

LES ENTREES / VOORGERECHTEN

- Toasted bruchetta w braised pork belly, roasted pumpkin, lamb and yoghurt 14
- Grilled bread selection with pumpkin hummus, olive, balsamic, and dukkah 15
- Potato, leek and parsley soup w chunky bread 13
- Oven baked garlic bread w parsley 10
- Pulled lamb, mint yoghurt, fennel, roast agria, gravy 15
- Chicken liver & smokey bacon pate, flavoured w Hoegaarden, crisp bread, fig chutney 18
- Salt and pepper squid marinated w fresh lemon zest, herbs w an Asian dipping sauce 15

MOULES / MOSSELEN

- 1kg Pot 27 / Half Pot 14
- Steamed fresh Mussels w frites and mayonnaise
- Traditional Belgian dish using New Zealand Green Shell Mussels
- Moules Hoegaarden w fresh lemon, lime and coriander
- + Moules Mariniere w white wine, garlic, leek, celery and thyme
- Moules Congo w coconut cream, lime, lemon grass and coriander

MUSSEL PLATTERS

- Moules Leuven light lemon and bbq sauce
- + Moules Po Pei w wilted spinach, cheese, bacon
- +Moules Escargo w garlic butter, herbs
- 27
- Mixed Platter of grilled mussels
- 50

Account splitting of meals only done evenly.
No two different promotions can be used together for entire group.
+ indicates can be done as gluten free, please inform your waiter.
We cannot guarantee traces of nuts are not in any of our products.

HOOFDGERECHTEN / PLATS
MAIN DISHES

- Vegetarian burger: Pumpkin, feta and Mushroom burger w mango chutney and aioli 22
- Rump steak burger: 200g beef w salad, Swiss cheese, branston pickle and aioli 23
- Buffalo chicken burger: Chicken breast marinated in buffalo sauce w salad and blue cheese mayo 23
- Roasted lamb and fresh herb fettuccini w cumin flavoured tomato sauce 23
- Creamy Scallop, prosciutto, and broccoli fettuccini pasta w fresh flat leaf parsley 24
- Belgian style Caesar salad with romaine lettuce, bacon, parmesan, anchovys, croutons, creamy mayonnaise dressing 23
- Smoked Salmon w a chilli and caramel dressing w crispy carrots and root vegetable salad 24
- Fried camembert and Moroccan marinated chicken salad w spiced mayonnaise dressing 23
- Grilled sweet potato and pumpkinseed salad w sweet mustard dressing and crisp spring onions 22
- Chicken, white wine, mushroom casserole w crispy pastry, baby spinach, zesty lemon flat leaf parsley mash 29
- Belgian Rookworst sausage w garlic potato mash and Belgian braised red cabbage 27
- Char grilled 250gm beef Rib eye steak with petit salad and fries 36
- Add Garlic butter 3 Or Mushroom sauce 3
- Roast thyme-crusted market fish of the day w warm shallot dressing, herb salad and roasted garlic 33
- Aromatic braised hind Lamb shank w ginger garlic, kaffir lime leaves served w roasted potato and tomato jam 32
- Slow roasted sticky Pork belly w pomegranate and walnut served w a peppery radish salad 33
- Black bean roasted vegetable, pickled carrot, soft shell tacos, baked w cheese served w lime dipping sauce 23

Sides

- Roasted Vegetables OR Belgian cabbage OR Green salad 7
- Large Fries 8.50 OR Small Fries 7.50

NAGERECHTEN / DESSERTS

- Brusselse Waffles
Belgian baked Waffles served w
- Chocolate sauce -
Or
- Banana Caramel -
Or
- Mixed berries -
14
- Dame Blache premium vanilla ice cream w chocolate sauce 14
- Warm gingerbread cake w Butterscotch ice cream 14
- Chocolate Fondant served w berry compote and vanilla bean ice cream 14.50

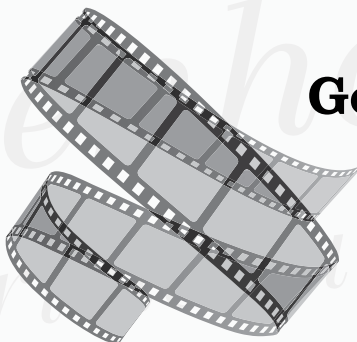
COFFEE

NEW ORLEANS BY HUMMINGBIRD

WEEKLY SPECIALS

<p>TUESDAY</p> <p>Double your mussels, order a 1kg pot of steaming mussels or platter of mussels and we'll rush another pot/ platter to your table</p>	<p>FRIDAY</p> <p>250gm Rib-eye Steak and fries w a 330ml Stella Artois \$39</p> <p>Add garlic butter or mushroom sauce extra \$3</p>
<p>WEDNESDAY</p> <p>TWO salads for \$30</p>	<p>SATURDAY</p> <p>Order one dessert get the second FREE!</p>
<p>THURSDAY</p> <p>TWO Burgers and a small fries for \$30</p>	<p>SUNDAY</p> <p>A FREE coffee with any brunch/lunch meal up to 3pm</p>

Specials are a Jan Primus Ltd promotion, not available with any other discount or promo e.g Entertainment Book.



Going to the movies?

Please notify our staff of your need to finish before movietime.