



BELGIAN CUISINE IS BASED
ON THE FINE ART OF COMPROMISE,
COMBINED WITH ROYAL SERVINGS
ALLOW US TO RECOMMEND A BEER
SIP IT, SAVOUR IT
ENJOY A TASTE OF HISTORY.....

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)
ADELAIDE SA 5000
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BELGIAN.BEER.CAFE@ALHGROUP.COM.AU
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LES MOULES

29.9

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

PROVENÇALE

STEAMED IN RICH TOMATO SAUCE W' CONFIT 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:
STEAMED W' WHITE WINE, BUTTER & FRESH HERBS

LAKSA

STEAMED W' COCONUT MILK,
KAFFIR LIME LEAVES & FRESH CORIANDER

PADDESTOEL

STEAMED W' WHITE WINE, FIELD MUSHROOM, CONFIT GARLIC, SPRING ONION
CREAM, TRUFFLE OIL & CRACKED PEPPER

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!

*MUSSELS CONTAIN LEEK, CELERY & ONION

ENTREES

POTAGE DU JOUR

SOUP OF THE DAY

8.9

DUCK FRIKADELEN

FLEMISH MEATBALLS W' DUCK MINCE, VINTAGE CHEDDAR,
RED PEPPER TOMATO COULIS & CRISPY BASIL

14.9

GNOCCHI

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

16.9

CROQUETTES DE POISSON

PAN SEARED PRAWN & FISH CAKES
W' PROSCIUTTO, FRESH AVOCADO MAYONNAISE
& SNOW PEA TENDRILS

14.9

BITTERBALLEN

TRADITIONAL DUTCH BEEF MEATBALLS
W' FRENCH DIJON & BEETROOT RELISH

13.9

PUMPKIN FILO COLIS

PUMPKIN, BABY SPINACH & GOAT'S CHEESE FILO PARCEL
W' WILD ROCKET & BALSAMIC GLAZE

12.9

MAINS

FILET DE SCOTCH

CHAR GRILLED SCOTCH FILLET
W' WILD MUSHROOMS, MEDITERRANEAN SPICED POTATOES
& GREEN PEPPERCORN, ROSEMARY & CONFIT GARLIC DEMI GLAZE

