

## Klein |small

Rolmops (gf)

5ea



*pronounced: rol-mops*

pickled herring wrapped around gherkin

Oesters Nam Kee (gf)

5ea

*pronounced: ooh-sters num-kay*

steamed oyster, black bean sauce, spring onion

Paling

6ea

*pronounced: pah-ling*

smoked eel, pickles, garlic herb oil, crispbread

Frikandel Speciaal (gf)

10ea

*pronounced: free-kun-dell spay-shaal*

traditional Dutch snack, ours is 99% meat and 1% spices  
handmade beef, pork & chicken sausage  
topped with mayonnaise, currysaus, chopped onion

Kaassoufflé (v)

12ea

*pronounced: kaas-sou-flay*

fried premium Dutch cheeses, apple compote

Eierbal (v)

9ea

*pronounced: a-yer-ball*

boiled egg cased in a fried breaded ragout, curried mayo

Bamischijf (vg)

8ea

*pronounced: ba-me-shy-ff*

Indo-Chinese noodles fried in breadcrumbs, sambal mayo

Kipsaté (n/gf)

8ea

*pronounced: kip-sat-ay*

chicken skewer, spicy peanut sauce, atjar

Kroket

9ea

*pronounced: crow-ket*

braised beef brisket ragout croquette, joppiesaus

Bitterballen

15

*pronounced: bitt-er-bul-en*

translates to bitter balls: mini croquette balls, 5 balls per serve

*Choice of:* traditional beef

*or:* mushroom (vg)

Aardappelschillen (vg/gf)

7

*pronounced: aard-up-el-shill-en*

fried potato skins, paprika seasoning

*please notify us of any allergies*

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Borrelplankje

36

*pronounced: boar-rell-plunk-yeh*

Chef's selection of snacks for sharing, including:

Dutch cheeses, cold meats, bitterballen, pickles.

ask waitstaff what's on today

Mokum Burger

21

beef patty, bacon, house pickles, Beemster cheese, lettuce, onion, tomato, burger sauce, brioche bun

Broodje +

bread roll with:

Haring

12

*pronounced: bro-che har-ing*

pickled herring, pickles, chopped

onion

Kroket

13

*pronounced: bro-che crow-ket*

beef croquette, joppiesaus

Frikandel

14

*pronounced: bro-che free-kun-dell*

frikandel sausage, onion, mayo, currysaus

Rookworst

15

*pronounced: bro-che rowk-voorst*

smoked pork sausage, onion, mustard

Frites |fries

Patatje Met (v/vgo/gf)

9

*pronounced: pat-at-yeh met*

fries with real mayonnaise

Patatje Oorlog (v/vgo/n/gf)

14

*pronounced: pat-at-yeh oar-logh*

translation: war fries – as in, war of the sauces

fries topped with mayonnaise, satésaus, onion

Kapsalon (gf)

19

*pronounced: cup-sa-lon*

translation: hairdressers – named after a hairdresser in Rotterdam who first ordered it

fries topped with chicken shoarma, melted gouda, garlic sauce, iceberg lettuce

Erwtensoup (vg/gfo)

19

*pronounced: air-ten-soup*

Oma's recipe - Dutch pea soup

split pea and root vegetable soup, served with toast

add rookworst

9

Groot |big

Mosselen (gfo)

29

*pronounced: moss-sel-en*

fresh mussels cooked in either beer or wine

Zalm (gf)

34

*pronounced: zull-mm*

salmon fillet, spinach, kale, dill quark, radish

Boerenkool Stampot (gf)

27

*pronounced: boo-ren-koal stum-pot*

potato and kale mashed together,

smoked pork sausage (rookworst), onion jus

Hachée Filosoof

31

*pronounced: ha-shay fil-o-soaf*

pie filled with beer stewed beef brisket,  
topped with mashed potato, poached apple,  
bacon, aged cheese, served with sauteed  
greens

**Nasi Goreng (v/vgo/gf) 24**

Indonesian fried rice, cabbage, carrot,  
greens,  
sambal, spring onion, fried shallots, fried  
egg

add chicken 9

**Pom (gf) 29**

Surinamese chicken casserole with taro,  
pickles,  
lime, housemade chilli sambal, fried  
shallots,

**Kant |sides**

**Seizoensgroenten (v/vgo/gf) 10**

*pronounced: siy-soons-ghroon-ten*

seasonal vegetables, butter, freshly grated  
nutmeg

**Rode Kool (vg/gf) 10**

*pronounced: roe-deh-cole*

braised red cabbage, apple, currants

**Hete Bliksem (gf) 13**

*pronounced: hay-teh blik-sem*

translates as hot lightening – because the apple keeps it hot  
smashed potato, poached apple, bacon

**Huzarensalade (v/gf) 12**

*pronounced: hoo-saar-en-sal-ah-deh*

Hussar's Salad; a traditional Dutch potato salad  
potato, celery, carrot, peas, pickles,  
mayonnaise

**Groene Salade (v/vgo/n/gf) 15**

*pronounced: ghroo-neh sal-ah-deh*

green salad with kale, spinach, apple,  
celery,  
walnut praline, mustard dressing, goat's  
cheese

## Ontbijt | Breakfast (8am to 3pm)



Uitsmijter (gfo)

**21**

*pronounced: owt-smay-ter*

fried eggs, melted cheese, ham, sourdough toast

Boerenomelet (v/gfo)

**24**

*pronounced: boo-ren-om-lett*

three egg omelette, onion, spinach, mushroom,  
cheese, sourdough

add salmon

**8**

add ham

**6**

add herbed quark

**5**

Pan Bati Avocado (vg/gf)

**23**

Aruban cornbread, avocado, pumpkin purée, radish,  
vegan feta add poached egg

**4**

Turkse Eieren (v/gf)

**26**

*pronounced: turk-seh eye-er-ren*

poached eggs, potato & chive rosti, sauteed spinach  
& kale,

dill quark, coriander pesto, dukkah, herbed garlic  
oil

add chicken shoarma

**9**

Hacheé Benedict

**27**

*pronounced: hush-ey ben-e-dict*

beef brisket slow braised in beer with apple &  
juniper berries,  
potato & chive rosti, poached egg, hollandaise,  
speculaas crumb

Spek Pannenkoek

**20**

*pronounced: spek pun-en-kook*

crispy bacon pancake, melted cheese, stroop (syrup)

Magic Mushrooms (vg)

**24**

*\*does not actually contain psilocybin*

mushroom medley, mushroom croquettes, cabbage slaw,  
truffled vegan mayo, baby spinach, crispy kale

add poached egg

**4**

Wentelteefjes (v/n/gfo)

**24**

*pronounced: ven-tel-tayf-yes*

it's what the Dutch call French toast

eggy toast, cinnamon sugar, berries, coulis, candied  
walnut, quark

Speculaas Granola (v)

**18**

spiced pannacotta, honey baked oats, pepitas,  
currants,

seasonal fruit, speculaas crumb, apple sauce, quark

Zoete Pannenkoek

**19**

*pronounced: soo-teh pun-en-kook*

pancake, stewed apple compote, stroop (syrup)

## Build your own Breakfast

### Eggs your way (v/gfo) **13**

two eggs (poached/fried/scrambled), on buttered  
sourdough

### Just Toast (vgo/gfo)

**8**

two slices sourdough or fruit toast with butter

### Brekkie Bun (v) **8**

brioche bun, fried egg, curry ketchup

### Sides / Additions

Bacon **6**, Smoked Ham **6**, Rookworst **9**, Potato Rosti **6**,  
Poached/Fried Egg **4**, Mushrooms **7**, Sautéed Spinach/Kale **5**,  
Avocado **6**, Maasdam/Goat's Cheese **5**

### Dietaries

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appreciate the seriousness and will do what we can  
to accommodate, we cannot guarantee any items are  
completely free of all potential allergens.

# Dranklijst | Drinks List



Over a hundred beers to choose from (pages 4 to 16)

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Zeven	7	Amber   Gold   IPA
Acht	8	Farmhouse   Saison   Sour
Negen	9	Fruit Beer
Tien	1	Dubbel (Brown)
	0	
Elf	1	Tripel (Strong Pale)
	1	
Twaalf	1	More Tripel
	2	
Dertien	1	Quadrupel
	3	
Veertien	1	Darker   Porter
	4	
Vijftien	1	Stout & Extremely Rare
	5	
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	6	
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Achttien	1	Sparkling, White & Rosé
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Het is alsof een engeltje over je tong pist.  
*It's like an angel is pissing on your tongue.*  
 - Dutch proverb

## Wine by the Glass

Our pouring wines change regularly,  
 here's what is currently available by the  
 glass..

