



RESTAURANT MENU

THINK OF BELGIAN FOOD AS PREPARED W' FRENCH FINESSE,
SERVED W' GERMAN GENEROSITY & THE IDEAL COMPANION
FOR SOME OF THE WORLD'S FAVOURITE BEERS.

FRIDAY & SATURDAY NIGHTS INCUR A MINIMUM FOOD SPEND OF 15.00 PER PERSON

SORRY, NO SEPARATE ACCOUNTS



a cut above the rest

BELGIAN BEER CAFE OOSTENDE
27-29 EBENEZER PLACE (OFF RUNDLE)
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LES MOULES

29.5

MUSSELS ARE A STAPLE BELGIAN DISH. ONE KILO OF MUSSELS SERVED IN A TRADITIONAL BELGIAN MUSSEL POT, ACCOMPANIED W' POMMES FRITES & CREAMY MAYONNAISE

PROVENÇALE

STEAMED IN RICH TOMATO SAUCE W' ROAST GARLIC, KALAMATA OLIVES, CAPSICUM & FRESH BASIL

MOUTARDE

STEAMED W' FRENCH WHOLE GRAIN MUSTARD, CHIVES & CREAM

MARINIÈRE

STEAMED W' FISH STOCK, CONFIT GARLIC, FRESH TOMATO, CHILLI & PARSLEY

MEUNIÈRE

TRADITIONAL MOULES: STEAMED W' WHITE WINE, BUTTER, & FRESH HERBS

THAI GREEN CURRY

STEAMED W' COCONUT MILK, CORIANDER, BASIL, LEMONGRASS, GALANGAL & CHILLI

PADDESTOEL

STEAMED W' FIELD MUSHROOM, BACON, CRACKED PEPPER, ROAST GARLIC, SPRING ONION & CREAM

HINT: KEEP THE SHELL FROM THE FIRST MUSSEL YOU EAT, USE THIS AS YOUR PINCHER FOR THE REST OF THE DISH SO PLEASE... NO KNIVES & FORKS!

*ALL MUSSELS CONTAIN LEEK, CELERY & ONION

ENTREES

POTAGE DU JOUR

SOUP OF THE DAY

8.9

TURKISH BROOD

W' EXTRA VIRGIN OLIVE OIL & BALSAMIC

6.5

OOSTENDE TASTING PLATE

MARINATED KALAMATA OLIVES, CHAR-GRILLED CHORIZO, CRUMBED BRIE W' CONFIT GARLIC
WHOLEMEAL WALNUT BROOD

17.5

GNOCCHI

HAND-MADE GNOCCHI W' SWISS BROWN MUSHROOM, CHAR-GRILLED BACON, SPRING ONION, SHAVED
PARMESAN, CREAM & TRUFFLE OIL

14.9

BELGIAN FISH CAKE

W' PROSCIUTTO, BELGIAN ENDIVE & CLOVIS DIJON MUSTARD MAYONNAISE

13.9

SMOKED SALMON TART

SMOKED SALMON W' BELGIAN MAYONNAISE, FLYING FISH ROE, MUSTARD CRESS SALAD & FLAKY
PASTRY

16.9

BITTERBALLEN

TRADITIONAL DUTCH MEATBALLS W' CLOVIS DIJON MUSTARD & BEETROOT RELISH

13.9

ROAST PUMPKIN & ROCKET SALADE

W' CHAR-GRILLED SWEET CORN, DANISH FETTA & WALNUT

13.9

MAINS

SCOTCH FILLET

GRAIN FED GRAZERS SCOTCH FILLET W' WILD MUSHROOM STOEMP, SAUTÉED BABY SPINACH & SHIRAZ JUS

34.9

SUGGESTED BEER – CHIMAY ROUGE

CHICKEN BREAST

W' SAFFRON & POPPY SEED MASH, CHAR-GRILLED CHORIZO & SWEET CORN W' RED PEPPER JUS

27.9

SUGGESTED BEER – LEFFE RADIEUSE

ATLANTIC SALMON

PAN-SEARED TASMANIAN ATLANTIC SALMON W' SAUTÉED SILVER BEET, FRENCH OLIVE TAPENADE & TOMATO BROTH

27.9

SUGGESTED BEER – TRIPEL KARMELIET

LAMB RUMP

CHAR-GRILLED PINK SALT & ROSEMARY SEASONED LAMB RUMP W' SMOKED PAPRIKA ROASTED POTATOES, GREEN BEANS & MARINATED KALAMATA OLIVES