34.9

SUGGESTED BEER – CHIMAY ROUGE

FILET EYE

CHAR GRILLED EYE FILLET W' CAULIFLOWER & TRUFFLE PUREE, CONFIT SHALLOTS
& SHIRAZ & BEETROOT JUS

39.9

SUGGESTED BEER – GOUDEN CAROLUS

POULET AU FROMAGE

CHICKEN BREAST FILLED W' PANCETTA, SWISS BROWN MUSHROOM
& BASIL, W' HAND-MADE GNOCCHI FLORENTINE
& RED PEPPER SAUCE

28.9

SUGGESTED BEER – TRIPEL KARMELIET

POISSON DU JOUR

PLEASE SEE OUR FRIENDLY STAFF
FOR THE CATCH OF THE DAY

P.O.A

SUGGESTED BEER – TITJE

RATATOUILLE AUX CHAMPIGNONS

FETTA FILLED MUSHROOMS W' GRILLED EGGPLANT,
ZUCCHINI & CAPSICUM

22.9

SUGGESTED BEER – GRIBOUSINE BRUN

CROUPE D'AGNEAU

CHAR GRILLED HERB SEA SALTED LAMB RUMP
W' KIPFLER POTATOES, GREEN BEANS & WARM SAUCE VIERGE

32.9

SUGGESTED BEER – BRUGGES TRIPEL

MAINS

ENTRECÔTE DE PORC

CHAR GRILLED PORK RIB EYE W' CELERIAC PUREE,
BRAISED RED CABBAGE & BALSAMIC GLAZE

29.9

SUGGESTED BEER – LA GUILLOTINE

MÉNAGE A TROIS

CHAR GRILLED MERGUEZ, BRATWURST & CHICKEN SAUSAGES
W' ROUGE MASH, GREEN PEAS & SHALLOT & RED WINE SAUCE

24.9

SUGGESTED BEER – REAL BELGIAN PILS

WATERZOOI - FRUITS DE MER

TRADITIONAL BELGIAN SEAFOOD CREAM BISQUE W' SELECTED LOCAL FISH, SHELL FISH,
GARLIC CROUTONS, FRESH HERBS & ROCKET SALAD

27.9

SUGGESTED BEER – HOEGAARDEN GRAND CRU

SIDES

POMMES FRITES & MAYONNAISE

8.9

TURKISH BROOD & OLIVES

W' EXTRA VIRGIN OLIVE OIL & BALSAMIC GLAZE
W' MARINATED SPANISH & KALAMATA OLIVES

8.9

WILD ROCKET SALAD

W' BABY BEETROOT, CHEVRE & BALSAMIC OLIVE OIL

8.9

SAUTÉED GREENS W' LEMON OLIVE OIL

8.9

DESSERTS

BELGIAN WAFFLE

W' WARM BANANA, CARAMEL SAUCE
& VANILLA BEAN ICE CREAM

12.9

TARTE AU CHOCOLAT

FINE BELGIAN DARK CHOCOLATE TART
W' RASPBERRIES, FAIRY FLOSS & WHITE CHOCOLATE SAUCE
IN FLAKY PASTRY

13.9

MOUSSE AU CHOCOLAT BELGE

CHOCOLATE CUP FILLED W' BELGIAN WHITE CHOCOLATE MOUSSE
W' SHAVED DARK CHOCOLATE, STRAWBERRY MINT SALAD
& BERRY COULIS

11.9

BERRY PAIN PERDU

BREAD & BUTTER PUDDING
W' BERRY COMPOTE & VANILLA ICE CREAM

10.9

SÉLECTION DE FROMAGES

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

17.9

TEA & COFFEE

3.5

DESSERT WINES

MITCHELL NOBLE SEMILLON

G 8.00 B 36.00

D'ARENBERG THE NOBLE RIESLING '05

B 39.00

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

REDS

	G	B
BAILY & BAILY SHIRAZ VIOGNIER '09 <i>BLEND OF REGIONS</i>	5.5	25.0
'SEIZE THE DAY' ROSÉ '10 <i>BAROSSA VALLEY</i>	7.5	37.0
ROCKFORD ALICANTE BOUCHET '10 <i>BAROSSA VALLEY</i>		39.0
ROSS ESTATE OLD VINES GRENACHE '07 <i>BAROSSA VALLEY</i>		39.0
RUNNING WITH BULLS TEMPRANILLO '09 <i>WRATTONBULLY</i>	8.0	38.0
BABICH RESERVE PINOT NOIR '08/'09 <i>NEW ZEALAND</i>		48.0
COLDSTREAM HILLS PINOT NOIR '08 <i>YARRA VALLEY, VICTORIA</i>		48.0
PAULETTS CABERNET MERLOT '06 <i>CLARE VALLEY</i>	7.5	37.0
WOODSTOCK SHIRAZ CABERNET SAUVIGNON '08 <i>MCLAREN VALE</i>	7.5	37.0
SCHILD ESTATE CABERNET SAUVIGNON '09 <i>BAROSSA VALLEY</i>		39.0
CRABTREE CABERNET SAUVIGNON '08/'09 <i>CLARE VALLEY</i>	8.0	38.0
WYNNS JOHN RIDDOCH CABERNET SAUVIGNON '05 <i>COONAWARRA</i>		120.0
WYNNS 'THE GABLES' CABERNET SHIRAZ '09 <i>COONAWARRA, SA</i>		42.0
WOLF BLASS BLACK LABEL CABERNET SHIRAZ MALBEC '03 <i>BAROSSA VALLEY</i>		190.0
ANNIE'S LANE SHIRAZ GRENACHE MOURVEDRE '04 <i>CLARE VALLEY</i>		60.0
MITCHELL PEPPERTREE SHIRAZ '07 <i>CLARE VALLEY</i>		42.0
TWO HANDS GNARLY DUDES SHIRAZ '09 <i>BAROSSA VALLEY</i>		45.0
ST HALLET FAITH SHIRAZ '08 <i>BAROSSA VALLEY</i>	8.0	38.0
ROCKFORD ROD & SPUR '07 <i>BAROSSA VALLEY</i>		49.0
TORBRECK WOODCUTTERS SHIRAZ '09 <i>BAROSSA VALLEY</i>		39.0
SEIZE THE DAY SHIRAZ '06/'07 <i>BAROSSA VALLEY</i>		45.0
WOODSTOCK 'THE STOCKS' SHIRAZ '07 <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 '08 <i>BAROSSA VALLEY</i>		95.0
WYNNS MICHAEL SHIRAZ '03 <i>COONAWARRA</i>		120.0
PENFOLDS ST HENRI SHIRAZ '06 <i>ADELAIDE HILLS</i>		105.0
PENFOLDS GRANGE 1997 <i>ADELAIDE HILLS</i>		500.0
PENFOLDS GRANGE 2000 <i>ADELAIDE HILLS</i>		470.0