### Sparkling

**2022** Dogarina Extra Dry Millesimato

**120ml 12**

Prosecco (Treviso, Italy)

### White

**2021** Seewinkel

**150ml 13**

Gruner Veltliner (Burgenland, Austria)

**2022** Khai **150ml 12**

Chenin Blanc-Semillon (Western Cape, South Africa)

## Rosé

**2020** Erben Spätbergunder Trocken **150ml 13**

Pinot Rose (Rheinhessen, Germany)

## Red

**2022** Sanziana **150ml 13**

Pinot Noir (Banat, Romania)

**2019** The Coldstream Guard **150ml 12**

Shiraz (Yarra Valley, Victoria)

Join us for Happy Hour on Wednesday, Thursday and Friday between **4pm** and **6pm** when we offer wines from **\$7** a glass, and a few other drink specials.

## Non-Alc

### Beer

Heineken Zero **9**

(**330ml** 0.0%) Amsterdam, Netherlands

Balance of flavour and refreshment. A crisp, clean lager without the alcohol.

Clausthaler Non-Alcoholic **9**

(**330ml** <0.5%) Frankfurt, Germany

Non-alcoholic beer with cascade hops. Made by the famous non-alc beer German pioneers

Clausthaler Dry-Hopped Non-Alcoholic 9  
(330ml <0.5%) Frankfurt, Germany

World's first dry-hopped & unfiltered non-alcoholic beer with cascade hops.  
Full-bodied and hoppy, with hints of malty caramel.

## Wine

Pierre Chavin Le Petit Etoilé 16

Sparkling Chardonnay (200ml 0.0%) Languedoc-Rousillon, France

Pierre Chavin Le Petit Etoilé 15

Still Chardonnay (200ml 0.0%) Languedoc-Rousillon, France

Pierre Chavin Le Petit Etoilé 15

Cabernet Sauvignon (200ml 0.0%) Languedoc-Rousillon, France

## Spritz

Lyre's Amalfi Spritz

**14**

non-alcoholic version of a Campari soda

Not Guilty Watermelon Wine Spritz 11

de-alcoholised white wine and watermelon spritz

Not Guilty Passionfruit Wine Spritz

**11**

de-alcoholised white wine and passionfruit spritz

## Mocktails

Blood Orange Mimosa 12

blood orange juice, non-alc orange sec, soda

Sensible Spritz 16

lyre's Italian orange, verjus, soda

No-groni 17

non-alc dry botanical, lyre's non-alc rosso, bitter orange

Marzipan Sour 18

non-alc amaretto, spiced cane, eggwhite, lime

Aapekopje 16

non-alc cane spirit, banana syrup, lime, liquorice powder rim

## Cocktails



Pear Mimosa	16
Prosecco, jenever, pear nectar	
Ginger Peach Spritz	12
peach & ginger aperitivo, prosecco, soda	
Plum Fingerlime Spritz	12
Kakadu plum & fingerlime aperitivo, prosecco, soda	
Limoncello Spritz	15
house-made limoncello, prosecco, soda	
Cherry Spritz	15
cherry liqueur, prosecco, soda	
Chartreuse Spritz	18
Chartreuse herbal liqueur, lemon, orgeat, prosecco, soda	
Bloody Mary	16
vodka, tomato juice, Worcestershire, sambal, celery	
Blue Cheese Martini	20
jenever, dry vermouth, roquefort liqueur, quince rim	
Earl Grey Sour	19
tea infused gin, bergamot, sugar, egg white	
Apple Pie Sour	20
Dutch apple pie moonshine, cinnamon liqueur, egg white	
Nutmeg Old-Fashioned	22
bourbon, nutmeg liqueur, bitters	
Barrel-Aged Negroni	23
mountain goat hopped gin, campari, sweet vermouth	
Orange Blossom Collins	18
jenever, orange blossom, orange bitters, sugar, soda	
Turkish Coffee Martini	
<b>19</b>	
vodka, espresso, cardamom liqueur	
Jaffa Chocotini	19
mandarin liqueur, cinnamon, chocomel	

## Beer on Tap

Mokum Pils 4.2%

280ml **8** / 330ml

**10**

Light pilsener-style lager. Big on flavour thanks to a hefty malt profile, low on bitterness to a restrained hop profile of Magnum and Pearl hops. Made locally for us by our friends at Cavalier Brewing in Derrimut, Victoria.

La Trappe Dubbel 7.0%

250ml **15** / 330ml **18**

Made by monks, this Trappist beer has a deep brown colour and beige froth. Gentle caramel aromas and a rich malty flavour with a touch of sweetness. Smooth drinking yet has some real body and intense flavour.

Imported from Koningshoeven in The Netherlands.

Look through this book for more beers in the La Trappe range

Delirium Tremens 7.0%

250ml **18** / 330ml **21**

Deliciously full-bodied, intense, rounded & slightly malty pale blond with a long-lasting and dry bitter pleasant aftertaste. Unique taste resulting from the use of 3 different kinds of yeast. Consistently one of the world's most awarded beers.

Imported from Ghent in Belgium.

Look through this book for more beers in the Delirium range

Rodenbach Grand Cru 6.0%

250ml **18** / 330ml

**21**

In our opinion this is world's best sour beer.

Highly respected and consistently winning awards, an extremely pungent aroma of rich grapey fruit. Slightly sweet but extremely acidic and very fruity.

Imported from Roeselare in Belgium.

Rodenbach Alexander (with cherries) also available in the bottle, as is the Grand Cru vintage **2019** in big bottles

## Lager | Helles | Pilsener Beers

Heineken

**11**

(330ml 5.0%) Amsterdam, Netherlands

One of the world's best-selling and most famous beers. Nothing else really needs to be said.

If you don't know it, you have most likely spent the past few decades living under a rock.

Amstel

**15**

(500ml 5.0%) Amsterdam, Netherlands

A clean crisp lager named after the river that 'flows?' through and gave Amsterdam it's name, you'll be glad to know that the water used to make this does not come straight from this river.

Bavaria

**20**

(660ml 5.0%) Lieshout, Netherlands

A clear, easy drinking light flavoured pilsner with a clean crisp and slightly bitter aftertaste.

Grolsch

**16**

(500ml 5.0%) Enschede, Netherlands

Premium pilsener from the far east of the Netherlands, brewed a bit longer for a fuller taste.

Fucking Hell

**14**

(375ml 4.4%) Hartmannsdorf, Germany

Named after the town of Fucking (recently renamed 'Fugging' due to persistent theft of the town name board) and the local Bavarian word for pale: 'Hell'. Brewed accordingly to the 1516 Purity Law.

## White Beer

Erdinger Weissbier **19**  
(500ml 5.3%) Erding, Germany

Brewed and bottled in Germany since 1886, This is a hazy pale-yellow brew, rich with yeasty, spiced bright citrus with a long mellow finish. An undisputed classic of the white beers.

Blanche de Namur **16**  
(330ml 4.5%) Namur, Belgium

Blonde & milky cloudy, fruity with a scent of spice, coriander and bitter orange. Smooth beer, thirst-quenching but mild, slightly acidulous, powdery consistency on the tongue, not bitter

Hoegaarden **15**  
(330ml 4.9%) Hoegaarden, Belgium

The most recognisable wheat beer in the world and the hallmark for many wannabe witbier brewers. Classic Belgian witbier with orange peel & coriander notes.

St Bernadus Wit **18**  
(330ml 5.5%) Watoll, Belgium

This ale is very pale (whitish-yellow colour) and quite hazy. The head is white and dense. In aroma, it has a wheaty, apple-like, tartness; herbal-spicy notes with coriander and orangey fruitness and honeyish sweetness.

De Glazen Toren 'Jan De Lichte' **23**  
(330ml 7.0%) Aalst, Belgium

A top-fermented Belgian Imperial Witbier using barley and wheat as well as oats and buckwheat. Early malt sweetness that is smooth at first, giving way to a citrus flavour and hop bitterness. a pleasantly prickly finish.

## Blonde Beer

Ename Pater **16**  
(330ml 5.5%) Oudenaarde, Belgium

Unfiltered abbey beer that sits somewhere between a witbier & a saison. Notes of citrus, fresh herbs and bright hops. medium bodied with a little malt sweetness that combines with the earthy and floral hops mixed with the Belgian yeasty esthers. light on the palate with citrus and coriander.

Brugse Zot Blonde **17**  
(330ml 5.0%) Bruges, Belgium

A golden blond beer with a rich foam collar and a fruity yet spicy bouquet. Brewed with four different kinds of malt and two aromatic varieties of hop giving the beer its inimitable taste. The palate is complex with a certain bitterness and hints of citrus.

