

# BALCONY

bar & oyster co.

## QUICK PICKS \$13

### GINGER NINJA

Pampero Anejo Rum, King Ginger Liqueur,  
fresh lime, cranberry & lemonade

### DARK & STORMY

Pampero Anejo Rum, dry ginger ale,  
fresh lime

### CRACKING GOOD THYME

Ink Gin, peach purée, tonic, thyme, lemon & lime twist

### SUMMER SPRITZ

Smirnoff Vodka, kaffir lime, lemongrass

### Frozen

### FRUIT FRAPPE \$8

mango granita, apple juice

### FROSÉ \$12

Rosé, grapefruit juice, smashed berry granita

### MANGO PINA COLADA \$16.9

Pampero Blanco Rum, mango, desiccated coconut,  
Malibu, pineapple

### MARGARITA \$16.9

Reposado Tequila, Triple Sec, lime juice,  
agave, lemon granita

## THE OLD FAVOURITES \$16.9

### GINNY HENDRICKS

Hendricks Gin matched with elderflower liqueur & complemented by  
muddled cucumber & juniper berries

### CHILLI COCONUT

2 rums, 1 nut! chilli infused Pampero Anejo & Malibu, served in a fresh,  
whole coconut

### \*CARIBBEAN GARDEN

Pampero Blanco, Licor 43, basil & fresh lemon served in a vanilla sugar  
rimmed martini glass

### \*SHE'S APPLES

apple vodka, cinnamon vodka, cloudy apple juice with a hint of lemon  
served in a cinnamon-rimmed martini glass

## NIGHTCAP

OR TWO?

Treat yourself to an Espresso Martini...  
Only \$12 from 9.30pm - Midnight

## COCKTAIL OF THE MONTH

### BROOKIES & BUCHA \$14

Brookies Byron Bay Dry Gin, The Bucha of  
Byron' Kombucha, local aniseed myrtle,  
native finger limes

### Virgin

Homemade Lemonade \$4.5

'The Bucha of Byron' Kombucha \$7

Pineapple, Cucumber & Mint \$10

Pink Grapefruit, Kale, Coriander & Apple \$10

Fresh Young Coconut & Tahitian Vanilla Bean \$10

Beetroot, Raspberry & Strawberry \$10

### CHILLI & GINGER MOJITO \$10.5

chilli, ginger, lime, mint & soda

### LIGHTHOUSE SUNSET \$10.5

peach, lime cranberry & lemonade

add a shot of house vodka, gin or white rum \$8

## NEW ADDITIONS \$16.9

### CHAMPAGNE SOVERIGN

Dom Benedictine, St Germain, Brut, fresh mint

### PORT MANS NEGRONI

Gordins Gin, Campari, orange bitters, Dows Ruby float, orange twist

### \*BUTTERFLY PEA SOUR

Ink Gin, St Germain, bitters, elderflower, lemon & sugar

### \*BENNO WHISKY BLAST

Johnnie Walker Red, Liqor 43, orange bitters, muddled star anise,  
cinnamon, orange peel & vanilla

### BALCONY BULL FIGHTER

El Jimador Tequila, Soho Lychee liqueur, Chambord,  
lime juice & dash of hot sauce

### Share

### PIMMS CUP \$28

fresh fruits, cucumber & mint with Pimms, lemonade &  
dry ginger ale

### BLOODY MARY \$28

Smirnoff, fresh basil, cherry tomatoes, signature spices,  
lemon & Sean Connolly's famous hot sauce

### RUBY ROUGE \$28

Smirnoff, elderflower liqueur, grapefruit & lemonade  
ruby red grapefruit juice & a hint of lime

While all our cocktails are made with premium ingredients, please feel to request your favourite top shelf products.  
Classics available upon request.

