

TO START

- \$6 Warm Mini Garlic OR Herb loaf
- \$9 Warm mini loaf with dukkah nut spice
- \$20 SPANISH TAPAS PLATE
Grilled Spanish chorizo, marinated olives, manchego cheese & Lavosh crisps
- \$14 SEAFOOD CHOWDER
Boston Seafood chowder, salted pork and potatoes, grilled house corn bread
- \$38 COLD SEAFOOD
Fresh Tiger prawns, ½ doz Sydney rock oysters, smoked salmon, Balmain bug, marinated mussels & clams, garlic squid, seaweed, lemon & cocktail sauce
- \$16 ARANCINI (5) (V)
Roasted pumpkin & feta arancini risotto balls, beetroot aioli, rocket, pine nut & balsamic
- \$18 KOREAN CHICKEN
Chilli lime Caramel Korean Chicken on rice noodle, Asian herb, snowpea salad, cashews & sweet soy
- \$20 FRITTERS (3) GF
Crab, corn & zucchini fritters, grilled King prawns, summer tomato salsa & garlic aioli

TOPPED SCHNITZEL \$23

PARMIGIANA
with Napoli sauce, ham & cheese

MEXICAN
pulled pork, guacamole, sour cream & cheese

5 CHEESE
Ricotta, mozzarella, cheddar, parmesan, provolone & spinach

PRAWN & AVOCADO
with fresh prawns, avocado, cheese



PASTA

CHICKEN LASAGNE \$25

Baked chicken, bacon & tomato layered lasagne, béchamel sauce, mozzarella served with beer battered chips & garden side salad

CANNALONI \$25

House made 5 cheese & spinach cannelloni, slow cooked leek & tomato sauce, rocket, pecorino & pumpkin croutons

SEAFOOD FETTUCINNE \$27

Thick egg fettucine pasta, pan-fried prawns & scallops, spinach, garlic white wine cream veloute, chives & parmesan

FROM THE OCEAN

SEAFOOD PLATTER FOR 2 \$80

Fresh tiger prawns, smoked salmon, Balmain bugs, marinated mussels & clams, natural oysters, marinated squid, beer battered chips, tequila calamari, beer battered fish, tempura prawns, served with cocktail & tartare sauce & greek salad

MARKET FISH \$26

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

TEQUILA CALAMARI \$26 (Low Gluten)

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

RED EMPEROR FILLET \$35

Pan fried Red Emperor fillet, BBQ king prawns, baby broccolini, roast cherry tomatoes, mash & dill butter beurre blanc

SEAFOOD JUNGLE CURRY \$32 (GF)

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

KIDS

NIPPERS \$10

- Cheese pizza OR Ham & cheese pizza
- Chicken nuggets, Calamari rings OR
- Battered flathead & chips
- Pasta with Napoli sauce & cheese

CADETS \$20

- Chicken schnitzel, chips, salad & gravy
- Battered flathead, chips, salad & tartare
- Calamari rings, chips, salad & tartare
- Pulled Pork Nachos with black beans, corn, tomato salsa, guacamole & sour cream
- Vegan Nachos with corn chips, black beans, tomato salsa and vegan cheese

BEEF SHORT RIB \$32

slow cooked in osso bucco white wine tomato sauce, saffron risotto, green beans & salsa verde

LAMB RUMP \$34

Tea smoked on potato rosti, black cabbage, red miso honey jus, with zucchini, pea, squash & mint saute

CHICKEN BREAST \$30

With bacon & brie stuffing, roast potatoes, green beans, sundried tomato cream sauce & crispy pumpkin flower



GELATO

\$3.50 PER CUP

SEE GELATO CART FOR FLAVOURS

DESSERTS

SEE THE FRONT CABINET FOR A RANGE OF FRESH CAKES & SLICES SERVED WITH CREAM

THE LAND



MILKSHAKES

\$7.50

SEE GELATO CART FOR FLAVOURS

SIDES

\$8

\$10

Beer battered thick cut chips with aioli

Wedges with sweet chilli and sour cream

Sweet potato chips with aioli (Low Gluten)

Thyme roasted garlic potatoes

Mixed garden salad

Greek salad with oregano

Parmesan, pine nut, rocket salad

Pan-fried fresh greens

the
BALCONY
shelly beach surf club

PLEASE PLACE YOUR ORDER AT THE COUNTER THEN SIT BACK AND