





CUISINE À LA BIÈRE



With over 600 different beers and centuries of brewing tradition – Belgium holds the rightful position of the world's greatest beer producing nation. And with more Michelin star restaurants per capita than France, Belgians take the business of beer and food matching seriously.

At The Occidental Beer Café we have simplified things by indicating our beer recommendations next to the dish they best complement. We have also flagged traditional Belgian dishes or those where beer is an integral part of their recipe – Cuisine à la Bière.



Smakelijk ~ Bon Appétit!



BIER • BIÈRE • BEER



Stella Artois

Stella Artois complements food with simple natural flavours, and the hops work very well to balance out the oils of fried dishes. Perfectly matched with moules frites or steak frites.

Hoegaarden White

A subtle Hoegaarden matches best with white fish and seafood dishes. Steamed mussels with coriander or roasted salmon are well married to a fresh glass of Hoegaarden White.

Leffe Blonde

The Leffe Blonde helps bring out the flavours in slow cooked meat dishes such as lamb shanks or dishes with cured meats like bacon and other fine charcuterie.

Leffe Dark

Leffe Dark balances rich country-style beef dishes with strong flavoured sauces and chocolate desserts. It can be paired perfectly with Flemish stew and stoemp.

Belle-Vue Kriek

The powerful cherry aroma leads to a burst of sweet fruit with a touch of sourness in the finish. Great as an aperitif or with berry waffles.

Chimay

Chimay Red, with subtle spice and a delicate bitterness, points to marinated lamb or a semi-soft cheese. **Chimay White (Triple)**, features fresh hop, & fruit flavours to highlight its bitterness and enhances a chicken and mushroom crepe or a slice of apple strudel. **Chimay Blue**, with rich port & fruit elements the strong bottle-conditioned, Chimay Blue works perfectly with fine blue cheese.



Hoegaarden



Leffe



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MOSSELEN • MOULES • MUSSELS



The national dish of Belgium, and a delicacy throughout the world, mussels are a versatile source of protein, iron & Omega-3. The New Zealand native Green-lipped Mussels we serve are sourced from the clear, sheltered waters off the western coast of the Coromandel Peninsula.



MOSSELEN MET FRIETEN MOULES FRITES • MUSSELS POT



One kilo of mussels, served in a traditional enamel pot, accompanied by golden frites and a creamy homemade mayonnaise. It is tradition in Belgium to use the first shell from a pot as pincers with which to eat the remaining mussels.

Garlic, celery & onion \$19.00
(Beer Match - Stella Artois)

Lobster & brandy bisque \$19.00

Coriander & lemon \$19.00
(Beer Match - Hoegaarden White)

**Coconut cream &
lemongrass curry \$19.00**

Blue cheese & spinach sauce \$19.00

Chef's Special mussel pot \$19.00
Ask your waiter for day's selection.



MOSSELEN GEGRATINEERD MOULES GRATINEES • MUSSELS PLATTERS



Grilled mussels with a topping of your choice:

Occidental \$16.50

Garlic & herb butter (Beer Match - Stella Artois).

Poulette \$16.50

Creamy mushroom, lemon & cheese.

Po Pei \$16.50

Spinach, cheese & bacon (Beer Match - Leffe Blonde).

Espagnole \$16.50

Olive oil, garlic, chilli & parsley.

Chef's Special Mussel Platter \$16.50

Ask your waiter for day's selection.



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VOORGERECHTEN • ENTRÉES • STARTERS



Garlic & Herb Ciabatta Loaf \$7.50

Bread & Dips \$9.50

Selection of breads with herb butter & dipping oil.

Seafood Chowder \$13.50

A classic rich soup of calamari, fish & mussels, served with fresh bread.
(Beer Match - Stella Artois)

Soup of the Day \$9.50

Ask your waiter for today's special.

 **Hoegaarden Pâté \$12.50**

Homemade pâté made with Hoegaarden White, served with crostini & onion relish.

Pinenut & Parmesan Salad \$12.00

A mesclun salad of roasted pinenuts, shaved parmesan & rocket pesto.

 **Tomato & Shrimp Salad \$14.00**

A traditional Belgian entrée with mesclun leaves & light mayonnaise.



OESTERS • LES HUITRES • OYSTERS



Clevedon Coast Oysters

Served in their shell with bread & butter.

Natural - Chilled.

½ doz **\$15.00** / 1 doz **\$28.00**

Kilpatrick – Warm, with bacon.

½ doz **\$16.00** / 1 doz **\$30.00**



SCHOTELS • LES PLATS • PLATTERS TO SHARE



Seafood Platter Small \$26.00 / Large \$39.00

A selection of mussels, calamari, salmon nibbles, scampi, oysters & shrimp salad with ciabatta.

Deli Platter Small \$26.00 / Large \$39.00

A charcuterie selection of cured meats, pâté, pickles & cheese with ciabatta.

Cheese Platter Small \$22.00 / Large \$35.00

A selection of fine NZ Cheeses, served with fig chutney & fresh fruit.