SPARKLING

	G	B
VIVANT FRENCH SPARKLING BRUT <i>FRANCE</i>	5.5	25.0
THE BLACK CHOOK SPARKLING SHIRAZ <i>BAROSSA VALLEY</i>	7.5	37.0
GRANT BURGE MOSCATO '10 <i>BAROSSA VALLEY, SA</i>	7.5	36.0
SEPPELT 'FLEUR DE LYS' PINOT NOIR CHARDONNAY NV <i>BAROSSA VALLEY</i>		38.0
BIRD IN HAND SPARKLING PINOT NOIR '10 <i>ADELAIDE HILLS</i>		38.0
CROSER PINOT NOIR CHARDONNAY '07 <i>ADELAIDE HILLS</i>		50.0
MOET & CHANDON IMPERIAL BRUT NV <i>FRANCE</i>		95.0
BILLIECART SALMON BRUT NV <i>FRANCE</i>		120.0

WHITE

	G	B
BAILY & BAILY CLASSIC DRY WHITE '10 <i>BLEND OF REGIONS</i>	5.5	25.0
REDBANK SUNDAY MORNING PINOT GRIS '10 <i>KING VALLEY, VICTORIA</i>	7.5	37.0
JOSEPH PINOT GRIGIO D'ELENA '09 <i>CLARENDON</i>		48.0
PARACOMBE PINOT GRIS '10 <i>ADELAIDE HILLS</i>		39.0
THE LANE VIOGNIER '07 <i>ADELAIDE HILLS</i>		38.5
PENFOLDS CELLAR RESERVE GEWÜRZTRAMINER '07 <i>EDEN VALLEY</i>		55.0
VOYAGER ESTATE SAUVIGNON BLANC SEMILLON '10 <i>MARGARET RIVER WA</i>	7.5	39.5
DOG POINT SAUVIGNON BLANC '10 <i>MARLBOROUGH, NZ</i>		42.0
BABICH BLACK LABEL SAUVIGNON BLANC '10 <i>MARLBOROUGH, NZ</i>	8.0	38.5
SHAW & SMITH SAUVIGNON BLANC '10 <i>ADELAIDE HILLS</i>		42.0
SCHILD ESTATE UNWOODED CHARDONNAY '10 <i>BAROSSA VALLEY</i>	7.0	35.0
YARRA BURN CHARDONNAY '08 <i>YARRA VALLEY, VICTORIA</i>		45.0
D'ARENBERG THE LUCKY LIZARD CHARDONNAY '08 <i>ADELAIDE HILLS</i>		45.0
THE LANE CHARDONNAY '07 <i>ADELAIDE HILLS</i>		38.5
WOLF BLASS WHITE LABEL CHARDONNAY '03 <i>BAROSSA VALLEY</i>		80.0
WIRRA WIRRA HAND PICKED RIESLING '10 <i>ADELAIDE HILLS</i>	7.5	37.0
CRABTREE ESTATE RIESLING '09 <i>CLARE VALLEY</i>		37.0
SKILLOGALEE RIESLING '10 <i>CLARE VALLEY</i>		38.0
PAULETTS AGED RELEASE RIESLING '05 <i>CLARE VALLEY</i>		52.0
HEEMSKERK RIESLING '08 <i>TASMANIA</i>		70.0



BAR MENU

MIDDAY TILL LATE

(NOT AVAILABLE IN THE RESTAURANT AREA)

SOMETHING TO SHARE...

POMMES FRITES

BELGIAN FRIES SERVED IN A CONE
W' CREAMY MAYONNAISE

8.9

DIPS & OLIVES

W' CHAR GRILLED FLAT BREAD,
MARINATED SPANISH & KALAMATA OLIVES

11.9

BITTERBALLEN

TRADITIONAL DUTCH BEEF MEATBALLS IN A CONE
W' DIJON MUSTARD & BEETROOT RELISH

9.9

BBC OOST PLATE

MARINATED KALAMATA & SPANISH OLIVES, CHICKEN, ASPARAGUS & GRUYERE ARANCINI
CHORIZO & GREEN OLIVE TAPENADE, FETTA FILLED MUSHROOM,
BABY OCTOPUS SALAD & CHAR GRILLED FLAT BREAD

24.9

LIGHT MEALS...

SOUPE DU JOUR

SOUP OF THE DAY SERVED
W' CRUSTY TURKISH BREAD

8.9

CHICKEN WRAP

MOROCCAN SPICED CHICKEN W' CHAR GRILLED BACON, BABY COS & MAYONNAISE
SERVED W' POMMES FRITES

12.9

VEGETARIAN WRAP

CHAR GRILLED ZUCCHINI, RED PEPPERS, SWISS BROWN
BABY SPINACH, GRANA PADANO & BASIL PESTO MAYONNAISE W' POMMES FRITES

11.9

MERGUEZ 'N' BEER

SERVED W' STELLA ARTOIS 330ML
CHAR GRILLED FRENCH BEEF SAUSAGE,
CARMELISED ONION, SEEDED MUSTARD MAYONNAISE
IN A CRUSTY ROLL W' POMMES FRITES

13.9

CROQUE MONSIEUR

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

10.9

BBC OOST BURGER

BEEF BURGER W' CHAR GRILLED BACON,
TOMATO, CHEDDAR CHEESE, WILD ROCKET,
BEETROOT RELISH & TRADITIONAL BELGIAN MAYO
ON TURKISH BREAD

16.9

LES MOULES...