\* Denotes cocktails containing egg products

## BEER & SPIRITS

### TAP

Treehouse Cider \$8  
Stone & Wood Green Coast Lager \$8  
Stone & Wood Pacific Ale \$8

### BEERS - LOCAL

Boags Premium Light \$7.5  
Hahn Super Dry \$7.5  
Tooheys New \$7.5  
James Boags Premium \$8.5  
James Squire 150 Lashes Pale Ale \$8.5  
James Squire The Constable Mid Strength \$8.5  
Stone & Wood Green Coast Lager \$8.5  
Stone & Wood Pacific Ale \$8.5  
Stone & Wood Jasper Ale (500ml) \$11.5

### BEERS - IMPORTED

Asahi \$8.5  
Asahi Black \$8.5  
Corona \$8.5

### VODKA

Smirnoff \$9  
666 Butter \$10  
Ketel One \$12  
Belvedere \$14  
Grey Goose \$14

### GIN

Gordons \$9  
Bombay Sapphire \$10  
Tanqueray \$10  
Hendicks \$11.5  
Ink Gin \$12  
Tanqueray Ten \$13  
Brookies Byron Dry Gin \$14

### TEQUILA

El Jimador \$9  
Don Julio Blanco \$10  
Don Julio Reposado \$10  
Don Julio Anejo \$12  
Herradura Silver \$10  
Herradura Reposado \$10  
Herradura Anejo \$12  
Patron Plata \$12  
Patron Reposado \$12  
Patron Anejo \$12  
Cafe Patron \$14

### RUM

Bacardi \$9  
Bundaberg \$9  
Pampero Blanco \$9  
Captain Morgans Spiced Gold \$9.5  
Captain Morgans Spiced Black \$10  
Pampero Anejo \$10  
Stolen \$10  
Bacardi Gold Carta Oro \$10  
Sailor Jerry \$10.5  
Kraken \$11

### BLENDED WHISKEY

Johnnie Walker Red \$9  
Jameson \$9.5  
Johnnie Walker Black \$10  
Midleton (very rare) \$25

### BOURBON, SOUR MASH & RYE

Jack Daniels \$9  
Canadian Club \$9  
Makers Mark \$9.5  
Woodford Reserve \$9.5  
Jack Daniels 'Gentleman Jack' \$10

### SINGLE MALTS

Lagavulin 8yr \$14  
Ardberg 10yr \$16  
Lagavulin 16yr \$18  
Laphroaig 10yr \$18  
Oban 14yr \$22



## WINE

### BUBBLES

<b>NV TYRRELL'S MOORE'S CREEK BRUT</b>	<b>8.5/38</b>
<i>Hunter Valley, NSW</i>	
<b>MILLESIMATO 'EXTRA DRY' PROSECCO</b>	<b>10/49</b>
<i>Veneto, Italy</i>	
<b>TALTARNI BRUT</b>	<b>12/65</b>
<i>Multi Region, SA</i>	
<b>NV DOMINIQUE PORTET BRUT ROSÉ</b>	<b>15/75</b>
<i>Yarra Valley, VIC</i>	

### CHAMPAGNE

<b>PIPER-HEIDSIECK</b>	<b>18/110</b>
<i>Reims</i>	
<b>NV MOËT &amp; CHANDON</b>	<b>125</b>
<i>Reims</i>	
<b>PIPER-HEIDSIECK ROSE SAUVAGE</b>	<b>135</b>
<i>Reims</i>	
<b>NV CHARLES HEIDSIECK BRUT RESERVE</b>	<b>180</b>
<i>Reims</i>	

### MINERAL CRUNCH

<b>2015 RIESLING FREAK NO3</b>	<b>12/56</b>
<i>Clare Valley, SA</i>	
<b>2014 SARTARELLI VERDICCHIO</b>	<b>12/56</b>
<i>Marche, Italy</i>	
<b>2014 FORJAS DEL SANJES 'LERIANA' ALBARINO</b>	<b>85</b>
<i>Rias Baixas, ESP</i>	
<b>2014 DANIEL CHOTART SANCERRE</b>	<b>86</b>
<i>Loire Valley, France</i>	

### PINOT GRIS & GRIGIO

<b>2015 OVER AND UNDER PINOT GRIS</b>	<b>43</b>
<i>King Vally, VIC</i>	
<b>2016 COPIA, PINOT GRIGIO</b>	<b>9/44</b>
<i>Great Southern, WA</i>	
<b>2016 EDDIE MCDUGALL, PINOT GRIGIO</b>	<b>54</b>
<i>King Valley, VIC</i>	
<b>2015 HOLLY'S GARDEN, PINOT GRIS</b>	<b>14/69</b>
<i>Whitlands, VIC</i>	

