



Heritage Set Menu

2 Courses - \$46.00 3 Courses - \$57.00

Entrées

Vegetarian Monk's Tart

Leek fondu, button mushrooms, eggs and spices, all cooked with Leffe Blonde, served with tomato compote and mixed salad

Home-made Duck Pâté

Served with sourdough toast, pickled vegetables & gherkins

Garlic & Chilli Tiger Prawns

Served with mixed leaves

Main Courses

Fish of the day

Served with a light creamy basil sauce and fork crushed potato

Mussel Pot with Chips & Mayonnaise: either

Marinière (served in a light broth with vegetables) or

Provençale (served in a tomato, herb and garlic sauce) or

Tintin au Congo (served in a lemongrass, coconut milk and coriander sauce)

Belgian Chicken & Mushroom Vol au Vent

Traditional chicken & mushroom casserole, slightly creamy, served in a puff pastry case with chips & salad

Twice cooked Crispy Pork Belly

Served with mash potato, sauerkraut and apple sauce

Steak-Frites & Salad

Porterhouse steak served with jus, chips and salad

Fresh Vegetarian Linguini

Sautéed with pumpkin green peas and fresh pesto

Desserts

Belgian Chocolate Mousse

Need we say more?

Tarte Tatin

Traditional warm apple tart, served with vanilla bean ice cream

Dame Blanche

Three scoops of vanilla ice cream in a brandy snap basket, with whipped cream & hot Belgian Chocolate Sauce

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