**Leffe Blond** **18**  
(330ml 6.6%) Leuven, Belgium

Subtle hints of vanilla and clove, delicate aroma of smoked bacon which combines beautifully with the more obvious aromas of caramel and toffee. A spicy aftertaste with a hint of bitter orange.

**La Chouffe Blonde** **18**  
(330ml 8.0%) Achouffe, Belgium

Starts off with some citrus notes, followed by a refreshing touch, pleasantly spiced to give it great brightness. Golden beer with a light hoppy taste, that for 40 years has conquered the hearts of beer lovers the world over.

**Delirium Tremens** **20**  
(330ml 8.5%) Ghent, Belgium

A rounded slightly malty pale blond with a long-lasting and dry bitter pleasant aftertaste. Unique taste resulting from the use of 3 different kinds of yeast. Consistently one of the world's most awarded beers.

**Westmalle Extra** **17**  
(330ml 4.8%) Abdijs van Onze Lieve Vrouw, Belgium

A lower alcohol version of their classic tripel, the beer of choice for the monks to drink for themselves as their minds stay clearer so they can focus on work, prayer and other duties without being too inebriated.

**Chimay Green** **24**  
(330ml 10.0%) Scourmont Abbey, Belgium

Celebrating 150 years of brewing some of the most recognisable Trappist beers in the world. The monks at Scourmont Abbey have released this limited edition Strong Blonde ale.

**Slagmuylder's Kerstbier** **19**  
(330ml 5.5%) Ninove, Belgium

The same family running this brewery since 1860 producing this Unique hoppy and malty blond bottom-fermented Christmas beer

## Amber, Golden, & IPA

- Pauwel Kwak Amber** **21**  
(330ml 8.4%) Buggenhout, Belgium  
Toffee and sweet caramel, a good malty backbone, hints of that honey, clove, cinnamon, apple, a little raisin and plum. Comes in possibly the coolest beer glass ever.
- Orval Trappist Ale** **25**  
(330ml 6.2%) Notre Dame d'Orval, Belgium  
The monks at Orval makes only one beer for the general public. It has an intensely aromatic character. Between the first and second fermentations there is also an additional dry-hopping process giving this beer its pronounced hoppy aroma and extra dry taste. Highly sought after ale favoured by connoisseurs.
- Delirium Argentum** **20**  
(330ml 7.0%) Ghent, Belgium  
Deliciously full-bodied, intense, spicy, grapefruit citrus and a touch of caramel. Speciality hopped amber IPA created to celebrate 25 years of Delirium.
- Duvel** **18**  
(330ml 8.5%) Breendonk, Belgium  
Four generations of the Moortgat family have been brewing this iconic Belgian beer with its Pilsner malts, Bohemian hops and novel yeast strain. One of Belgium's favourite strong blonde ales with a lively aroma, palate of fresh hops and hints of spice. Rounded mouthfeel with a lingering and refreshing dry finish.
- Duvel Tripel Hop Citra** **24**  
(330ml 9.5%) Breendonk, Belgium  
Using citra hops from the Yakima Valley (USA) to enrich the typical Duvel flavour palette with hints of citrus. It's deeply aromatic and bitter
- Duvel Tripel Hop Cashmere** **22**  
(330ml 9.5%) Breendonk, Belgium  
This highly sought-after newcomer to the hop world enriches the typical Duvel flavour palette with hints of citrus, peach, melon, and tropical coconut.
- Duvel Jamaican Rum Edition** **110**  
(750ml 11.0%) Breendonk, Belgium  
Matured intensively in Jamaican rum barrels generously enriching the classic Duvel with hints of Rum, roasted caramel, and vanilla
- Taruškv Kanapinis** Nefiltruotas Sviesusis Alus **28**  
(1000ml 5.1%) Panevėžys, Lithuania  
Brewed using traditional open fermentation, unfiltered, unpasturised, and only natural ingredients. An amber-coloured beer with a full malt flavour and aromas of white bread and grassy hops.

Taruškus I.O. Boiko 26  
 (1000ml 5.0%) Panevėžys, Lithuania  
 Sviesusis Alus. Age old Lithuanian tradition goes into the making of this beer resulting in an old ale with notes of honey, caraway and notes of rye bread in the background. 1 liter bottle ideal for sharing,

## Farmhouse, Saison & Sour

Boon Oude Geuze 27  
 (375ml 7.0%) Lambeek, Belgium  
 Brewed in the cold months between October & April, aged in oak casks for 1, 2 or 3 years and then blended. It is unfiltered, unpasteurised and unsweetened, continues to referment in the bottle and will age well for upto 20 years.

Hanssens Oude Geuze 28  
 (375ml 6.0%) Beersel, Belgium  
 Blend of fine Lambics, matured in oak barrels, spontaneously fermented in the bottle.  
 3 Fonteinens Cuvee Armand & Gaston 20/21 No 17

**83**  
 (750ml 6.0%) Beersel, Belgium  
 blend of 1, 2, and 3 year old traditional lambics. High in acid, light in color & slightly hoppy

Horal's Oude Geuze Megablend 2019 88  
 (750ml 7.0%) Lambeek, Belgium  
 A collaboration of 8 different breweries blended this especially for the 12<sup>th</sup> anniversary of the Tour de Geuze. A blend of 1, 2, and 3 year old Lambic beers that are continuing to develop in the bottle since early 2019.

Brasserie de Silly Saison 20  
 (330ml 5.0%) Silly, Belgium  
 Traditional saison with a reddish-brown colour, a slight sourness from the aging in wooden barrels. A sweet malty, fruity and earthy aroma. with flavours of caramel malt and fruity character of plums and cherries

Fantome Pissenlit 55  
 (750ml 7.5%) Soy, Belgium  
 Saison with dandelions handpicked from the brewer's own back paddock

Fantome Mayor Unusual's Meeow 63  
 (750ml 7.5%) Soy, Belgium  
 Saison with andaliman peppercorns, lotus hops and white wine from the Aosta valley. Soft white wine taste with a muscat fruit nose. A collaboration with Brähery

La Sirène Saisonette **40**

(750ml 3.4%) Reservoir, Victoria

Farmhouse table ale, low in alcohol and in a larger bottle. Perfect for sharing

De Molen 'Oud & Nieuw' Brut Saison

**23**

(330ml 9.0%) Bodegraven, Netherlands

Aroma of white wine greets us with a hint of citrus and low level funk. Initially sweet on the front palate, but the champagne yeast eats up all the sugars and leaves a quite dry finish with a little spicy tingle.

Duchess de Bourgogne **18**

(250ml 6.2%) Vichte, Belgium

Traditional top fermented reddish-brown ale from Flanders. This refined ale is a blend of 8 and 18 month old ales following maturation in oak casks. 100% natural and unpasteurised. Fresh acidity.

Rodenbach Vintage 2021 **88**

(750ml 7.0%) Roeselare, Belgium

Rodenbach's Grand Cru aged 24 months in foeder 169. It has won 25 international beer awards. Special release in large 750ml bottle perfect to share (or drink the whole thing alone, no judgement).

## Fruit Beer

Kees 'Smoothie Sour' Abrikoos & Kokos **23**

(440ml 4.9%) Middelburg, Netherlands

Apricot and Coconut Smoothie Sour. A delicious blend of summery sweetness and exotic refreshment with its juicy apricots and creamy coconut, this beer takes you on a tropical journey with every sip. Refreshing and irresistible

Blaugies Biere Darbyste **42**

(750ml 5.8%) Dour, Belgium

Farmhouse Ale brewed with fig juice.

Oud Beersel Oude Framboise **29**

(375ml 6.0%) Beersel, Belgium

Traditional Lambic Ale made with whole raspberries.

Leffe Ruby **17**

(330ml 5.0%) Leuven, Belgium

Abbey beer combined with raspberries & strawberries and a hint of clove and rosewood. It is light, mild & very aromatic with a slight spice.

Delirium Red **20**

(330ml 8.0%) Ghent, Belgium



Famous for their 'Tremens' beer. This is their fruity red version – flavoured with cherry & elderberry.

Rodenbach Alexander **20**

(330ml 5.6%) Roeselare, Belgium

This extraordinary sour beer has a unique, balanced and complex finish with subtle fruit and wood notes. Made using 1/3 young beer & 2/3 beer matured in oak foeders for 2 years steeped with the juice of noorderkriek cherries.

