

BALCONY

bar & oyster co.

*SOURDOUGH
& CULTUR'D BUTTER \$3.50



*OYSTERS - \$4 EACH
Natural with Lemon



*CRAB & LETTUCE TACOS (3/6) \$18/\$36
chardonnay vinaigrette, salmon caviar, fresh chilli (gf)

Tapas

*CAULIFLOWER POPCORN \$15
habanero mayonnaise (v)

*SALT & PEPPER SCHOOL PRAWNS \$16
habanero mayonnaise

DUCK LIVER PARFAIT \$18
pedro ximénez jelly, toasted brioche

*SEAN'S CHICKEN LOLLIPOPS \$18
southern fried chicken, chilli & molasses dip

ROAST EGGPLANT \$19
mung beans, miso sprouts (v, gf)

SOUTHERN FRIED FISH WINGS \$21
lemon, roast garlic aioli

SEAN'S HALF FAMOUS STEAK TARTARE \$22
lettuce boats & chunky toast

*RAW PLATE \$28
tuna, kingfish, petuna ocean trout, organic soy & wasabi

SALTIMBOCCA PRAWNS (3) \$24
prosciutto, sage & prawn mayo

Salads

WALDORF 'MODERNE' \$23
poached free range chicken, celery, pink lady apple,
cos, smoked almonds (gf)

BEETROOT ORANGE CHILLI GRAVALAX \$23
cured salmon, avocado, baby cos, chardonnay (gf)

*WATERMELON \$22
tomato, pomegranate, mint & lemon labne (v, gf)

Mains

CRISPY SKINNED OCEAN TROUT \$32
avocado, cucumber, watercress, sea vegetables
& japanese sesame dressing (gf)

CHILLI CRAB LINGUINE \$28
snow crab, parsley, mint, chilli, lemon & butter sauce

ORGY OF MUSHROOM GNOCCHI \$26
ricotta gnocchi with mushrooms (v)

BEEF & LAMB RAGOUT \$28
pappardelle, basil & parmesan

*DUCK FAT FISH & CHIPS \$26
mushy peas, mint & gherkin mayo

*DRY AGED HAMBURGER \$24
'medium', brioche bun, house pickles, chipotle mayo, duck fat chips

CHICKEN SALTIMBOCCA \$29
free-range chicken breast, prosciutto, sage & herb green sauce (gf)

GRASS FED EYE FILLET \$39
wilted greens, green peppercorn sauce (gf)

GRAIN FED SIRLOIN ON THE BONE (450 GM) \$39
wilted greens, paris or anchovy butter... your call! (gf)

Crab Shack

CHILLED WHOLE LOCAL MUD CRAB \$ MP
mayonnaise (gf)

SEAN'S CHILLI MUD CRAB \$ MP
sweet 'n' sour chilli sauce... not for the faint hearted (gf)

Communal

FREE RANGE LAMB SHOULDER \$66
raspberry vinegar & star anise gravy (gf)

WHOLE BAKED FISH \$ MP
your choice of salsa verde, red chimichurri, free range mayo (gf)

Sides

*DUCK FAT CHIPS roast garlic aioli (gf) \$10

CABBAGE & PARMESAN SLAW (v, gf) \$11

ICEBERG WEDGE SALAD (v, gf) \$11

HOUSE PICKLED BEETROOT goats cheese, chilli, mint (v, gf) \$12

JURASSIC ASPARAGUS hens egg dressing (v, gf) \$14

CRUSHED NEW POTATOES parsley butter (v, gf) \$8

(v) Vegetarian Option (gf) Gluten Free Option

* Limited Menu 3pm-6pm. Dishes marked with an asterisks are available during this time. Full menu available at all other times.
Please note a 2% surcharge applies for all credit card payments. A 10% surcharge applies to all items on public holidays.



TO FINISH



NEW YORK CHEESECAKE \$14

berry compote

CHOCOLATE TORTE \$12

chantilly cream & candied almonds

MARTINA'S RUM BABA \$15

mascarpone cream & preserved fruits

SORBETS & SEASONAL FRUITS \$11

***CHEESEBOARD \$24**

local & regional, medjool dates

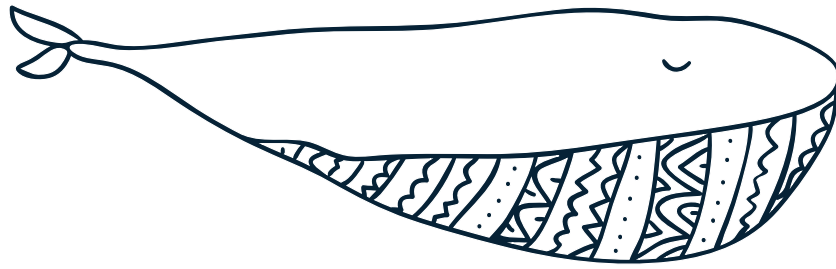
DESSERT WINES & STICKYS

2014 GLENGUIN, THE STICKY BOTRYTIS 9/40

Hunter Valley, NSW, (375ml)

NV DOWS RUBY PORT 11/64

Oporto, Portugal



Kids Menu

ALL MEALS \$10

Spaghetti Bolognese

Spaghetti Napolitana

Fish & Chips

Beef Burger & Chips

Chicken Drumettes & Chips

For Dessert

Ice Cream & Topping

ONE SCOOP \$2.50

TWO SCOOPS \$5