28.9

SUGGESTED BEER – HOEGAARDEN GRAND CRU

CARBONADE À LA FLAMANDÉ

TRADITIONAL FLEMISH BEEF STEW IN BUTTER PUFF PASTRY W' BABY CARROTS & WILD MUSHROOMS.

25.9

SUGGESTED BEER - LEFFE BRUN

SWISS BROWN RATATOUILLE

FETTA FILLED MUSHROOM W' EGGPLANT, ZUCCHINI, RED PEPPERS & PUMPKIN

22.9

SUGGESTED BEER - LEFFE BLONDE

MAINS

WATERZOOI - FRUITS DE MER

TRADITIONAL BELGIAN SEAFOOD STEW W' SELECTED LOCAL FISH, SHELL FISH, CREAM
& HERBED POTATOES

26.9

SUGGESTED BEER – ORVAL

ROAST DUCK SHANKS

W' SWEET POMMES PUREE, CHAR-GRILLED ASPARAGUS W' GINGER & CORIANDER JUS

29.9

SUGGESTED BEER – LEFFE 9

CHICKEN & AVOCADO FILO SWIRL

CHICKEN & AVOCADO FILO SWIRL FILLED W' BRIE W' CHAR-GRILLED ASPARAGUS,
WILD ROCKET,
RED ONION & FRESH AVOCADO MAYONNAISE

23.9

SUGGESTED BEER – CHIMAY BLANCHE

KANGAROO SALADÉ

CHAR-GRILLED PEPPERED KANGAROO LOIN W' CONFIT SHALLOT, ROMA TOMATO, COS
& FRENCH RED GRAPE MUSTARD DRESSING

24.9

SUGGESTED BEER – KWAK

PORK RIB EYE

W' CAULIFLOWER & TRUFFLE PUREE W' BEETROOT & RASPBERRY JUS

28.9

SUGGESTED BEER – FLORIS FRAMBOISE

SIDES

POMMES FRITES & MAYONNAISE

7.9

ROCKET SALAD W' GREEN APPLE, MARINATED CHÈVRE W' BALSAMIC OLIVE OIL

7.9

SAUTÉED GREEN VEGETABLES

8.0

DESSERTS

BELGIAN WAFFLE

W' VANILLA BEAN ICE CREAM, BANANA & CARAMEL SAUCE

10.9

CHOCOLATE & WALNUT BROWNIE

W' COCONUT ICE CREAM & WILD BERRY COULIS

12.9

FINE BELGIAN WHITE CHOCOLATE TART

W' RASPBERRIES, SAFFRON FAIRY FLOSS & WARM DARK CHOCOLATE SAUCE IN FLAKY
PASTRY

12.9

SELECTION DE FROMAGE

SELECTION OF FINE CHEESES
W' FRESH APPLE, CARAMELISED FIG & POPPY SEED LAVOSH

15.9

TEA & COFFEE

3.0

DESSERT WINES

MITCHELL NOBLE SEMILLON
8.00 GLASS,
36.00 BOTTLE 375ML

D'ARENBERG THE NOBLE RIESLING '05
39.00 BOTTLE 375ML

PORTS

WOLF BLASS TAWNY RESERVE PORT
5.7

GALWAY PIPE OLD TAWNY PORT
8.2

PENFOLDS GRANDFATHER PORT
11.0

MORRIS LIQUEUR TOKAY
7.2



BAR MENU

AVAILABLE MIDDAY TILL LATE

SOMETHING TO SHARE...