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LICHTE SCHOTELS PLATS LEGRS • LIGHT MEALS



 **Chicken & Mushroom Crêpe \$18.00**

A creamy chicken & mushroom filled crêpe, served with a mesclun salad & frites.
(Beer Match - Chimay White)

 **Belgian Meatloaf \$14.50**

A traditional meatloaf of beef, pork & bacon, served with stoemp & onion gravy.

 **Ribs with Frites \$22.00**

Oven-roasted pork ribs marinated in Kriek, served with frites & mayonnaise.
(Beer Match - Belle Vue Kreik)

Caesar Salad \$14.50

Cos lettuce, parmesan, bacon, croutons, poached egg,
& anchovy mayonnaise. With chicken \$17.00

Corn & Ricotta Fritters \$16.00

With a mesclun salad & tomato relish.

Lemon Pepper Calamari \$18.00

Crumbed calamari, served on a cos salad, sweet chilli & tartare sauce & frites.
(Beer Match - Stella Artois)

Mediterranean Vegetable Tart \$16.00


With salad greens & mango chutney.

Lamb & Feta Salad \$17.50


Warm salad of Moroccan-spiced lamb, feta & kumara crisps with balsamic vinaigrette.

Salmon & Kumara Stack \$17.50

A salad of smoked salmon, roasted kumara, capers, salad greens & dill dressing.



SUPPLEMENTS • EXTRA • SIDES



Garlic & Herb Ciabatta Loaf.....	\$7.50
Potato Dauphinoise.....	\$6.50
Seasonal Vegetables.....	\$6.50
Steamed Green Beans.....	\$6.50
Belgian frites with mayonnaise.....	\$6.50
Green Leaf Salad.....	\$6.50



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HOOFDGERECHTEN • PLATS PRINCIPLES • MAINS



Flemish Stew \$15.50

A traditional stew of beef braised in Lefse Dark, served with your choice of frites or stoemp.
(Beer Match - Lefse Dark)



Belgian Sausages \$16.50

Char-grilled pork sausages with onion gravy, served with frites or stoemp.



Lamb Shanks One \$18.50 / Two \$26.50

Slow roasted in Lefse Blonde, served with potato dauphinois, & onion gravy.
(Beer Match - Lefse Blonde)



Chicken Vol-au-Vent \$19.50

Chicken, mushroom & leeks cooked in a creamy white sauce,
served in a puff pastry case on roasted baby potatoes.

Roasted Chicken Breast \$24.00

Stuffed with ricotta cheese on mushroom risotto with sun-dried tomato pesto.

Beef Schnitzel \$24.50

Parmesan & herb crusted schnitzel, served with frites & mesclun salad.

Metre-long Sausage \$26.50

A metre-long smoked pork sausage on kumara mash with sauerkraut & onion gravy.



Waterzooi a la Gantoise \$24.00

A regional white stew traditionally made by fisherman's wives with their
catch of the day - we use mussels, calamari, scampi and market fish

Pork Belly & Kumara Mash \$27.00

Twice-roasted pork belly stuffed with mushrooms & herbs, served on a bed of kumara mash & watercress.

Akaroa Salmon Fillet \$25.50

Oven roasted Marlborough salmon with roasted red peppers, gourmet potatoes & basil pesto.
(Beer Match - Hoegaarden White)

Fish of the Day - Market price

Ask your waiter for today's special.

Steak Frites \$25.50

280g of Prime Steer Sirloin - Char-grilled to your liking, served with salad, frites &
your choice of sauce: garlic & herb butter; peppercorn or creamy mushroom.
(Beer Match - Stella Artois)

Oven-roasted Scotch Fillet \$29.50

Prime Steer Scotch Fillet - Oven-roasted to your liking, served on smashed
baby potatoes with a portobello mushroom & bacon sauce.



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GAUFRE • WAFEL • WAFFLES



 The traditional Belgian sweet treat, made fresh to order. All \$12.00

Grilled banana, bacon & maple syrup
Vanilla Ice Cream & Belgian dark chocolate sauce
Drambuie sauce with fresh cream
Stewed apples & cinnamon
Mixed berries & yoghurt
Belgian white chocolate sauce & raspberry coulis



DESSERTEN • DESSERTS • DESSERTS



 **Chocolate Mousse \$10.00**

A rich velvet blend of Callebaut chocolate & cream served with handmade Belgian chocolates.

Sticky Date Pudding \$10.00

With butterscotch sauce & whipped cream.

Apple Strudel \$10.00

Spicy apple-filled sweet pastry with vanilla ice cream.

Mud Cake \$10.00

A rich warm, chocolate cake served with whipped cream.

Coffee & Belgian Chocolates \$12.00

Your choice of fresh coffee with four handmade Belgian chocolates.

Cheese Platter Small \$22.00 / Large \$35.00

A selection of fine NZ Cheeses, served with fig chutney and fresh fruit.



SPECIAL COFFEES



Fresh espresso coffee blended with your favourite liqueur topped with whipped cream. \$11.00 each or \$18.00 with Belgian Chocolates

Belgian - Benedictine & Creme de Cacao

Mexicana - Agavero

Italiano - Galliano

Carribbean - Mt Gay Rum

Irish - Jameson's Whiskey



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