


Entree

Fresh Oyster - natural on ice with lemon	4,0 (1)	19,0 (6)	36,0 (12)
Hot Oyster - kilpatrick	4,5 (1)	20,0 (6)	38,0 (12)
Marinated Olives - manzanilla, barnea & piqual olives, sourdough bread			9,0
Aubergine & goats cheese galette - pear, candied walnut salad, lime vinaigrette			17,0
Prawns in beer - king prawns, Leffe Blonde glaze, garlic chive cream sauce			17,0
Poached pears - prosciutto wrapped herbed fetta log, lavosh crisp breads, port syrup			18,0
Spiced lamb fillet salad - roast beetroot, green beans, orange, almonds & watercress			19,0
Sugar cured duck breast ham - sautéed honeydew melon, mizuna leaf & crostini salad			20,0
Plat Belge - <i>Belgian tasting plate - see specials as it changes daily</i>			26,0

Main

Beef burger - lettuce, swiss cheese, tomato, bacon, beetroot relish, tomato sauce & frites			22,0
Fettuccine - roast chicken, butternut pumpkin, spinach, pine nuts & basil pesto			24,0
Crispy skin chicken breast - parsnip mash, roast asparagus, salsa verde			31,0
Salmon fillet tea smoked - cherry tomato & caper compote, broccolini, avocado salsa			31,0
Rabbit - flambéed in cognac, royal blue potato gratin, grilled courgettes, cherry relish			32,0
Seared barramundi - mussels, kalamata olive & fennel risotto, tomato vinaigrette			34,0
Red wine pot roasted lamb shoulder - date & pistachio stuffing, polenta cake, swiss chard, cranberry jus			34,0
 Graziers porterhouse (250gram) - <i>both served with rosemary & sea salt roasted kipler potato,</i>			34,0
Graziers beef fillet (200gram) <i>confit shallots & your choice of bearnaise or maderia sauce</i>			38,0

Mussels

1 kilogram of mussels, pomme frites, Belgian mayonnaise			28,0
- moules marinare, garlic, shallot, white wine, cream			
- chilli, white wine, tomato, basil			

Sides

Garden Salad	12,0		
Steamed seasoned vegetables			13,0
Pomme Frites with traditional Belgian mayonnaise	small	8,0	large 11,0

Desserts

Belgian Waffles			13,0
- vanilla pod ice cream, strawberries & chocolate sauce			
- rhubarb compote, ginger spiced double cream, basil sugar			
- grilled banana, honey lemon yoghurt, pistachio crumbs			
Crème Caramel - almond biscotti			13,0

Cheese (served with quince paste, apple, fruit bread & sesame lavosh)

Blu Mello (Copenhagen, Denmark) - Cows milk blue. Dense palate, savoury tang to finish			
Jindi Triple Brie (Jindivick, Victoria) - Soft cows milk brie. Rich, creamy & indulgent			
Maffra Cheddar (Gippsland, Victoria) - hard cows milk cheddar. Sweet nutty finish			

Any One 10,0

Any Two 16,0

All Three 20,0

All prices GST inclusive - All food must be consumed on the Premises