POMMES FRITES

BELGIAN FRIES SERVED IN A CONE W' CREAMY MAYONNAISE

7.90

TRIO OF DIPS

W' CHAR GRILLED FLAT BREAD

9.90

CRISPY PORK CRACKLING

SERVED IN A CONE W' SPICED APPLE PUREE

7.0

BBC OOST PLATE

MARINATED KALAMATA OLIVES, ROASTED DUCK SHANKS W' ORANGE GLAZE, CHORIZO & GREEN OLIVE TAPENADE

W' CHAR GRILLED FLAT BREAD, FETTA FILLED SWISS BROWN MUSHROOM & BELGIAN FISH CAKES W' PROSCIUTTO

23.90



LIGHT MEALS...

SOUP DU JOUR

SOUP OF THE DAY SERVED W' CRUSTY TURKISH BREAD
8.9

CHICKEN WRAP

CAJUN SPICED CHICKEN TENDERLOINS W' BACON, LETTUCE & MAYONNAISE,
SERVED W' POMMES FRITES
12.90

VEGETARIAN WRAP

MARINATED EGGPLANT, ZUCCHINI, RED PEPPERS, GRILLED HALOUMI & BASIL PESTO
MAYONNAISE,
SERVED W' POMMES FRITES
10.90

BRATTY 'N' BEER

SERVED WITH STELLA ARTOIS 330ML
THICK BRATWURST, CARAMELISED ONION, MUSTARD MAYO IN A CRUSTY ROLL SERVED
W' POMMES FRITES
13.90

CROQUE MONSIEUR

PRESSED SANDWICH W' SMOKED LEG HAM, MELTED MERSEY VALLEY CHEDDAR &
TASTY CHEESE
SERVED W' POMMES FRITES & DRESSED LEAVES
9.90

CROQUE POULET

PRESSED SANDWICH W' SMOKED CHICKEN BREAST, ROCKET, SWISS CHEESE & BASIL
PESTO,
SERVED W' POMMES FRITES & DRESSED LEAVES
11.90

BBC OOST BURGER

BEEF BURGER W' CHARGRILLED BACON, TOMATO, CHEDDAR CHEESE, WILD ROCKET,
BEETROOT RELISH & TRADITIONAL BELGIAN MAYO W' TURKISH BREAD
16.90



LES MOULES...

29.50

MUSSELS ARE A STAPLE BELGIAN DISH. THEY ARE SERVED IN THE MASSIVE TRADITIONAL
BELGIAN KILO MUSSEL POT
& ARE ACCOMPANIED WITH POMMES FRITES & CREAMY MAYONNAISE

PROVENÇALE

STEAMED IN RICH TOMATO SAUCE W' ROAST GARLIC, KALAMATA OLIVES, CAPSICUM &
FRESH BASIL

MOUTARDE

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MARINIÈRES

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STEAMED W' COCONUT MILK, CORIANDER, BASIL, LEMONGRASS, GALANGAL & CHILLI

PADDESTOEL

STEAMED WITH FIELD MUSHROOM, CRACKED PEPPER, CONFIT GARLIC, BACON, SPRING
ONIONS & CREAM

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PINCHER FOR THE REST OF THE DISH SO PLEASE... NO KNIVES AND
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BEER MENU

BELGIAN BEERS (ON TAP)

	ALC/VOL	PRICE
STELLA ARTOIS 330ML	5.2 %	6.70
LEFFE BLONDE 250ML	6.6 %	7.70
LEFFE BRUNE 250ML	6.5 %	7.70
HOEGAARDEN WHITE 250ML	4.9 %	7.70
BELLE VUE KRIEK 250ML	5.2 %	7.70

BELGIAN BEERS (BOTTLED)