St Louis Kriek **17**

(250ml 4.0%) Izegem, Belgium

brewed on a lambic base complemented with the juice of Oblacinska cherries that have been steeped in gueuze for six months. The result is a thirst-quencher with a low alcohol content. This sweet cherry beer tastes delicious on a sunny day and is a perfect beer for anyone who doesn't like strong beers.

Boon Kriek **23**

(375ml 4.0%) Lambeek, Belgium

Traditional Lambic Ale with 25% fresh cherries

Liefmans Kriek Brut **17**

(330ml 6.0%) Oudenaarde, Belgium

It's the alcohol of choice for many young teenagers not accustomed to the taste of beer. It is delicious though and at 6% abv it is deceptively strong and has been the cause of many a young person's hangover.

La Chouffe Cherry **21**

(330ml 8.0%) Achouffe, Belgium

Cheery cherry version of La Chouffe's now famous blonde beer.

Duchess Chocolate Cherry **22**

(330ml 6.8%) Vichte, Belgium

Fruity sour cherry with a touch of Belgian chocolate.

## Dubbel Beer (Brown)

Ename Dubbel **16**

(330ml 6.6%) Oudenaarde, Belgium

Sweet malt, dark fruit, caramel & dark chocolate

Brugse Zot Dubbel **23**

(330ml 7.5%) Bruges, Belgium

Amber brown, with red tinges and a tan foam. Strong aroma with bold spices, toffee, dark stone fruits.

A little caramel malt sweetness and the flavour of dark fruits up front giving way to a mineral earthiness.

## Leffe Bruin 17

(330ml 6.5%) Leuven, Belgium

Aromas of roasted oats with notes of caramel

## Chimay Red 19

(330ml 7.0%) Scourmont Abbey, Belgium

It's coppery colour and sweet, fruity taste make it a particularly tasty dark ale. Topped with a creamy head, it gives off a light, fruity apricot aroma produced by the fermentation. The taste perceived in the mouth is a balance confirming the fruity nuances noticed in the fragrance.

## Rochefort 6 20

(330ml 7.5%) Notre Dame de Saint-Remy, Belgium

Reddish colour of autumn leaves, a soft body and an earthy, herbal palate which develops into a deep fruitiness.

## Westmalle Dubbel 18

(330ml 7.0%) Abdij van Onze Lieve Vrouw, Belgium

Westmalle invented this style of beer, this is that invention. Dark red-brown with a rich, complex taste thanks to re-fermentation in the bottle. Touches of caramel, malt and fruity esters reminiscent of ripe banana. Dense, cream-coloured froth. The long, dry finish of this balanced, mild Trappist beer will stay with you.

La Trappe x Tynt Meadow x Zundert Three Rules Special

## Edition 82

(750ml 7.4%) Abdij van Koningshoeven, Netherlands

A collaboration between the two Dutch and only English trappist breweries. The monks got together and made this one-off special edition Dubbel with a deep brown colour, beige froth. Gentle caramel aromas and a rich malty flavour with a touch of sweetness. Smooth drinking yet has some real body and intense flavour.

## Achel Bruin 21

(330ml 8.0%) Achelse Kluis, Belgium

This Strong Dark Ale sits somewhere between a balanced fruity dubbel style, and the classic big dark Trappist ale. A warm caramel brown colour, aroma is a mix of rich dark stone fruits, strong Belgian yeast phenolics and earthy hops. The flavour displays a complex mix of attributes perfectly balanced against each other to form a combination. Sweet, rich bready malts with a hint of chocolate, dark stone fruits like raisins and figs, and a slight roastiness.

The monastery where this is made (De Achelse Kluis) is technically in Belgium, however if you visit by car, the car park is just on the other side of the border in The Netherlands. In 2019 Brother Gaby & Brother Andre moved to nearby Westmalle Abbey meaning that for the first time since 1846 there were no monks left in the abbey, due to this technicality, they lost their official Trappist label.

## Tripel Beer (Strong Pale)

### Burnley Brewing Belgian Tripel **19**

(440ml 8.2%) Richmond, Victoria

An Australian made version of a classic Belgian strong-ale popularised by Trappist monks. Rounded malt flavour, firm bitterness and dry finish. Aromatic with fruity, spicy notes, balanced by alcohol warmth.

### De Glazen Toren Odineke Tripel **18**

(330ml 8.5%) Aalst, Belgium

Traditional Belgian Tripel. Soft, fruity, slightly spicy and with a lingering bitterness in the finish.

### Tripel Karmeliet **19**

(330ml 8.4%) Buggenhout, Belgium

The famous 3 grain tripel. Refined and complex golden-to-bronze brew with a creamy head. These characteristics derive not only from the grains used but also from restrained hopping with Styrians and the fruity nature of the house yeast. Aroma has hints of vanilla mixed with citrus and banana.

### Leffe Rituel **25**

(330ml 9.0%) Leuven, Belgium

Aromatic touches of clove and vanilla with hints of fresh banana. The powerful aromas develop a spicy and distinct flavour in the mouth. The spicy, fruity and bitter aromas are perfectly balanced.

### Chimay White **20**

(330ml 8.0%) Scourmont Abbey, Belgium

A golden yellow Trappist Tripel, presenting a complex profile with fruity aromas of Muscat grapes and raisins, a subtle bitterness, and a crisp, refreshing finish, balanced by sweet malt notes.

### Troubadour Magma Vina **2023** **21**

(330ml 8.5%) Sint Gillis-Waas, Belgium

Variant of Troubadour's Magma Tripel IPA, fermented with a wine yeast that converts the sugars in 'wort' (the base of beer) and produces wonderfully intensely fruity aromas (apricot, apple, grape, banana, mango, starfruit) in the process. Also a malty character with a touch of caramel biscuit.

### Westmalle Tripel **21**

(330ml 9.5%) Abdij van Onze Lieve Vrouw, Belgium

In 1936 the Trappist monks of Westmalle created the world's first Tripel. Strong, blond, fruity, and malty with rich foam and a long aftertaste. This is the mother of all tripels!

### Rocheftort Tripel **22**

(330ml 8.1%) Notre Dame de Saint-Remy, Belgium

First brewed in 2020 (to a recipe from a similar beer made in 1920) this was the first new release from Rochefort since 1955. It presents as a lovely yellow-gold liquid, with a fluffy pure white foam. Strong citrus and spice yeasty aroma, smooth mouthfeel, definite citrus flavour, and a spicy tingle laid over the biscuity malt body. Fruity aftertaste and a pleasant peppery yeast note.

## La Trappe Tripel

19

(330ml 8.0%) Abdijs van Koningshoeven, Netherlands

Slightly malty and estery. Despite its full, rich flavour, this out-of-the-ordinary ale still has a light and dry aftertaste with a touch of bitter finesse.

## More Tripel Beer

### Van Moll 'Tripel Trouble'

16

(330ml 8.2%) Eindhoven, Netherlands

Brewed with barley, wheat and oat flakes, hops, coriander seed, orange peel and elderflower.

A golden orange colour, sweet citrus and spicy aroma with a solid malt backbone.

De Dolle Brouwers Dulle Teve 'Mad Bitch'

28

(330ml 10.5%) Esen, Belgium

heavy body for a tripel thanks to a big pale malt bill and the addition of pale candi sugar. Lots of Belgian yeast character, with banana, coriander and other peppery spice notes. The sweetness comes across as caramel malt, orange peel, brown sugar and a little stewed fruit. There is a lot going on

### St Idesbalde Tripel

22

(330ml 7.0%) Koksijde, Belgium

A complex nose, with hints of jenever, lime, coriander and hop

Gulden Draak Classic Dark Red Tripel

25/55

(330ml/750ml 10.5%) Gent, Belgium

Very malty (3x more than a lager), very strong. Comes in a Dragon's Egg glass

### Zundert Tripel

21

(330ml 8.0%) De Kievit / Maria Toevlucht Abdijs, Netherlands

The monks that brew this describe it as 'slightly unruly'. It is a beer you must take time to savour and understand. Chestnut-colored and bottle-conditioned, aromas of caramel, herbs and spices; initially floral and slightly sweet; character develops from light caramel to a dry mellow hoppy bitterness as the flavour opens.

### Val Dieu Tripel

54

(750ml 9.0%) Aubel, Belgium

Val-Dieu Abbey provides a tangible link to the monastic past: even now, their beers are brewed within the abbey walls using the traditional infusion method. All the main duties are performed by laymen, not monks – therefore it is not called a trappist beer but an abbey beer. This tripel pale ale is hazy golden yellow with a scent of sweet grains, apple and honey. Hints of pepper brighten the earthy flavours of yeast and pale malt. Continues to ferment in the bottle.

