

NATURAL with fresh 🍷
horseradish GF | DF

OYSTERS (6) 36 | (12) 72

NATURAL with chardonnay 🍷
mignonette dressing GF | DF
NATURAL with cabernet 🍷
mignonette dressing GF | DF

KILPATRICK creme fraiche
worcestershire sauce and bacon GF

**OYSTER HOUR WEDNESDAYS 5-6PM
NATURAL OYSTERS HALF PRICE**

TO SHARE

- BREAD SOCIAL SOURDOUGH** 🍷 10
with salted Nimbin butter V
- BYRON BAY MARINATED OLIVES** 🍷 10
- CAULIFLOWER POPCORN** 🍷 19
pimenton aioli VGN,GF
- SMOKED MACADAMIA & CASHEW NUT PATE** 🍷 29
house made nut pate with garden of
crudites, fermented chilli & garlic N,GF,VGN
- STRACCIATELLA CHEESE** 🍷 18
pickled balsamic figs, spicy pimenton & smoked
almonds N,GF

RAW & OCEAN SHELF

SEAFOOD PLATTER 125 🍷
oysters, prawns, tuna carpaccio,
Moreton Bay bugs GF,DF

- BIG EYE TUNA CARPACCIO** 🍷 28
black olive powder, shallots, baby capers,
lemon, evo, parsley & flake salt GF,DF
- BALLINA KING PRAWNS** 28
garlic, chilli & beurre blanc GF
- SALT & PEPPER CALAMARI** 🍷 25
lime aioli DF
- CRAB LETTUCE CUP** 🍷 12EA
chardonnay vinaigrette, chilli,
tobiko & chives GF,DF
- LAMB SKEWERS** 🍷 18
chimichurri, hung yogurt
(3 per serving) additional skewer 6EA

TACOS

FISH TACO (1PC) 🍷 11
salsa, pickled cabbage, lime aioli & jalapeno

BALCONY WINTER SALAD 🍷 26
quinoa, crispy purple roast potatoes,
broccoli, kale, avocado, chilli,
sorrel & green goddess GF,DF

THE PRAWN WALDORF MORDERNE 🍷 34
cos lettuce, apple, avocado, celery leaves
smoked almonds, chardonnay vinaigrette GF,DF

without prawns 26



V VEGETARIAN GF GLUTEN FREE
N CONTAINS NUTS VGN VEGAN DF DAIRY FREE

Please inform your server of any allergies. All
card payments incur a 1.5% Surcharge. A surcharge of
10% will apply on sundays and a 15%
surcharge on public holidays.

MAINS

- EGGPLANT SCHNITZEL** 🍷 34
coconut tzatziki, confit tomato VGN
- PASTA NORMA** 34
house made pasta, eggplant, tomato sugo,
basil, ricotta salata V,VGN
- CHILLI CRAB LINGUINE** 38
house made pasta, spanner crab, chilli,
lemon butter sauce & salmon caviar
- CRISPY SKINNED OCEAN TROUT** 38
avocado, cucumber, sea vegetables &
miso sesame dressing GF,DF
- BYRON BAY DISTILLERY VODKA** 🍷 32
BATTERED FISH
rainbow cabbage slaw, house tartare, fries
- BALCONY BRODETTO** 48
Moreton Bay bugs, Ballina king prawns,
vongole, mussels, calamari in bisque GF,DF

FROM THE GRILL

- CHARGRILLED LOCAL BONITO** MP
butterflied bonito, burnt butter, capers,
garlic, lemon & dill GF
- HARISSA BBQ CHICKEN** 38
half a glasshouse chicken marinated in harissa
salt served with labneh, guandilla chilli,
lemon & local leaf salad GF
- FLASH COOKED WAGYU RUMP MINUTE STEAK (200G)** 38
Ranger's Valley Wagyu rump, MBS 5+, with
jus & cafe de Paris served with fries GF
- SIRLOIN (300G)** 52
Toowoomba black angus, grain fed, MBS 4+,
bearnaise & mustard served
with local greens GF
- ANGUS BEEF CHEEKS** 42
14hr slow cooked Darling Downs Angus,
120 day grain fed, cauliflower puree &
crispy kale GF

BALCONY BURGER 🍷 29
angus beef, pickles, cheese, tomato, mustard
tomato sauce, lettuce, diced onion & fries
Jordy from The Farm certified

SIDES

- LOCAL LEAVES** 🍷 14
house vinaigrette GF,VGN
- CRISPY BRUSSELS SPROUTS** 🍷 15
bagna cauda GF
- SEASONAL STEAMED GREENS** 🍷 14
evoo GF,VGN
- DUCK FAT SMASHED POTATOES** 🍷 15
thyme & garlic GF,DF
- FRIES** 🍷 13
aioli GF,VGN

DESSERT

- DARK CHOCOLATE FONDANT** 🍷 15
mascarpone cream & pistachio praline N
- BASQUE CHEESECAKE** 🍷 15
honeycomb & salted caramel GF
- BENILATO LEMON GELATO** 🍷 15
freeze dried mandarin & french meringue GF,DF
- AFFOGATO** 🍷 10
vanilla ice-cream, fresh espresso coffee
add a shot of Brookies Mac liqueur GF 5
- CHEESE PLATE** 🍷 15
best of Byron single cheese, lavosh
pickled figs
- CHURROS** 🍷 15
hazelnut chocolate dipping sauce N