29.9

MUSSELS ARE A STAPLE BELGIAN DISH.
THEY ARE SERVED IN THE MASSIVE TRADITIONAL
BELGIAN KILO MUSSEL POT, SERVED W' POMMES FRITES & HOUSE MADE CREAMY
MAYONNAISE

PROVENÇALE

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

MOUTARDE

STEAMED W' FRENCH WHOLE GRAIN MUSTARD,
CHIVES & CREAM

MARINIÈRES

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

MEUNIÈRE

STEAMED W' WHITE WINE, BUTTER,
CELERY & FRESH HERBS

LAKSA

STEAMED W' COCONUT MILK,
KAFFIR LIME LEAVES & FRESH CORIANDER

PADDESTOEL

STEAMED W' WHITE WINE, FIELD MUSHROOM,
CONFIT GARLIC, SPRING ONION, CREAM,
TRUFFLE OIL & CRACKED PEPPER

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 AND FORKS!



Function Room Information

Location	First Floor
Capacity	Cocktail 120pax Sit Down Lunch or Dinner 90pax Meetings and Presentations 80pax
Available Facilities	Audio Visual equipment hire. Fully functional Bar. Cocktail food options.
Room Hire	\$500.00
Deposit	With confirmation of your booking a \$200 deposit must be received. <i>Full payment of the function, must be received prior to, or on the day of the function.</i>
Please Note:	Tentative bookings will only be kept for one week. Management reserves the right to cancel the booking and allocate the venue to another client if confirmation is not received.



Audio Visual Pricing List (GST inclusive)

Microphone	\$30.00
Overhead Projector	\$60.00
Screen	\$40.00

Please note: *If you are conducting a presentation, we require that you come in prior to the function, to ensure the lap top being used will adapt to our system.*



COCKTAIL FOOD MENU

COLD

House-Made Frittata

Roma Tomato & Grana Padano Bruschetta w' Basil Pesto

Seasonal Fruit Wrapped w' Cured Meats & Fine Cheese

HOT

Wild Mushroom, Thyme & Gippsland Brie Risotto Balls

Baked Spuds w' Chargrilled Bacon, Cheddar, Sour Cream & Spring Onion

Bitterballen, Traditional Crumbed Meatballs w' Beetroot Relish

Spring Rolls Served with an Asian Dipping Sauce

Gourmet Beef, Lamb & Chicken Pies, Served w' Tomato Sauce

House-Made Provencale Pizza Slice w' Bocconcini, Red Onion & Fresh Basil

Tandoori Chicken Skewers w' Mint Yoghurt

Price per person

5 choices	\$15.00
7 choices	\$21.00
9 choices	\$27.00

Beer Menu

Belgian Beers (On tap)

	Alc/Vol	Price
Stella Artois 330ml	5.2 %	6.90
Leffe Blonde 250ml	6.6 %	7.90
Leffe Brune 250ml	6.5 %	7.90
Hoegaarden White 250ml	4.9 %	7.90
Belle Vue Kriek 250ml	5.2 %	7.90

Belgian Beers (bottled)

Belgian Real Pils	5 %	8.80
Hoegaarden Grand Cru	8.7 %	12.80
Silly Saison	5 %	12.80
Gribousine Blonde	8 %	14.80
Gribousine Brune	8 %	14.80
Chimay Rouge	7 %	13.20
Chimay Bleu	9 %	13.20
Chimay Blanche	8 %	13.20
Rochefort 10	11.3 %	15.80
Westmalle Triple	9 %	15.60
Orval	6.2 %	13.50
Titje	5 %	12.50
Duvel	8.5 %	12.80
Kwak	8 %	13.80
Cuvee De Trolls	7 %	14.50
Triple Karmeliet	8 %	13.80
Timmermans Peche	4 %	13.10
Brugge Tripel	8.7 %	14.80
La Guillotine	9 %	14.60
Floris Apple	3.5 %	12.30
Floris Chocolate	4.2 %	12.30
Floris Framboise (Raspberry)	3.6 %	12.30
Gouden Carlous	8.5 %	15.70
Delirium Tremens	8.5 %	14.80

Other Beers (bottled)

Crown Lager		7.90
Cascade Premium Light		6.00
Grolsch Premium Lager		8.00
Peroni Leggera		7.80