Blaugies La Moneuse Tripel X

**55**

(750ml 10.0%) Dour, Belgium

Stronger version of Moneuse brewed for 30th anniversary of brewery. With that extra body it is something approaching a cross between a saison and a tripel. Lovely weighty golden body, sweetness from the malt base that dries out as the beer progresses with plenty of funk.

## Quadrupel Beer

De Molen 'Zoet & Zalig' Apfelstrudel Quadrupel

**24**

(330ml 9.3%) Bodegraven, Netherlands

Apples, raisins and cinnamon are the main ingredients for an apple pie. Combine these ingredients with a quadrupel and you get a beautiful dessert beer. Full, sweet, and heartwarming.

Vleteren Bruin **12** Port Barrel Aged

**25**

(330ml 12.0%) Woesten, Belgium

Rich and flavoursome Belgian quadrupel, made from four different malts, two types of hops and a little honey. Aged 12 months in oak barrels with a little port added. Dark fruit notes, chocolate, brown sugar and a hint of woodiness.

Triporteur Full Moon **12**

**25**

(330ml 10.5%) Roeselare, Belgium

With oak roasted malt from the malt house. And for the extra bit of theatre, the malt was roasted at the full moon!

A lighter than normal colour for a quad, the aroma is of dark stone fruits, Belgian yeast and a good dose of oak.

St Bernadus Abt **12** **22**

(330ml 10.0%) Watoll, Belgium

Brewed in the classic Quadrupel style of Belgium's best abbey ales. Dark with a fruity aroma, full of complex flavours and a long bittersweet finish with a hoppy bite. Seen as one of the best beers in the world. Very balanced, full-bodied taste and a perfect equilibrium between malty, bitter, and sweet. Same recipe as the Westvleteren 12.

La Trappe Quadrupel **21**

(330ml 10.0%) Abdij van Koningshoeven, Netherlands

Stunning amber colour. Warm and intense flavour, rich and finely balanced. Malty sweet, slightly burnt, and pleasantly bitter with a sweet aftertaste. Quadrupel continues to ferment after bottling and offers aromas of banana, almond and vanilla.

Zundert Quadrupel **22**

(330ml 10.0%) De Kievit / Maria Toevlucht Abdij, Netherlands

The scent has dried fruits, sultry herbs, liquorice and some chocolate. The taste is full and soft, balanced by a nice hop bitterness. The characteristic spiciness subtly returns in the aftertaste.

Rochefort **10** **24**

(330ml 11.3%) Notre Dame de Saint-Remy, Belgium

Dominant impressions of latte coffee with powerful chocolate aromas in the nose. The alcohol esters are enveloped with hints of autumn wood, citrus zest and freshly baked biscuits. A liquid milky draught with a backbone of bitter malt and traces of cloves, citrus, orange and mocha.

De Struise Sint Amatus Reserva **27**

(330ml 10.5%) Oostvleteren, Belgium

A dark Quadrupel aged in Woodford Reserve bourbon barrels for 2 years.

La Trappe x Brewdog Practise what you Preach

**58**

(750ml 10.0%) Abdij van Koningshoeven, Netherlands

Brewed in collaboration with **Brewdog** of Scotland. Representing a collaboration between tradition and innovation. Where Monks meet Punks. Brewed at La Trappe's monastery in January 2021. A quadruple with Scottish heather honey and American hops. Ruby-hued liquid boasting aromas of rich dried fruits and sweet honey. Hints of citrus cut through the sticky mouthfeel balancing out the sweetness.

## Strong Dark & Porter Beers

Adriaen Brouwer Oaked **17**

(330ml 10.0%) Oudenaarde, Belgium

100% Organic. Well-balanced, beautifully dark brown. A top-fermented beer in which the flavours of caramel and dried fruit perfectly meld with the soft, velvety finish of the sherry and whisky wood.

Delirium Nocturnum **20**  
(330ml 8.5%) Ghent, Belgium

Strong dark beer with beautiful caramel, chocolate and spice aromas, bitter flavour profile from the malt and hops.

Tynt Meadow English Trappist Ale **27**  
(330ml 6.2%) Mount Saint Bernard Abbey, England

The only British Trappist beer, mahogany-coloured, with a subtle, warm red hue, and a lasting beige head. Aroma of dark chocolate, liquorice, and rich fruit. Full-bodied, gently balancing notes of dark chocolate, pepper, and fig.

Rochefort **8** **21**  
(330ml 9.2%) Notre Dame de Saint-Remy, Belgium

A beer to be savoured at leisure, goes down easily but should not be hurried. It is sweet and pleasantly chocolatey.

Chimay Blue **22**  
(330ml 9.0%) Scourmont Abbey, Belgium

Top-fermented Trappist beer. Fragrance of fresh yeast with a light, flowery rosy touch is especially pleasant. Its flavour accentuates the pleasant sensations perceived in the aroma, while revealing a light touch of roasted malt.

De Molen Calvados Edition **2024** **40**  
(330ml 12.4%) Bodegraven, Netherlands

Unique blend of Belgian Strong Ale & Calvados, profound apple and dried fruit flavours, a rich body and warm finish. Wood influences and vanilla notes add complexity. A harmonious balance between sweet, spicy and refined.

De Struise Tora Tora **38**  
(330ml 18.0%) Oostvleteren, Belgium

A double IPA, aged in bourbon barrels for 2 years then aged further for another 2 years in Genever barrels. This one really packs a punch and is not for the faint-hearted.

Brasserie de Silly Scotch Ale **21**  
(330ml 8.0%) Silly, Belgium

Velvety mouth feel, the darker red-ruby colour, and the liquorice undertones are typical for a real Scotch Ale. Candy sugar is added with the yeast in the bottle, and in the keg, for the refermentation.

Gouden Carolus Whisky Infused **24**  
(330ml 11.7%) Mechelen, Belgium

Cuvee van de Keizer Imperial Dark infused with Gouden Carolus single malt whisky distilled from batches of Gouden Carolus Tripel. The result is a unique beer: powerful and full-bodied, with touches of vanilla, oak and chocolate.

De Molen 'Zoet & Hout' Peated Porter **23**

(330ml 8.0%) Bodegraven, Netherlands

Intense smoky and peaty aromas. Roasty flavours along with notes of cocoa, caramel and a subtle hint of bay leaf. Medium-bodied beer with a dense finish.

Kees Export Porter **1750**

**24**

(330ml 10.5%) Middelburg, Netherlands

*Both a porter & a Stout.* Recipe from the 18th century. An intense beer, almost black in colour due to the use of dark roasted malt. Full-bodied, with coffee-like aromas and hints of caramel.

## Stout Beer

De Molen 'Hel & Verdoemnis' Imperial Stout

**23**

(330ml 10.0%) Bodegraven, Netherlands

An incredibly classic example of a Russian Imperial, expect plenty of robust chocolate & coffee on the palate with lots of staying power!

Gulden Draak Imperial Stout

**25**

(330ml 12.0%) Gent, Belgium

Characterised by its deep, dark colour and dry, delicious bitterness. It delivers a rich, complex & robust flavour. Comes in a very cool Dragon's Egg glass.

Kees Caramel Fudge Stout

**28**

(330ml 11.5%) Middelburg, Netherlands

Powerful imperial stout reminiscent of a chocolate dessert. Dark in colour with aromas of chocolate and caramel and the sweetness of vanilla.

Kees Purple is the new Black

**23**

(330ml 10.5%) Middelburg, Netherlands

Imperial pastry stout that uses Filipino Ube (yam), delivering notes of sweet potato, coconut and vanilla.

De Struise Black Albert

**29**

(330ml 13.0%) Oostvleteren, Belgium

Struise's famous Russian Imperial Stout. Not as much a beer as it is an experience. Despite the 13% ABV, it is dangerously drinkable. With its thick, tar-like body, it's definitely a sipper, but the alcohol is very well-hidden. Every sip bombards you with roasty bitterness and sweetness of real Belgian candy sugar.

De Struise Black Damnation XIII S.H.I.T

**35**

(330ml 13.0%) Oostvleteren, Belgium

The S.H.I.T. stands for Supreme Hoppy Intensive Thing. 'Black & Tan' – Black Albert mixed with Elliot Brew IPA and then aged for 2 years in bourbon barrels

Atrium Onyx

**26**

(330ml 11.0%) March-en-Famenne, Belgium



Imperial stout brewed with cacao, vanilla and orange peel. 15 different malts used giving it notes of chocolate, caramel, roasted malt, vanilla and to a lesser extent coffee, licorice, a hint of smoke with wood and a mineral spiciness. It is a big beer, but dangerously easy to drink

## The world's best Beer

Westvleteren, St Sixtus Abbey, Belgium

Blonde (330ml 5.8%) **52**

The low-alcohol beer that the monks brew for their own consumption, we managed to get a few for you too!