BELGIAN REAL PILS	5.0%	8.50
HOEGAARDEN GRAND CRU	8.7 %	12.70
LEFFE RADIEUSE	8.2 %	10.20
LEFFE 9	9 %	13.00
CHIMAY ROUGE	7 %	13.00
CHIMAY BLEU	9 %	13.00
CHIMAY WHITE	8 %	13.00
ROCHEFORT 10	11.3 %	15.70
WESTMALLE TRIPLE	9 %	15.50
ORVAL	6.2 %	13.40
BUSH AMBER	12 %	15.20
DUVEL	8.5 %	12.70
KWAK	8 %	13.70
BOUCAINEER GOLDEN	11 %	14.20
TRIPLE KARMELIET	8 %	13.70
TIMMERMANS PECHE	4 %	13.00
TIMMERMANS FRUIT DE LA FORET	4 %	13.00
LA GUILLOTINE	9 %	14.50
SATAN RED	8 %	14.00
FLORIS APPLE	3.5 %	12.20
FLORIS CHOCOLATE	4.2 %	12.20
FLORIS FRAMBOISE (RASPBERRY)	3.6 %	12.20
ABBAYE DENDERMONDE	8 %	14.50
DELIRIUM TREMENS	8.5 %	14.70
WATERLOO DOUBLE	8.5 %	14.50

AUSTRALIAN BEERS (BOTTLED)

CARLTON NATURAL BLONDE	6.80
CROWN LAGER	7.50
CASCADE PREMIUM LAGER	7.50
CASCADE PREMIUM LIGHT	5.60



REDS

	G	B
BAILY & BAILY SHIRAZ VIOGNIER <i>BLEND OF REGIONS</i>	5.5	22.5
'SEIZE THE DAY' ROSÉ <i>MCLAREN VALE</i>	7.5	37.0
ROCKFORD ALICANTE BOUCHET <i>BAROSSA VALLEY</i>		39.0
ROSS ESTATE OLD VINES GRENACHE <i>BAROSSA VALLEY</i>	8.0	39.0
T'GALLANT PINOT NOIR '08 <i>MORNINGTON PENINSULA</i>		39.0
COLDSTREAM HILLS PINOT NOIR '07 <i>YARRA VALLEY, VICTORIA</i>		45.0
HENTLEY FARM ZINFANDEL '08 <i>BAROSSA VALLEY</i>		48.0
PAULETTES CABERNET MERLOT '05 <i>CLARE VALLEY</i>	7.5	37.0
PARACOMBE CABERNET FRANC '05 <i>ADELAIDE HILLS</i>		43.5
MAJELLA 'THE MUSICIAN' CABERNET SHIRAZ '08 <i>COONAWARRA</i>	7.5	37.0
SCHILD ESTATE CABERNET SAUVIGNON '07 <i>BAROSSA VALLEY</i>	8.5	39.0
VINACEOUS RACONTEUR CABERNET SAUVIGNON '06 <i>PATHAWAY, SA</i>		38.0
WYNNS JOHN RIDDOCH CABERNET SAUVIGNON '03/'05 <i>COONAWARRA</i>		120.0
ZEMA ESTATE CABERNET SAUVIGNON '06 <i>COONAWARRA, SA</i>		42.0
WOLF BLASS BLACK LABEL SHIRAZ/CABERNET <i>BAROSSA VALLEY</i>		190.0
HENTLEY FARM SHIRAZ '07 <i>BAROSSA VALLEY</i>	8.0	40.0
CHAPEL HILL 'THE PARSON'S NOSE' SHIRAZ '08 <i>BAROSSA VALLEY</i>		36.0
D'ARENBERG 'THE LOVE GRASS' SHIRAZ '07 <i>MCLAREN VALE</i>		38.0
MITCHELL PEPPERTREE SHIRAZ '06 <i>CLARE VALLEY</i>		42.0
BREMERTON SELKIRK SHIRAZ '06 <i>LANGHORNE CREEK</i>		38.0
ROCKFORD ROD & SPUR '05/'06 <i>BAROSSA VALLEY</i>		49.0
TORBRECK WOODCUTTERS SHIRAZ '07 <i>BAROSSA VALLEY</i>		38.0
TWO HANDS GNARLY DUDES SHIRAZ '08 <i>BAROSSA VALLEY</i>		42.5
CHARLES MELTON 'FATHER IN LAW' SHIRAZ '04/'05 <i>BAROSSA VALLEY</i>		44.0
WOODSTOCK 'THE STOCKS' SHIRAZ '06 <i>MCLAREN VALE</i>		85.0
ST HALLET BLACKWELL SHIRAZ '07 <i>BAROSSA VALLEY</i>		60.0
SALTRAM No. 1 SHIRAZ '05 <i>BAROSSA VALLEY</i>		90.0
ROCKFORD BASKET PRESS SHIRAZ '06 <i>BAROSSA VALLEY</i>		95.0
WYNNS MICHAEL SHIRAZ '03 <i>COONAWARRA</i>		120.0
PENFOLDS ST HENRI SHIRAZ '05 <i>ADELAIDE HILLS</i>		105.0
PENFOLDS RWT BAROSSA SHIRAZ '02 <i>BAROSSA VALLEY</i>		250.0



