

the BALCONY

TO SHARE

WARM MINI GARLIC OR HERB LOAF \$5

WARM MINI LOAF \$8

With dukkah nut & spice,
Terran virgin olive oil & balsamic

BAKED PULL APART - ALL \$12

Bacon & cheese with garlic butter & tomato
relish

With smashed avocado, virgin olive oil & chilli
flakes **(VEGAN)**

Sundried tomato, fetta, olive, basil with garlic
butter & pesto **(V)**

BAKED & MARINATED OLIVES (V) \$12

With lavosh crisps & pickled red onions

BAKED WHOLE BRIE CHEESE (V) \$20

With a figs, pistachio, orange, almond crust served
with lavosh crackers

CRISPY FRIED VEG CHIPS (V) \$12

Of carrot, beetroot, parsnip & sweet potato served

LIGHT MEALS

COLD SEAFOOD (GF) \$36

Fresh tiger prawns, 1/2 doz sydney rock oysters,
smoked salmon, balmain bug, marinated mussels
& clams & fresh local octopus with cocktail sauce,
marinated seaweed & fresh lemon

FAMOUS COBB SALAD PLATTER (GF) \$22

Poached & dressed chicken in chive mayonaise, fresh
avocado, bacon, tomato, soft boiled egg & grated
jack cheese layed over shredded iceberg lettuce

ARANCINI BALLS \$17

Chorizo sausage & sweet corn risotto balls with
smoked cheese & parmesan with chipolte aioli

SNAPPER CRAB CAKES \$20

House made snapper & blue swimmer crab cakes
with dill mayonaise, lemon & cherry tomato salad

RISOTTO PRIMO (VEGAN) (GF) \$19

Fresh & light risotto of peas, asparagus, broad
beans, spinach & artichoke finished with parsley
& lemon

PASTA

TRADITIONAL HOUSE BAKED BEEF LASAGNE \$24

Layers of 6 hour slow cooked ground beef, onions,
garlic & tomato ragu, bechemal sauce, pasta sheets,
& mozzarella cheese baked till golden, with garden
salad & beer battered chips

GARLIC PRAWN FETTUCCINE \$26

Thick fettuccine pasta served tossed with a white
wine & garlic cream sauce, pan fried garlic marinated
King prawns & baby spinach, finished with parmesan
cheese & garlic chives



CHECK OUT OUR DAILY SPECIALS

FROM THE OCEAN

SEAFOOD PLATTER FOR TWO \$70

Fresh tiger prawns, smoked salmon, marinated
mussels & vongole, natural oysters, blue swimmer
crab, beer battered chips, calamari, beer battered
Market fish fillet, tempura prawns and served with
cocktail, tartare sauce and greek salad

MARKET FISH FILLETS \$25

Fresh daily, beer battered, and served with
crispy thick cut chips, greek salad & homemade
traditional tartare sauce

TEQUILA LIME & CHILLI CALAMARI (GF) \$25

Tenderised & marinated with a tequila, lime & chilli
coating, flash fried & served with sweet potato fries,
avocado, corn, black bean, tomato & rocket salad
with lemon aioli

FRESH SALMON FILLET (GF) \$32

Citrus glazed, pan seared & served on warm baby
spinach, avocado, green bean & asparagus salad
with roasted finger potatoes & lemon hollandaise

BALCONY SEAFOOD JUNGLE CURRY (GF) \$30

House made green curry base with pan fried fish,
scallop, prawns, calamari, balmain bug, mussels &
clams with Asian greens & coconut rice

FROM THE LAND

BEEF SHORT RIB (GF) \$33

Braised in Korean master stock till sticky, served with
steamed rice, greens, carrot & kim chee, garnished with
crispy rice noodles & chilli

CHICKEN BREAST \$29

Oven roasted & filled with provolone cheese, baby
spinach, sundried tomatoes & basil wrapped in
prosciutto & served on potato rosti & pesto cream

CARIBBEAN STYLE 'JERK' PORK (GF) \$34

Marinated & dry rubbed pork loin, chergilled & served
on roasted Island root vegetables with a pineapple,
mango & coconut salsa

M E N U

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

the BALCONY

M E N U

NIPPERS MENU

\$9 EACH

CHEESE PIZZA

HAM & CHEESE PIZZA

CHICKEN STRIPS & CHIPS (GF ON REQUEST)

CALAMARI RINGS & CHIPS (GF ON REQUEST)

BATTERED FLATHEAD & CHIPS

SPAGHETTI BOLOGNAISE

CADETS MENU

\$18 EACH

SPAGHETTI BOLOGNAISE

BATTERED FLATHEAD, CHIPS & SALAD

CHICKEN SCHNITZEL, CHIPS, SALAD & GRAVY (GF ON REQUEST)

CALAMARI, CHIPS & SALAD (GF ON REQUEST)

\$20 EACH

CHICKEN PARMIGIANA, CHIPS & SALAD

With tomato, ham & cheese

SIDES

ALL \$7

CRISPY THICK CUT CHIPS WITH
AIOLI

WEDGES WITH SWEET CHILLI
SAUCE AND SOUR CREAM

GARDEN SALAD

GREEK SALAD

STEAMED FRESH BEANS
WITH GARLIC BUTTER AND
TOASTED ALMONDS

ALL \$9

SWEET POTATO CHIPS WITH AIOLI

AVOCADO, CORN, BLACKEYE PEA,
TOMATO & ROCKET SALAD

SWEETS

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

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COUNTER THEN SIT BACK AND RELAX