**8** (330ml 8.0%) **58**

Yes, the price is correct and yes, it's just a small 330ml bottle

**12** (330ml 10.2%) **60**

World famous and famously difficult to source. If you know it, you know it and you'll know why it has this price tag

## Barley Wine, Beer/Wine hybrids, or Beer made like wine

De Molen 'Bommen & Granaten' Barley Wine **27**  
(330ml 11.0%) Bodegraven, Netherlands

Plenty of fruit like orange, tangerine and sweet apples. Powerful and full bodied but still easy going. Well hopped but the obvious alcohol and the massive malt and fruit character restrict the hops to the background. Full bodied, notes of Champagne and a hint of mandarin curacao in the aroma. Malty sweet flavour, immensely full bodied, with vinous notes and a touch of yeast in the aftertaste.

De Molen 'Balcones Edition **2023**' **38**  
(330ml 13.5%) Bodegraven, Netherlands

The aging in the Balcones whiskey barrels has given this Barley Wine a fantastic extra dimension of flavours. In addition to the well-known sweet-malty character and red fruit flavours of the Barley Wine, the aging provides the classic whiskey flavours and aromas such as wood, vanilla, peat and raisins.

La Sirene x Mac Forbes Wines Beer with Mac **24**  
(375ml 6.4%) Yarra Valley & Reservoir, Victoria

Wild ale base on freshly pressed gewürztraminer grapes. Left in French oak barriques and let time & nature do the rest. Dry & elegant wild ale with a vinous texture and soft acid.

La Sirene x Bannockburn Convergence & Chamomile **21**  
(375ml 3.0%) Bellarine Peninsula & Reservoir, Victoria

Mixed ferment wild ale on chardonnay lees with a smattering of chamomile flowers adding floral notes to this already quite funky and flavoursome low-alcohol drinkable ale.

Brasserie Ammonite Vinifera VII *Syrah*

**58**

(750ml 6.2%) Burgundy, France

100% spontaneous fermentation, aged one year in pinot casks, 'vinification intégrale', macerated for seven months on syrah grapes from Domaine Viret, an organic Rhône domaine.

Brasserie Ammonite Vinifera VIII *Gamay*

**58**

(750ml 6.4%) Burgundy, France

After opening in 2018, Simon Lecomte's barrel-aged sour ales almost immediately ascended to cult-status. This one is macerated for seven months on gamay grapes from Clos des Vignes du Maynes.

Brasserie Ammonite Vinifera IX *Aligoté*

**58**

(750ml 6.0%) Burgundy, France

Simon Lecomte: 'You don't brew beer, you vinify grains.' Maybe that's a good way to describe what I do at Ammonite'. This one was macerated for seven months on aligoté grapes from Domaine Normand, an organic vineyard.

Wildflower *Dreamin*

**58**

(750ml 5.0%) Marrickville, New South Wales

Made with regenerative organic barely and wheat, hopped generously in the kettle and also dry-hopped. It's super clear, peachy nose, decently rustic with a full creamy mouthfeel

Wildflower *Foudre Beer 2*

**58**

(750ml 5.3%) Marrickville, New South Wales

Brewed in July 2018, this ale rested in a single ex-Tyrrell's foudre for over 4 years. Spontaneously fermented following Lambic practises. An incredibly vinous beer with silky texture, nose full of fruits and savoury counterpoints. Lime notes, sweet stone fruit and a strong oak presence. Zippy fruit tingle acidity and a fruit tea tannin brings the palate to a close.

## Not Beer

Local Cider

Trattore West Country Style Cider

**12**

(330ml 5.8%) Gippsland, Victoria

A blend of Gippsland-grown heritage apples used to make an English-style cider with earthy, musty apple aroma, a rich amber colour and a tart apple flavour that displays a natural firm tannic structure, intense cider-apple flavour and a mouth-filling texture.

Trattore Earthen Pear Cider

**12**

(330ml 4.5%) Gippsland, Victoria

Using a secret blend of delicious dessert pears, this carefully-crafted Earthen Pear cider displays the fragrance of pear and mixed fruits as well as hints of floral notes.

Two Metre Tall Wild Farmhouse Cider

**22**

(375ml 7.5%) Huon Valley, Tasmania

Sturmer Pippin apples used to make this bone-dry cider. Minimally processed and slow fermented using indigenous microorganisms. 2019-2020 Vintage bottled in 2023 and continually developing in the bottle

European Cider

Francois Séhédic, Brittany, France

Slightly alcoholic cider, not too sweet, very thirst-quenching and adaptable to many meals.

Fruity, amber, supple attack with a taut finish

Cidre Brut (375ml 5.5%)

**27**

Cidre Brut (750ml 5.5%)

**42**

Technically Beer but tastes more like cider

Liefmans Fruitesse

**12**

(250ml 3.8%) Ouderwaarde, Belgium

Technically this is a beer and it does have all the ingredients that a beer would have, albeit very little. It is made with fresh, natural fruit juices of strawberry, raspberry, cherry, elderberry and bilberry.

It is very sweet and you'd be forgiven for thinking you are drinking a soft drink instead of a beer.

## Sparkling Wine

### Funky

**2022** Vinaceous Pet-Nat  
**42**

Gewürtztraminer, Pinot Grigio, Arneis (King Valley, Victoria)

**2017** Blackwood Hill Pet-Nat **75**  
Pinot Grigio, Sauvignon Blanc, Chardonnay,  
Viognier, Shiraz (Yarra Valley, Victoria)

### Dry

**2022** Dogarina Millesimato  
**58**

Prosecco (Treviso, Italy)

NV Schloss Gobelsburg Brut **130**  
Sekt (Kamptal, Austria)

NV Larmandier-Bernier Latitude  
**195**

Blanc de Blanc (Champagne, France)

### Brut

NV Bollinger Special Cuvee  
**185**

Brut (Champagne, France)

NV Duperry Premier Cru  
**115**

Brut (Champagne, France)

### Pink

NV Geisweiler Monopole Rosé **48**  
Rosé (Burgundy, France)

NV Charles Lafitte Vin Mousseux  
**38**

Rosé Prestige (Sète, France)

NV Dominique Portet **75**

Brut Rose (Yarra Valley, Victoria)

## Rosé Wine

**2023** Willow and Goose 'Rolling' **63**  
Sangiovese Rose (Adelaide Hills, South Australia)

**2020** Erben Spätbergunder Trocken  
**64**

Pinot Rose (Rheinhessen, Germany)

**2022** J.L. Quinson **74**  
Mourvedre-Cinsault-Grenache Rose (Provence, France)

## White Wine

### Light and Zesty

**2017** Ros Richie **49**  
Gewurztraminer (Lower Gouldburn, Victoria)

**2021** Ernst Loosen 'Villa Wolf' **69**  
Gewurztraminer (Pfalz, Germany)

**2021** Seewinkel **55**

Gruner Veltliner (Burgenland, Austria)	Pinot Noir 'Blaubergunder' (Burgenland, Austria)
<b>2020</b> Villa Marcello 'Tenimento del Barse' <b>72</b>	<b>2016</b> Pasadera <b>48</b>
Pinot Bianco (Veneto, Italy)	Pinot Noir (Mornington Peninsula, Victoria)
<b>2012</b> Domain Dutertre 'Touraine AOC' <b>48</b>	<b>2021</b> Unico Zelo 'Pastafarian' <b>72</b>
Sauvignon Blanc (Loire Valley, France)	<b>2021</b> Cabbiolo Blend (Adelaide Hills & Clare Valley, South Australia) <b>102</b>
Aromatic and Floral	<b>2021</b> HHW Hahndorf Hill 'Blueblood' <b>102</b>
<b>2022</b> Propstei Ebernach 'Trocken' <b>55</b>	Blaufrankish (Adelaide Hills, South Australia) <b>45</b>
Riesling (Mosel, Germany)	<b>2021</b> Bat's Blood <b>45</b>
<b>2011</b> Van Volxem 'Schiefer' <b>98</b>	Merlot (Transylvania, Romania)
Riesling (Mosel, Germany)	<b>2011</b> San Gregorio Rubrato <b>123</b>
<b>2020</b> Sula <b>55</b>	Aglianico (Campania, Italy)
Reisling (Nashik, India)	<b>2022</b> Terra Molino <b>46</b>
<b>2012</b> Gunderloch 'Jean Baptiste' <b>98</b>	Tempranillo (La Mancha, Spain)
Riesling Kabinett (Rheinhessen, Germany)	<b>2021</b> El Nino <b>42</b>
<b>2018</b> Briccontondo 'Langhe' <b>98</b>	Tempranillo (King Valley, Victoria)
Arneis (Langhe, Italy)	<b>2021</b> Malenchini 'Chianti Colli Fiorentini' <b>89</b>
<b>2016</b> Stephane Giraud 'Chateau Bertrand' <b>59</b>	Sangiovese (Tuscany, Italy)
Semillon-Sauvignon Blanc-Muscadelle (Bergerac, France)	<b>2021</b> Unico Zelo 'Truffle Hound' <b>74</b>
Bold and Dry	Barossa Blend (Adelaide Hills & Clare Valley, South Australia)
<b>2022</b> Khai <b>65</b>	
Chenin Blanc-Semillon (Western Cape, South Africa)	
<b>2018</b> Monte Xanic <b>51</b>	
Chenin-Colombard (Baja California, Mexico)	
<b>2018</b> Solevari 'Reserve' <b>59</b>	
Feteasca Regala (Recas, Romania)	
<b>2020</b> Heidi Schröck <b>77</b>	
Weissbergunder (Burgenland, Austria)	