SPARKLING

	G	B
SEPPELT STONY PEAK SPARKLING BRUT <i>BAROSSA VALLEY</i>	5.5	22.5
THE BLACK CHOOK SPARKLING SHIRAZ <i>BAROSSA VALLEY</i>	7.5	37.0
GRANT BURGE MOSCATO <i>BAROSSA VALLEY, SA</i>	7.5	36.0
SEPPELT 'FLEUR DE LYS' PINOT NOIR CHARDONNAY <i>BAROSSA VALLEY</i>		30.0
SALINGER PINOT NOIR CHARDONNAY '05 <i>BAROSSA VALLEY</i>		45.0
CROSER PINOT NOIR CHARDONNAY '06 <i>ADELAIDE HILLS</i>		50.0
MOET CHANDON BRUT IMPERIAL NV <i>FRANCE</i>		110.0
BILLIECART SALMON BRUT NV <i>FRANCE</i>		130.0

WHITE

	G	B
BAILY & BAILY CLASSIC DRY WHITE <i>BLEND OF REGIONS</i>	5.5	22.5
TRENTHAM ESTATE 'LA FAMIGLIA' PINOT GRIGIO <i>HUNTER VALLEY, NSW</i>		36.0
T'GALLANT 'IMOGEN' PINOT GRIS <i>MORNINGTON PENINSULAR, VICTORIA</i>		36.0
SEPPELT AERIN'S PINOT GRIGIO <i>VICTORIA</i>	7.5	38.0
DELATITE PINOT GRIS <i>VICTORIA</i>		45.0
THE LANE VIOGNIER <i>ADELAIDE HILLS</i>		49.0
PENFOLDS CELLAR RESERVE GEWÜRZTRAMINER '07 <i>ADELAIDE HILLS</i>		60.0
FOUR SISTERS SEMILLON SAUVIGNON BLANC <i>BLEND OF REGIONS</i>	7.0	35.0
SQUEALING PIG SAUVIGNON BLANC '09 <i>MARLBOROUGH, NZ</i>		38.0
BABICH BLACK LABEL SAUVIGNON BLANC <i>MARLBOROUGH, NZ</i>	8.0	38.5
PARACOMBE SAUVIGNON BLANC <i>ADELAIDE HILLS</i>		39.5
SHAW & SMITH SAUVIGNON BLANC '08 <i>ADELAIDE HILLS</i>		42.0
SCHILD ESTATE UNWOODED CHARDONNAY <i>BAROSSA VALLEY</i>	7.0	35.0
KANGARILLA ROAD UNWOODED CHARDONNAY <i>MCLAREN VALE</i>		36.0
RAVENSWOOD LANE CHARDONNAY '07 <i>ADELAIDE HILLS</i>		38.5
WOLF BLASS WHITE LABEL CHARDONNAY '03 <i>BAROSSA VALLEY</i>		80.0
LEO BURING RIESLING <i>CLARE VALLEY</i>		37.0
WIRRA WIRRA LATE PICKED RIESLING <i>MCLAREN VALE</i>	7.5	37.0
CRABTREE ESTATE RIESLING <i>CLARE VALLEY</i>		37.0
SKILLOGALEE RIESLING '08 <i>CLARE VALLEY</i>		38.0
PIKES RIESLING <i>CLARE VALLEY</i>		39.5
HEEMSKERK RIESLING '08 <i>Tasmania</i>		70.0