



THE  
BELGIAN

*Christmas*  
FUNCTIONS & EVENTS

27 - 29 EBENEZER PLACE, ADELAIDE, 5000 | 08 8359 3400 | [BELGIANBEERCAFEADELAIDE@ALHGROUP.COM.AU](mailto:BELGIANBEERCAFEADELAIDE@ALHGROUP.COM.AU)





# Christmas

## SHARED MENU

Celebrate the festive season in one of our four beautiful spaces at The Belgian. With a huge selection of food served to the middle of the table, enjoy Christmas with the Belgians this year.



<b>2 COURSE</b>	\$80
<b>3 COURSE</b>	\$95
<b>ADD CANAPÉS</b>	\$15 <sub>pp</sub>

Individual entree & main course plating available on request for + \$10<sub>pp</sub>.

### CANAPES

**OYSTERS**  
NATURAL / BELGIAN BACON JAM / GIN & TONIC

**CROSTINI** (V)  
FIG JAM, HONEY INFUSED RICOTTA

**FALAFEL BITES** (VE, LF)  
SPINACH & LEMON INFUSED HUMMUS, TABBOULEH

**LEMON PEPPERED CHICKEN LOLLIPOPS** (LF)  
TOMATO RELISH, BASIL PESTO MAYO, SMOKED ALMONDS





# To Share

## ENTREE

### CHICKEN COQ AU VIN (GF)

CHICKEN, BACON, MUSHROOM, WHITE WINE, CREAM, MUSTARD, FRESH HERBS

### CORN RIBLETS (VE, GF, LF)

DRY RUBBED CORN, SPICED AIOLI, FRESH LIME

### HONEY GLAZED HAM (GF, LF)

MIXED LEAVES, BELGIAN MAYO

### BAKED BRIE (V, GF)

FRESH FRUIT, RASPBERRY COULIS, PISTACHIO, FIG JAM, CRACKERS

## MAIN

### 78 SUNSET SALMON (GF)

GIN INFUSED SALMON, DEHYDRATED ORANGE, BEETROOT LABNEH

### CLASIC ROAST TURKEY (GF, LF)

SECRET CRANBERRY SAUCE, FRESH ROSEMARY, THYME

### BRAISED LAMB SHOULDER (GF)

SEEDED MUSTARD & CAMOMILE JUS, TOASTED FENNEL

### VEGETABLE STUFFED PUMPKIN (VE, GF, LF)

ROCKET, SMOKED ALMOND, BALSAMIC REDUCTION

## SIDE (served with main course)

### WARM CIABATTA (VE, LF)

EXTRA VIRGIN OLIVE OIL, BALSAMIC REDUCTION

### CHRISTMAS SALAD (VE, GF, LF)

POMEGRANATE, ORANGE, APPLE, ONION, WALNUTS, PUMPKIN SEED, MAPLE CITRUS DRESSING

### RUSTIC ROAST VEGGIES (VE, GF, LF)

CLASSIC ROASTED VEGETABLES, SALSA VERDE, FRESH HERBS, BLACK SESAME

### BELGIAN POTATO SALAD (VE, GF, LF)

BABY POTATOES, RED ONION, WHOLEGRAIN MUSTARD, VEGAN AIOLI, FRESH HERBS

## SWEET

### DESSERT PLATTER

BROWNIES, MERINGUE, ICE CREAM, ASSORTED CAKES, WAFFLE STICKERS, DIPPING SAUCES

### VEGAN DESSERT PLATTER

CHOC MUD CAKE, DOUGHNUTS, SORBET, FRESH FRUIT, ALMOND PRALINE, DIPPING SAUCES

# Booking Information



**UPSTAIRS** (120pax)  
**RESTAURANT** (10pax)  
**OVERFLOW** (20pax)  
**EBENEZER** (50pax)

COVID-19 density restrictions may alter capacities.

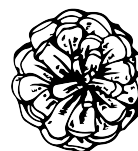
## DEPOSITS

To secure your function, a deposit of \$200 is required within 7 days of booking. The remainder of the bill may be paid prior to or on the day of the event.

## CANCELLATIONS

A minimum of 28 days notice must be given for a full refund of the deposit.

**Covid-19:** Should the event need to be postponed or cancelled due to changing government regulations, we will work with the client to postpone the function to a suitable date or issue a full refund of the deposit.



## UPSTAIRS ROOM HIRE FEES

MON - THUR \$200

WEEKENDS \$450

*Restaurant, Overflow & Ebenezer are areas shared with walk-in guests. No room hire fee is required.*

## MENU SELECTION / DIETARY REQUIREMENTS

All course options and dietary requirements must be provided in writing two weeks (14 days) prior to the event day.

Final guest numbers must be provided one week (7 days) prior to the event date. We will make every effort to accommodate any increased numbers made at least 3 days before the event.

## BOOKING PROCEDURE

All bookings and enquiries should be directed to Christina at  
[belgianbeercafeadelaide@alhgroup.com.au](mailto:belgianbeercafeadelaide@alhgroup.com.au) or (08) 8359 3400