## Red Wine

### Light to Medium

<b>2021</b> De Bortoli <b>62</b>	
Gamay (Yarra Valley, Victoria)	
<b>2020</b> La Nobelesse <b>65</b>	
Gamay (Loire Valley, France)	
<b>2020</b> Oakridge <b>78</b>	
Pinot Meunier (Yarra Valley, Victoria)	
<b>2011</b> Heinrich Hartl III <b>63</b>	
St Laurent (Thermen, Austria)	
<b>2020</b> Ernst Loosen 'Villa Wolf' <b>63</b>	
Pinot Noir (Pfalz, Germany)	
<b>2022</b> Sanziana <b>50</b>	
Pinot Noir (Banat, Romania)	
<b>2020</b> Heidi Schröck 'Junge Löwen' <b>85</b>	
	Full to Intense
	<b>2020</b> Château Coutinel <b>69</b>
	Nagrette-Syrah-Gamay (Fronton, France)
	<b>2022</b> Casa Bollén <b>77</b>
	Garmenere (Colchagua, Chile)
	<b>2021</b> Khai <b>65</b>
	Shiraz-Grenache-Cinsault (Western Cape, South Africa)
	<b>2021</b> Unico Zelo 'True Blue' <b>74</b>
	<b>85</b>

Grenache-Touriga-Syrah Blend (Multi-Region, South Australia)

**2022** Regno Recas **61**

Feteasca Neagra (Recas, Romania)

**2015** Mercouri Estate 'Antares'

Avgoustiatis-Mourvèdre (Ilia, Greece)

**2019** The Coldstream Guard **58**

Shiraz (Yarra Valley, Victoria)

**2022** Bandesh 'In Secret'

Shiraz (Heathcote, Victoria)

**2020** Enchareena Road **48**

Shiraz (Orange, New South Wales)

**2021** The Chocolate Block

Syrah-Grenache-Cinsault-Cab Sauv-Viognier (Swartland, South Africa)

**2019** Sula 'Dindori Reserve'

Shiraz (Nashik, India)

**2012** Chateau Lalande 'Saint Julien'

Cabernet Sauvignon-Merlot-Cabernet Franc (Bordeaux, France)

**2015** Craiglee **97**

Cabernet Sauvignon (Sunbury, Victoria)

**2021** Para Dos **57**

Malbec (San Juan, Argentina)

**2022** La Cantina

Saperavi (King Valley, Victoria)

## White

**2015** Grosset Polish Hill **140**

Riesling (Clare Valley, South Australia)

**2014** Albert Mann Cuvee Albert **180**

Riesling (Alsace, France)

**1971** Otto Lonarz

**500**

Ellerer Gull Beereenauslese

Riesling (Mosel, Germany)

**1976** Erben Hubert **680**

Schmitges Urziger Wurzgarten Auslese

Riesling (Mosel, Germany)

**1981** Weinmester Schilz

**230**

Reich Johannisberg

Riesling (Rheingau, Germany)

**2011** Hansjorg Rebholz 'Okonomierat' **160**

Silvaner (Pfalz, Germany)

**2012** The Eyrie Vineyards 'Dundee Hills' **98**

Pinot Gris (Oregon, USA)

**2015** Henri Germain et Fils **540**

'Mersault Chevaliers'

Chardonnay (Beaune, Burgundy, France)

**2015** Le Domaine d'Henri **160**

'L'Homme Mort' 1er Cru

Chardonnay (Chablis, Burgundy, France)

**2016** Kooyong Faultline **150**

Chardonnay (Mornington Peninsula, Victoria)

## Red

**2020** Lafarge 'Passetoutgrains' **133**

Gamay-Pinot Noir (Burgundy, France)

**2020** Bonnet-Ponson Chamery Rouge

**230**

Pinot Noir (Champagne, France)

**2012** Dr Mayer Remstal

**240**

Pinot Noir (Wuttemberg, Germany)

**1987** Balgownie Estate

**230**

Pinot Noir (Bendigo, Victoria)

**2013** Umatham **195**

Zweigelt (Burgenland, Austria)

**2014** M. Chapoutier **114**

'Bila Haut Occultum Lapide'

Grenache-Carignan (Roussillon, France)

**2001** Torbreck 'The Steading' **180**

## Magnums (1.5L bottles)

**2003** D'Arenberg **MAGNUM** **330**

'The Laughing Magpie'

Shiraz-Viognier (McLaren Vale, South Australia)

**2013** Pirramimma Stock's Hill **MAGNUM**

**135**

Shiraz (McLaren Vale, South Australia)

## Reserve Wine

it's only money, right?

Grenache-Shiraz-Mataro (Barossa Valley, South Australia)  
**2003** Torbreck 'The Steading' **186**  
 Grenache-Shiraz-Mataro (Barossa Valley, South Australia)  
**2012** Spinifex 'Papillon'  
 Grenache-Cinsault (Barossa Valley, South Australia)  
**2003** Chateau La Rouviere 'Bandol'  
 Mourvèdre (Provence, France)

## Red

**2010** Mercouri Estate 'Cava' **156**  
 Refosco-Mavrodaphne (Ilia, Greece)  
**2005** Bilancia 'La Collina' **435**  
 Syrah (Hawke's Bay, New Zealand)  
**1997** Dalwhinnie 'Moonambel' **375**  
 Shiraz (Pyrenees, Victoria)  
**2008** Mount Langi Ghiran 'Langi Shiraz' **390**  
 Shiraz (Grampians, Victoria)  
**2019** Yarra Yering 'Underhill' **189**  
 Shiraz (Yarra Valley, Victoria)  
**2014** Jasper Hill 'Georgia's Paddock' **264**  
 Shiraz (Heathcote, Victoria)  
**2000** Hanging Rock **297**  
 Shiraz (Heathcote, Victoria)  
**1998** Baptista 'Greytown' **312**  
 Shiraz (Heathcote, Victoria)  
**2012** Angove 'The Medhyk' **480**  
 Shiraz (McLaren Vale, South Australia)  
**2002** Colin & Ben Glaetzer 'Nefertari' **225**  
 Shiraz (McLaren Vale, South Australia)  
**2010** Wirra Wirra 'RSW' **420**  
 Shiraz (McLaren Vale, South Australia)  
**2010** Rockford 'Basket Press' **520**  
 Shiraz (McLaren Vale, South Australia)

**2008** Scarpantoni 'Estate Reserve' **261**  
 Shiraz-Cabernet Sauvignon (McLaren Vale, South Australia)  
**2009** Clos des Menuts Saint Emilion **180**  
**126** Merlot-Cabernet Sauvignon (Bordeaux, France)  
**2011** Domaine Rothschild 'Lafite' **78**  
**189** Merlot-Cabernet Sauvignon (Bordeaux, France)  
**2013** Vina Aquitania Lazuli **180**  
 Cabernet Sauvignon (Maipo, Chile)  
**1998** Normans 'Chais Clarendon' **135**  
 Cabernet Sauvignon (McLaren Vale & Adelaide Hills, SA)  
**1999** Warrenmang **459**  
 Cabernet Sauvignon (Pyrenees, Victoria)  
**1991** Penfold's 'Bin 407' **264**  
 Cabernet Sauvignon (Multi-Region, South Australia)  
**2005** Chateau St Jean Sonoma **165**  
 Cabernet Sauvignon (California, USA)  
**1996** Wendouree **585**  
 Cabernet-Malbec (Clare Valley, South Australia)  
**1997** Wendouree **750**  
 Cabernet-Malbec (Clare Valley, South Australia)  
**2007** Philippe Cuvelier **1110**  
 'Clos Fourtet' Saint Emilion  
 Merlot-Cabernet Sauvignon (Bordeaux, France)  

