

MENU

UNCEASINGLY
INQUISITIVE

SACCHAROMYCES

SHAMELESSLY
POPULIST

FERMENTALISTS



THE BELGIAN BOULET

After years stumbling directionless in the wilderness of pub grub, the Saccharomyces Kitchen has found inspiration, and enlightenment.

This enlightenment is the Belgian Boulet. A traditional Belgian dish that is a staple in homes and restaurants across the country, the Boulet is essentially a giant meatball swimming in gravy. If it is good enough for the people that have centuries of experience crafting the ultimate beer culture, who are we to argue.

The Boulet is the hero of our menu and here in the Sacch Kitchen, and we let you create your own Belgian masterpiece. First up you choose your protein: Traditional (beef/pork mix), chicken, or plant based. Next you choose your sauce and finally pick your side. There you have it. Your own personally designed, unique meal.

The Boulet is a standard home cooked meal in the repertoire of most self-respecting Belgians'. As with most traditional cuisines there are as many recipes as there are people making it. Everyone adding their own personal touch. Families have their own secret specialty sauce and techniques to create the perfect Boulet. Secretly (or not so secretly), everyone claims their grandmother cooks the best Boulet. And of course, we think our chefs cook a pretty dam fine Boulet. Just maybe not as good as your Belgian Oma.

BELGIAN BOULET MENU

..... BUILD YOUR OWN

1

HOW HUNGRY ARE YOU?

• Single Boulet - \$12
1 Boulet / 1 sauce

• Boulet & Side - \$18
1 Boulet / 1 sauce / Side

• Double Boulet - \$27
2 Boulets / 2 sauces / 1 side

2

CHOOSE YOUR BALL (1 BALL & SAUCE \$12)

• OG - Beef & Pork

• Chicken

• Vegan

3

CHOOSE YOUR SAUCE

• Beer Gravy

• Waterzoï - Creamy meat
broth with carrot, celery

• Tomato basil

4

CHOOSE YOUR SIDES (ADD EXTRA SIDE \$6)

• Double cooked wedges

• Brussel Sprouts

• Cheesy mash potato

• Mixed salad - Lettuce, slaw, tomato

5

ADD A SNEAKY BEER

• Schooner of house pale
or lager - \$6

• Schooner of house IPA or
house Belgian - \$7

OR

BOULETTE BAGUETTE - \$19

• Boulettes of your choice with lettuce,
slaw, tomato and gravy served with a
side of wedges.

BOULETTE SALAD - \$19

• Boulettes of your choice in a
fresh garden salad, dried fruit,
nuts, and dressing.

ADD EXTRAS

• Bacon - \$3

• Cheese - \$3

• Bacon & Cheese - \$5

..... SACCH CLASSICS

REUBEN \$22

Pastrami topped with slaw, cheese, chipotle mayo, mustard and pickles on light rye. Served with wedges.

CLASSIC COUNTER MEAL \$28

Yeah, you know it. Meat, gravy, some greens and a side of wedges. But better than you remember.

..... TABLE PLATTERS

BOULETTES BANQUET \$49

A mix of 15 boulettes served with beer gravy, twice-cooked wedges and sauce. Serves 2+.

FARMHOUSE SPREAD \$60

Fried chicken bites, a mix of boulettes, baked camembert, wedges and toasted baguette. Serves 2+.

..... SNACK-AROMYCES

BAKED CAMEMBERT \$21

Baked with beer to gooey perfection, served with toasted baguette.

FRIED CAMEMBERT \$21

Crumbed and fried to gooey perfection, served with toasted baguette.

FRESH CAMEMBERT \$21

A wheel of camembert served with toasted baguette, dried fruit and nuts.

BELGIAN BOULETTES \$10

Beef & pork meatballs braised in beer gravy.

CHICKEN BOULETTES \$10

Chicken meatballs braised in beer gravy.

VEGAN BOULETTES \$10

Vegan 'veef' balls braised in beer gravy.

FRIED CHICKEN BITES \$11

Boneless chicken with Cajun style batter.

CHEESE GARLIC BAGUETTE \$8

Baguettes covered with garlic & cheese.

WEDGES \$9

Twice cooked potato wedges with sauce.

TOASTED BAGUETTE & DIP \$8

House made dip served with a freshly toasted baguette.