

PLEASE PLACE YOUR ORDER AND PAY AT
THE COUNTER THEN SIT BACK AND RELAX

the BALCONY

TO START

WARM MINI LOAF WITH CHOICE OF BUTTER

Garlic **OR** Herb \$5

Porcini, truffle & chive **OR** Smoked
chipolte, chilli & bacon \$8

WARM MINI LOAF

With extra virgin olive oil, aged balsamic
& house made dukka nut & seed mix \$8

TOASTED PANA DI CASA \$10

Topped with fresh cherry tomato brushetta,
bocconcini, basil & balsamic

TOASTED FOCACCIA \$10

Topped with wilted baby spinach, pan
fried mushrooms, pinenuts & brie

SHARE PLATTERS

FOR TWO

COLD SEAFOOD \$28

Fresh prawns, oysters, smoked salmon,
Balmain Bugs & salsa verde

CHARCUTERIE \$25

Pepperoni, salami, smoked & cured sausages
& prosciutto garnished with pickled onions,
feta, caper berries, cornichon & grissini

VEGETARIAN \$22

Grilled eggplant, zucchini, peppers, semi
dried tomatoes, artichokes & olives finished
with pesto dip, mini felafels & goats curd

GRILLED PRAWNS \$26

Six grilled fresh Australian King prawns,
watermelon, strawberry & feta salad with
wasabi aioli

GRILLED SCALLOPS \$26

Eight scallops grilled in the shell with slow
roasted shallot & Captain Morgan spiced
rum butter with garlic crumbs

SALADS

POACHED CHICKEN, PRAWN & AVOCADO \$23

On a crisp green salad of shaved fennel, cucumber,
leek, herbs & rocket drizzled with peri peri aioli

CRISPY SKIN DUCK BREAST \$25

Sliced over Vietnamese salad of snow peas,
sprouts, shoots, citrus, radish, herbs & wombok,
tangy lime dressing & hoisin dipping sauce

CARPACCIO DILL CRUSTED SMOKED SALMON \$26

Finished with capers, asparagus & Kim chee
salad, kipfler potato & blue swimmer crab meat



FROM THE OCEAN

SEAFOOD PLATTER FOR TWO \$65

Tiger prawns, smoked salmon, marinated
mussels & vongole, natural oysters, beer
battered chips, lemon pepper calamari, beer
battered orange roughie fillet, tempura
prawns and crispy soft shell crab served with
cocktail, tartare sauce and greek salad

ORANGE ROUGHIE PERCH FILLETS \$25

Beer battered, crispy thick cut chips, greek
salad & homemade traditional tartare sauce

LEMON PEPPER CRUSTED CALAMARI \$25

Served with thick cut chips, pear & pine nut,
parmesan & rocket salad with garlic aioli

BBQ SALMON FILETS \$28

Served on spicy homemade Indonesian nasi
goreng rice, topped with cashew nut & chilli
onion jam & traditional soft boiled eggs,
tomato, cucumber, lime & soy dip

PANFRIED SNAPPER \$30

Topped with King scallops & chorizo, saffron
mash potato and a roast tomato gazpachio
sauce

FROM THE LAND

VEAL SCALLOPINI \$30

Crumbed and pan fried & filled with Italian
provolone cheese & leg ham, mash potato,
green beans & a creamy mushroom sauce

BBQ PORK KING CUTLET \$32

Marinated in wild lime, ginger, lemongrass &
chilli, topped with prawns, fresh pineapple &
mango salsa & sweet potato chips

PASTA

CHICKEN & BACON LASAGNE \$22

layers of slow braised chicken, bacon,
garlic, onion & tomato, pasta sheets and
béchamel sauce baked till golden

ROASTED PUMPKIN RAVIOLI \$23

Tossed in a thyme cheese sauce, finished
with roasted butternut pumpkin croutons,
leeks, sweet peas & salsa verde

M E N U



the BALCONY

NIPPERS MENU

\$9 EACH

CHEESE OR HAM & CHEESE PIZZA

CHICKEN STRIPS & CHIPS

CALAMARI RINGS & CHIPS

BATTERED FLATHEAD & CHIPS

SAUSAGES, MASH & GRAVY

CADET'S MENU

\$18 EACH

CHICKEN SCHNITZEL, SALAD, CHIPS & GRAVY

BATTERED FLATHEAD, SALAD, CHIPS & TARTARE

CALAMARI, SALAD, CHIPS & TARTARE

HAWIAN OR CHEESEBURGER LARGE PIZZA

SIDES

ALL \$7

CRISPY THICK CUT CHIPS
WITH AIOLI

SWEET POTATO CHIPS WITH AIOLI

WEDGES WITH SWEET CHILLI
SAUCE AND SOUR CREAM

GARDEN SALAD

GREEK SALAD

ROCKET, PEAR, PINE NUT &
PARMESAN SALAD

STEAMED FRESH BEANS
WITH GARLIC BUTTER AND
TOASTED ALMONDS

SWEETS

SEE OUR DAILY SELECTION OF
DESSERTS, CAKES & SLICES
ON DISPLAY AT THE COUNTER

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THEN SIT BACK AND RELAX

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