## Dessert| Fortified Wine

  

## By the Glass 90ml

  
**2010** McWilliams Morning Light **10**  
 Botrytis Semillon (Riverina, New South Wales)  
**NV** Dionysos Oenomelo **17**  
 Muscat-Moschofilero,-Rhoditis (Peloponnesos, Greece)  
**NV** Chambers Rosewood Vineyard **13**  
 Muscat (Rutherglen, Victoria)

**NV Stanton & Killeen Topaque**

**14**

Muscadelle (Rutherglen, Victoria)

**2003 Hatzidakis Vinsanto**

**45**

Assyrtiko-Aidani (Santorini, Greece)

**1996 Justinho's Colheita**

**22**

Tinta Negra (Madeira, Portugal)

**NV Henschke Keyneton Primary 16**

Port (McLaren Vale, South Australia)

**2012 Pfeiffer Christopher's VP**

**12**

Port (Rutherglen, Victoria)

**2015 d'Arenberg Botryotina**

Fuckeliana

**76**

Semillon-Sauvignon Blanc (McLaren Vale, South Australia)

**2008 De Bortoli Noble One**

**155**

Semillon (Bilbul, New South Wales) 375ml

**2016 De Bortoli Noble One**

**75**

Semillon (Bilbul, New South Wales) 375ml

**2013 Fowles Wine The Exception**

**74**

Viognier (Strathbogie Ranges, Victoria) 500ml

**2016 Fighting Gully Road**

Moelleux

**69**

Petit Manseng (Beechworth, Victoria) 375ml

**NV Mt Aitken Krueger**

**88**

Tawny Port (Gisborne, Victoria) 500ml

**1991 Stanton & Killeen Jack's**

Block

**350**

Port (Rutherglen, Victoria) 750ml

## Imported

**2007 Le Petites Vignettes**

**75**

Pinot Gris (Alsace, France)

**2007 Chateau Nairac Barsac 235**

Semillon-Muscadelle-Sauvignon (Sauternes, Bordeaux, France)

**2003 Hatzidakis Vinsanto**

**188**

Assyrtiko-Aidani (Santorini, Greece)

**2003 Hatzidakis Nama**

**104**

Mandiliaria (Santorini, Greece)

**2013 Sclavus Muscat de Cephalonie**

**82**

Robola (Cephalonia, Greece)

**2017 Cantine Pellegrino**

**80**

Passito di Pantelleria

Moscato d'Alessandria (Pantelleria, Sicily, Italy)

## By the Bottle

### Local

**2013 Pirramimma**

**80**

Late Harvest Riesling (McLaren Vale, South Australia)

**2012 Forrest**

**46**

Botrytised Riesling (Marlborough, New Zealand)



## Coffee

Black

S/L White

S/L

Espresso	4.5/5.0	Flat White	5.5/6.5
Long Black	5.0/5.5	Latte	5.5/6.5
Macchiato	5.0/5.5	Cappuccino	5.5/6.5

## Not Coffee

Hot Chocolate	6.5/7.5	Mocha	7.0/8.0
Hojicha Latte	6.5/7.5	Matcha Latte	6.5/7.5

Chai Latte	5.0/6.0	Speculaas Latte	6.5/7.5
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Sticky Chai Latte	6.0/7.0	Fresh Honey & Mint Tea	6.0
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Add-ons or alterations	0.5
extra shot espresso/decaf/flavouring syrup/honey	
alt milks: oat/soy/almond/lactose-free	

## Tea

4.5

English Breakfast	Earl Grey
Sencha Green	White Peony
Rooibos	Speculaas Masala
Chai	
Peppermint	Relaxing Herbs
Camomile	Lemongrass & Ginger
Tulsi & Rose	Liquorice, Mint &
Fennel	

## Chocomel

Dutch chocolate milk - 'De Enige Echte'	
Warm with whipped cream	7.0
Cold or Iced	6.0



## Freshly Squeezed Juice

Just Orange or Just Apple	9.0
Orange & Grapefruit	9.0
Carrot & Ginger	10.0
Apple, Kale & Cucumber	10.0
Make your own mix	12.0
apple, pear, carrot, celery, cucumber, ginger, grapefruit, kale, lemon, lime, orange, mint	

## Iced Tea

Lemon & Mint	6.5
Ruby Peach & Camomile	6.5

## Iced Milk Drinks

Iced Latte	7.0
Iced Speculaas Macchiato	8.5
speculaas cookie syrup, espresso, milk	
Iced Chai Latte	6.5
Iced Matcha	8.0
Iced Strawberry Matcha	9.5
pure stone ground matcha, strawberry puree, milk	
Iced Hojicha	8.0
toasted hojicha green tea, raw sugar, milk	
Add Vanilla Ice cream	2.0
Alt-milks	0.5
oat/soy/almond/lactose-free	

## Smoothies & Shakes

Berry Refreshing (vg/gf)	12.5
mixed berries, cranberry juice, banana, chia	
Mango Tango (v/gf)	13.5
mango, banana, quark, rose petals	
Fristi (v/gf)	12.5
mixed berries, quark, strawberry puree, milk	

Banana Speculaas (v) **11.5**

spiced Dutch cookie, banana, oat milk

Apple Pie Shake (v) **13.5**

apple pie, biscuit, cinnamon, vanilla ice cream,  
milk

Classic Shake **9.0**

vanilla /chocolate / strawberry / banana

## Soft Drinks

**330**ml Bottle

Coca Cola /Coke Zero /Sprite /Fanta **6.0**

## Toetjes | Sweets

Poffertjes (v)

**12**

*pronounced: poff-er-chess*

ten Dutch mini pancakes with powdered sugar & butter

Kwarktaart (gf)

**11**

*pronounced: kwark-tart*

lemon cheesecake-esque tart, shortbread base

Appeltaart á la Winkel (v)

**14**

*pronounced: up-el-tart*

recipe stolen from Winkel 43 in Noordermarkt

Dutch apple pie, whipped cream

traditionally served cold but we can warm it if preferred

Dadelpudding (v)

**13**

*pronounced: dad-el-pud-ding*

beer steamed sticky date pudding, spiced ginger, toffee, whipped cream

Gevulde Speculaas (v/n)

**9**

*pronounced: ghe-full-deh spay-ku-lass*

Dutch spiced cookie slice, almond filling

Boterkoek (v)

**7**

*pronounced: bow-ter-kook*

Dutch butter cake

Nutmeg Pannacotta (v/gf)

**12**

spiced pannacotta, ruby peach coulis, honeycomb crumble

## Pandan Chiffon Cake (v)

**10**

Indo-inspired fluffy pandan cake, ube cream, toasted coconut

### Dietaries

v = vegetarian, n = contains nuts, gf = gluten free, please notify us of any allergies. Whilst we appreciate the seriousness and will do what we can to accommodate, we cannot guarantee any items are completely free of all potential allergens.

## Warm Drinks

### Coffee

Black

S/L White

S/L

Espresso	4.5/5.0	Flat White	5.5/6.5
Long Black	5.0/5.5	Latte	5.5/6.5
Macchiato	5.0/5.5	Cappuccino	5.5/6.5

### Not Coffee

Hot Chocolate	7.0/8.0	6.5/7.5	Mocha
Hojicha Latte	6.5/7.5	6.5/7.5	Matcha Latte
Chai Latte	5.0/6.0	6.5/7.5	Speculaas Latte
Sticky Chai Latte	6.0/7.0	6.0/7.0	Fresh Honey & Mint Tea

Add-ons or alterations 0.5

extra shot espresso/decaf/flavouring syrup/honey  
alt milks: oat/soy/almond/lactose-free

## Tea

4.5

English Breakfast	Earl Grey
Sencha Green	White Peony
Rooibos	Speculaas
Masala Chai	
Peppermint	Relaxing Herbs
Camomile	Lemongrass & Ginger
Tulsi & Rose	Liquorice, Mint &
Fennel	

## Chocomel

Dutch chocolate milk - 'De Enige Echte'  
Warm with whipped cream 7.0  
Cold or Iced  
6.0

we proudly use Schulz organic milk for  
all our dairy and milklab for our  
alternative milks.