

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 Belgian Beer Café we have simplified things by indicating our beer recommendations next to the dish they best complement.

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

The subtle Hoegaarden matches best with white fish and seafood dishes. Mussels steamed with cajun lime broth & roasted salmon are well married to a fresh glass of Hoegaarden White.

Leffe Blonde

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, and fruit flavours to highlight its bitterness and enhances a chicken and mushroom crepe or a slice of apple strudel. Chimay Blue, with rich port and fruit elements the strong bottle-conditioned, Chimay Blue work perfectly with fine blue cheese.





MOSSELEN MET FRIETEN
MOULES FRITES • MUSSEL POTS



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.

STEAMING POT \$19.00

- Celery, Onion & Garlic
 - Lobster Bisque & Brandy
 - Coriander & Lemon
 - Cajun & Lime
 - Coconut Cream & Lemongrass Curry
 - Blue Cheese & Spinach
 - Chef's Special Mussel Pot
- Ask your waiter for day's selection

STEAMING BOWL \$12.50

½ kg of steamed mussels served in a bowl with your choice of sauce.



MOSSELEN GEGRATINEERD
MOULES GRATINEES • MUSSEL PLATTERS



Grilled mussels with a topping of your choice:

ALL \$16.50

The Occidental

Garlic & herb butter.

Poulette

Mushroom, lemon & cheese.

Po Pei

Spinach, cheese & bacon.

Espagnole

Olive oil, garlic, chilli & parsley.

Platter of the day

Ask your waiter for day's selection.

Mixed Platter \$17.50

A selection of each platter.




VOORGERECHTEN • ENTRÉES


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.

Soup of the Day \$10.00

Hoegaarden Pâté \$12.50

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

Potato & Herb Fish Cake \$13.50

Homemade fish cake with parsley & cream sauce & mesclun salad.


OESTERS • LES HUITRES • OYSTERS


Clevedon Coast Oysters

Served in their shells with bread & butter.

Natural - Chilled.....½ doz \$15.00 / 1 doz \$28.00

Kilpatrick - Warm, with bacon½ doz \$16.00 / 1 doz \$30.00

Beer Battered.....½ doz \$16.00 / 1 doz \$30.00


SCHOTELS • LES PLATS • PLATTERS TO SHARE


Seafood Platter

Small \$32.00 / Large \$46.00

A mini mussel pot, calamari, salmon nibbles, 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 crackers & fresh fruit.

Kindly inform a staff member if you wish to move tables at any stage. One bill per table. We will do our best to accommodate a request to split the bill evenly, however in fairness to all customers this may not always be possible during busy times.




LICHTE SCHOTELS • SALADES • LIGHT MEALS


Chicken & Mushroom Crepe \$18.00

A creamy chicken & mushroom filled crepe, served with a mesclun salad & frites.

Meatballs \$19.50

Traditional pork & beef meatballs with gourmet potatoes, parmesan cheese & Napoli sauce

Spicy Pork Ribs with Frites

Small \$17.00 / Large \$29.50

Oven roasted pork ribs marinated in Kriek Cherry Beer.

Caesar Salad \$14.50

Cos lettuce, parmesan, bacon, croutons, poached egg, & anchovy mayonnaise.
(With Chicken \$17.50)

Field Mushroom \$16.50

Balsamic marinated Portobello mushrooms with herb & feta crush,
served on garlic bread & salad green.

Lemon Pepper Calamari

Small \$15.00 / Large \$19.50

Crumbed calamari, served on cos salad, with sweet chilli, tartare sauce & frites.

Smoked Chicken Salad \$17.50

Smoked chicken salad served with mesclun, tomatoes, cucumber,
baby potatoes & traditional vinaigrette dressing.

Lamb & Feta Salad \$17.50

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

Roast Vegetable Salad \$16.50

Roasted winter vegetables with olive, feta, tomato, cucumber & balsamic dressing.

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
Belgian frites	Small \$4.50 / Large \$7.00
With homemade mayonnaise	
Green leaf salad.....	\$6.50
Belgian stoemp.....	\$6.50

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HOOFDGERECHTEN • PLATS PRINCIPLES • MAINS



Flemish Stew \$17.50

A traditional stew of beef braised in Leffe Dark, served with your choice of frites or stoemp.

Belgian Sausages \$17.50

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

Lamb Shank \$24.50

A delicious lamb shank slow roasted in Leffe Blonde, served with potato dauphinoise, steamed vege & onion gravy.
(Extra shank \$6.50)

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 \$26.00

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

Beef Schnitzel \$24.50

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

Fish & Chips \$19.50

Hoegaarden battered Tarakihi served with green salad, frites & tartare sauce.

Pork Belly \$27.00

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

Metre-Long Sausage \$26.50

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

Aoraki Salmon Fillet \$25.50

Oven roasted south island salmon with roasted red peppers gourmet potatoes & basil pesto.

Fish of the Day - Market Price

You waiter will inform you of today's special.

Steak Frites \$27.00

280g of prime steer sirloin char-grilled to your liking, served with golden frites, salad & your choice of sauce: peppercorn, creamy mushroom, garlic & herb butter.

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GAUFRES • WAFEL • WAFFLES



ALL \$12.00

Grilled banana, bacon & maple syrup
Vanilla ice cream & Belgian dark chocolate sauce
Mixed berries & yoghurt
Belgian white chocolate sauce & raspberry coulis



DESSERTEN • DESSERTS • DESSERTS



Dame Blanche \$10.00

Vanilla ice cream topped with chocolate sauce, chopped nuts served with whipped cream.

Belgian Chocolate Mousse \$10.00

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

Sticky Date Pudding \$10.00

With butterscotch sauce & whipped cream.

Apple Strudel \$10.00

Apple strudel with vanilla ice cream & raspberry coulis.

Chocolate Mud Cake \$10.00

A warm, rich chocolate cake with whipped cream.

Coffee & Belgian Chocolates \$12.00

Your choice of fresh espresso coffee with four handmade Belgian chocolates.

Cheese Platter

Small \$22.00 / Large \$35.00

A selection of fine NZ cheeses, served with crackers & fresh fruit.



SPECIAL COFFEES



Fresh espresso coffee blended with your favourite liqueur topped with whipped cream.
\$10.00 each or \$15.00 with Belgian Chocolates.

- **Belgian** - Benedictine & Creme de Cacao
- **Italiano** - Galliano
- **Carribbean** - Mt Gay Rum
- **Mexicana** - Agavero
- **Irish** - Jameson's Whiskey

