



STARTERS

FLEMISH ONION SOUP RICH ONION AND LEEK SOUP WITH CROUTONS AND MELTED GRUYERE	80
CLASSIC CAESAR SALADE GARLIC CROUTONS, LETTUCE, ANCHOVY, BACON, PARMESAN AND CLASSIC CAESAR DRESSING ADD CHICKEN EXTRA \$45 OR SMOKED SALMON EXTRA \$55	95
SALADE NICOISE SEARED TUNA, ARTICHOKE, OLIVES, ANCHOVIES, RUNNER BEANS, POTATO AND BOILED EGG	135
CRAB TIAN CELERIAC ROUMELADE, CRUSHED BROAD BEANS, PEA SHOOTS AND LEMON DRESSING	115
SALADE DE MER GRILLED TIGER PRAWNS AND CRUMBED CALAMARI WITH BITTER GREENS AND PASSIONFRUIT AIOLI	145
AUBERGINES AU PARMIGIANA OVEN BAKED EGGPLANT, PARMESAN, MOZZARELLA AND PROVENCALE SAUCE	135
STEAK TARTARE WITH ALL THE TRIMMINGS AND GRILLED SOURDOUGH	175
CHARCUTERIE SELECTION OF PRESERVED MEATS, TERRINE AND PICKLES	165
CAMEMBERT CRUMBED AND FRIED CHEESE WITH BELGIAN STOEMP SALAD	135
ROAST CHICKEN FRISEE SALAD POACHED EGG, BACON, TOMATO AND ROQUEFORT BLUE DRESSING	125
PRAWN COCKTAIL TIGER PRAWNS, TOBIKO, BUTTER LETTUCE, MARIE ROSE SAUCE	175
SALMON TARTARE CUCUMBER, CHIVES, SHALLOTS, GHERKIN, GINGER, CILANTRO, LIME AND AMARILLO	145



SIDES

SAUTEED GREEN BEANS BACON AND SHALLOTS	55
TOMATO AND GOATS CHEESE SALAD WITH RED ONION AND SHERRY VINEGAR DRESSING	55
ROASTED POTATOES MIXED HERBS AND GARLIC	55
POMME PUREE CREAMY MASH POTATO	55
FRITES SERVED WITH MAYO	55



MUSSEL POTS

FRITES HOUSE MUSSELS DICED TOMATO, GARLIC, ONION, LIGHT CREAM AND FRESH CHIVES	
HOEGAARDEN CORIANDER, FENNEL, LEMON ZEST AND HOEGAARDEN BEER	
PROVENCALE TOMATO, GARLIC, ONION AND HERBS	
MARINIERE WHITE WINE, CELERY, GARLIC AND MIXED HERBS	
LAKSA COCONUT CREAM, LEMONGRASS AND KAFFIR LIME IN AN AROMATIC CURRY SAUCE	
MEDITERRANEAN CHORIZO, CHILLI, ONION, CORIANDER AND YELLOW PEPPER SAUCE	
AVAILABLE IN 1/2 KILO OR KILO PORTION SERVED WITH FRITES + MAYO	
1/2 KG \$225	1KG \$375



FRITES

BELGIUM ON TAP

EARLY BIRD LUNCH

(11.45AM - 12.45PM MON - FRI, EXCEPT ON PUBLIC HOLIDAYS)

20% DISCOUNT OFF TOTAL BILL

EXPRESS LUNCH

(11.45AM - 3.00PM MON - FRI, EXCEPT ON PUBLIC HOLIDAYS)

FROM \$128

THREE COURSE LUNCH

EXPRESS DINNER

(5:00PM-7:00PM MON TO FRI, EXCEPT ON PUBLIC HOLIDAYS)

FROM \$148

ONE COURSE INCLUDING HOUSE BEER, WINE OR SOFT DRINK

HAPPY HOUR

(3.00PM - 7.00PM MON - FRI, EXCEPT ON PUBLIC HOLIDAYS)

50% DISCOUNT

ON ALL DRAUGHT BEER, HOUSE WINE, HOUSE SPIRITS

+10% SERVICE CHARGE



MAINS

ALMIGHTY CHICKEN PARMA GRILLED MOZZARELLA CHEESE, PROVENCAL SAUCE, GARDEN SALAD AND FRITES	195
TIGER PRAWNS AND SMOKED SALMON RISOTTO DICED TOMATO, ROCKET, CHIVE WHITE WINE AND LIME ZEST	230
PROVENCE LAMB CUTLETS HERBS DE PROVENCE, LYONNAISE POTATOES AND SWISS CHARD SALAD	295
THE GOOD WIFE SAUSAGE A HALF METER SAUSAGE, ROASTED VINE TOMATOES, BROWN ONION SAUCE AND OLIVE OIL MASH	225
750 GRAM ROASTED PORK KNUCKLE SERVED WITH CARAMELISED ROASTED VEGETABLES	235
ROSEMARY ROAST CHICKEN HERB LEMON POTATOES, CONFIT TOMATO, CREAMED SWEETCORN AND SEEDED MUSTARD SAUCE	225
STEAK AND FRITES GRILLED PRIME RIB, SWEET LETTUCE LEAF SALAD AND TRUFFLE MUSHROOM COMPOTE BUTTER	375
DUCK A L'ORANGE GRILLED BABY GEMS AND SWEET POTATO DAUPHINOISE	275
FISH AND FRITES SOLE FILLET IN A CRUNCHY BATTER, TARTAR SAUCE WITH SALAD AND FRITES	185
FLEMISH SHORT RIB STEW SLOWLY COOKED ALE BRAISED SHORT RIB, ONIONS, APPLE, PETIT CARROTS AND TRUFFLE MASH	285
RICH MAN'S BURGER DELICIOUS BURGER WITH GROUND BEEF, BACON, CARAMELISED ONIONS, EGG, LETTUCE, GHERKIN AND GRUYERE CHEESE ON A BUTTERED BUN	165
SCHNITZEL AND FRITES PARMESAN CRUSTED PORK LOIN, FRIED GOLDEN BROWN ACCOMPANIED WITH FRITES AND A CRISPY APPLE SLAW	195
SOLE MEUNIERE WHOLE OVEN BAKED FISH WITH BABY BROWN SHRIMPS AND BUTTER SAUCE	265
PAPPA PRAWN PASTA RIBBON PASTA WITH TIGER PRAWNS, MUSSELS, CHILLI, AMARILLO CREMA, GARLIC AND FRESH HERBS	230