### SAUVIGNON BLANC & SEMILLON

<b>2015 BANTER, SAUVIGNON BLANC</b>	<b>9/43</b>
<i>Marlborough, New Zealand</i>	
<b>2016 TYRRELL'S SEMILLON</b>	<b>12/56</b>
<i>Hunter Valley, NSW</i>	
<b>2015 MCWILLIAMS 'HIGH ALTITUDE' SAUVIGNON BLANC</b>	<b>58</b>
<i>Orange, NSW</i>	

### CHARDONNAY

<b>2015 TYRRELL'S MOORE'S CREEK</b>	<b>8.5/39</b>
<i>Hunter Valley, NSW</i>	
<b>2015 XANADU 'EXMOOR'</b>	<b>11/52</b>
<i>Margaret River, WA</i>	
<b>2014 KUMEAU RIVER 'VILLAGE'</b>	<b>60</b>
<i>Kumeau, New Zealand</i>	
<b>2015 POLPERRO ESTATE</b>	<b>104</b>
<i>Mornington, VIC</i>	



## WINE

### ROSÈ

<b>2015 CRAZY TROPEZ</b>	<b>9/44</b>
<i>Provence, France</i>	
<b>2016 MANNERS</b>	<b>12/56</b>
<i>Mudgee, NSW</i>	
<b>2016 SWINGING BRIDGE '004'</b>	<b>66</b>
<i>Orange, NSW</i>	

### PINOT NOIR

<b>2014 MCWILLIAMS 'APPLETON'</b>	<b>47</b>
<i>Tumbarumba, NSW</i>	
<b>2015 ROCKBURN DEVILS STAIRCASE</b>	<b>12/56</b>
<i>Central Otago, New Zealand</i>	
<b>2014 TROUT VALLEY</b>	<b>13/64</b>
<i>Nelson, New Zealand</i>	
<b>2015 EVEN KEEL</b>	<b>75</b>
<i>Mornington, VIC</i>	

### CABERNET SAUVIGNON & BLENDS

<b>2014 ECHO BEACH, CABERNET MERLOT</b>	<b>10/45</b>
<i>Margaret River, WA</i>	
<b>2013 XANADU EXMOOR, CABERNET SAUVIGNON</b>	<b>11/49</b>
<i>Margaret River, WA</i>	
<b>2013 INKWELL RECKONER, CABERNET SHIRAZ</b>	<b>66</b>
<i>Mclaren Vale, SA</i>	
<b>2009 MOON CABERNET SAUVIGNON</b>	<b>88</b>
<i>Nagambie, VIC</i>	

### SHIRAZ & BLENDS

<b>2014 TYRREL'S MOORES CREEK SHIRAZ 8.5/39</b>	
<i>Hunter Valley, NSW</i>	
<b>2014 MCWILLIAMS 'HIGH ALTITUDE' SHIRAZ</b>	<b>45</b>
<i>Hilltops, NSW</i>	
<b>2014 JAMSHEED LA SYRAH</b>	<b>13/64</b>
<i>Yarra Valley, VIC</i>	
<b>2013 BILL BYRON SHIRAZ BLEND</b>	<b>58</b>
<i>Mudgee, NSW,</i> <b>ORGANIC</b>	
<b>2014 PRECIPICE SYRAH</b>	<b>86</b>
<i>Yarra Valley, VIC</i>	

### MEDITERRANEAN

<b>2015 ARTUKE 'CARBONICA' TEMPRANILLO</b>	<b>53</b>
<i>Rioja, Spain</i> <b>BIODYNAMIC</b>	
<b>2013 MARANONES GARNACHA</b>	<b>76</b>
<i>Madrid, Spain</i>	
<b>2012 VALDEHERMOSO TEMPRANILLO</b>	<b>13/64</b>
<i>Ribera Del Duero, Spain</i> <b>BIODYNAMIC</b>	

### DESSERT

<b>2010 DAVID FRANZ STICKY RIESLING</b>	<b>10/50</b>
<i>Barossa, SA (375ml)</i>	
<b>DOWS L.B.V PORT</b>	<b>12/90</b>
<i>Oporto, Portugal</i>	

I MAKE WINE  
Disappear  
WHAT'S YOUR SUPER POWER?