wines

valdespino pedro ximenez 9.5

galway pipe tawny port 9.5

penfolds grandfather port 19.5

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\$15 EXPRESS LUNCH

available monday–friday, 11:30am – 3:00pm

daily curry special

15.0

please ask a staff member for today's curry.
served with papadums, rice and yoghurt

schnitzel: chicken or veal

15.0

chicken – crumbed chicken breast, served with lemon & parsley butter
and a side salad (n)

veal – crumbed baby veal schnitzel, served with a mustard coleslaw (n)

*add fries \$4

vege burger

15.0

herb and parmesan crumbed field mushroom, with walnut pesto,
saganaki cheese, lettuce, tomato and dill mayonnaise, served with
onion rings (v,n)

*add fries \$4

BLT

15.0

bacon, lettuce, tomato, house-made mayonnaise in a three-tiered
toasted sandwich, served with fries. we didn't really need to describe
it, did we? (n)

steak sandwich

15.0

tender prime scotch fillet between two slices of char grilled ciabatta
with lettuce, tomato, bacon, cheese, mayonnaise and caramelised
onion, served with fries (n)

add a glass of beer or wine for \$5

Stella Artois 250ml

Redbank 'Emily' Sparkling

Melbourne Bitter 285ml

Oxford Landing Chardonnay 150ml

Cascade Light 375ml bottle

Oxford Landing Merlot 150ml

PS upsize for only \$10!

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KID'S MENU

available for children 12 and under only

fish & chips

12.0

battered fresh fish, served with salad, fries & tomato sauce (n,d)

mini chicken schnitzel

12.0

crumbed chicken tenderloins, served with salad, fries & tomato sauce (n)

*turn it into a mini-parma for an additional \$5!

cheeseburger

12.0

char-grilled beef burger in a bun with cheese and tomato sauce, served with fries (n)

drink (included)

choice of orange juice, cloudy apple juice, cranberry juice, pineapple juice, lemonade, lemon squash, pepsi or pepsi max

kids ice cream

4.0

2 scoops of vanilla ice cream, with 100's & 1000's and either strawberry or chocolate sauce

*add mini marshmallows OR M&Ms for \$2

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