KIDS MENU

ALL KIDS MENU - 15

CHEESY PASTA 🍷

BOLOGNESE PASTA 🍷

GRILLED FISH & SALAD GF,DF 🍷

KIDS FISH & CHIPS 🍷

SAUSAGES 🍷

with fries DF

MINUTE STEAK 🍷

with fries GF,DF

CHEESEBURGER 🍷

with patty, cheese & your choice of
sauce on the side

KIDS COLADA JUICE CARAFE

pineapple, orange, lime & coconut 15

KIDS APPLE MOJITO CARAFE

minted apple & lime juice 15

PLAIN VANILLA ICE CREAM

1 SCOOP 4 | 2 SCOOPS 8

CHURROS 15

Private dining & fantastic events
spaces always available please
enquire with management.

\$16 CLASSIC MARGARITAS

all day every day

LIMITED MENU BETWEEN 3-5PM

🍷 - denotes the items available
during this time & all day.

Drawing on inspiration from both Byron's
iconic beaches and the rolling hills of the
lush hinterland, Balcony Bar & Oyster Co's
menu is focused on celebrating fresh, local
and seasonal produce.

OYSTER SHOOTERS

All Topped with
a Sydney Rock Oyster

MARY THE MOLLUSK 15

An Aged Bloody Mary With Vodka,
Fresh Basil, Cherry Tomatoes,
Signature Spices, Lemon

SHELL OF A TIME 15

Gin, Watermelon Juice & Lime

EAT ME RAW 15

Jalapeño Tequila, Fresh Cucumber
Juice, Lemon

NON-ALCOHOLIC

AMARETTI SOUR Amaretti, Lemon Juice, Sugar Syrup, Aquafaba, Agostura Bitters	15
VIRGIN PINA COLADA Pineapple, Lime	15
GINGER BEER MOJITO Lime, Mint & Ginger Beer	15
LYCHEE ICED TEA Green Tea, Lychee & Lemon	15
BLOOD ORANGE SPRITZ BY BROOKIES	15
PINK GRAPEFRUIT G&T BY BROOKIES	15
HIATUS PALE ALE NON-ALCOHOLIC BEER	10

QUICK

SANGRIA 15

Red Wine, Fresh Orange, Brandy,
Orange Juice, Soda

FROZEN MARGARITA 20

Don Julio Blanco, Triple Sec, Lime
Juice, Agave (ask our staff for
today's flavour)

FROZEN DAIQUIRI 20

Pampero Blanco, Simple Syrup, Lime
Juice (ask our staff for today's
flavour)

HINTERLAND PALOMA 21

Lord Byron Hinterland Gin, Rosemary Salt,
Grapefruit, Lime, Soda

MOSCOW MULE 20

Smirnoff Vodka, Fresh Lime,
Bundaberg Ginger Beer

SPRITZ

ROSE SPRITZ 20

Unico Rose, Grapefruit, Soda

YUZU SPRITZ 20

Unico Yuzu, Orange, Soda

BIANCO SPRITZ 20

Cocchi Americano Bianco, Lemon, Soda

APEROL SPRITZ 20

Aperol, Prosecco, Soda

WATERMELON SPRITZ 20

Watermelon & Mint Shrub, Vodka, Brut, Soda

SIGNATURES

GINNY HENDRICK'S Hendrick's Gin, St. Germain Liqueur, Lemon, Cucumber, Juniper Berries	21
LYCHEE MARTINI Smirnoff Vodka, Passionfruit Liqueur, Lime Juice, Lychee Juice	21
SPIKED AGUA FRESCA Don Julio Reposado, Watermelon & Mint Shrub, Lime, Agave	24
KALOHA Coconut Infused Pampero Blanco, House Made Pineapple And Lime Shrub, Pineapple Juice	22
CAFÉ AMARETTO Disaronno Amaretto, Woodford Rye, Coffee	21

CARAFES TO SHARE

BLOODY MARY Smirnoff Vodka, Tomatoes, Signature Spices, Lemon	35
APEROL SPRITZ Aperol, Sparkling Wine, Soda	35
RUBY ROUGE Smirnoff Vodka, Elderflower Liqueur, Lemonade, Ruby Red Grapefruit, Juice, Lime	35

WINE

SPARKLING

NV TYRRELL'S 'MOORE'S CREEK' BRUT Hunter Vally, NSW (vegan)	11.50 53
NV CHANDON BLANC DE BLANCS Yarra Valley, VIC	15 75
NV TAROT PROSECCO Murray Darling, SA (vegan)	13 65

CHAMPAGNE

MOËT & CHANDON IMPERIAL BRUT NV Épernay, FRANCE (vegan)	23 135
NV VEUVE CLICQUOT YELLOW LABEL Reims, FRANCE (vegan)	150
NV CHARLES HEIDSIECK BRUT RESERVE Reims, FRANCE (vegan)	180

WHITE

MINERAL CRUNCH

2022 VERY SPECIAL RIESLING Clare Valley, SA (vegan)	13 21 65
2023 BRAVE SOULS RIESLING Barossa, SA	14 25 70
2023 OBLIGATO GRÜNER VELTLINER Adelaide Hills, SA (vegan)	16 26 78

2021 CAMPAGNOLA LE BINE SOAVE MONTE FOSCARINO Veneto, ITALY	80
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PINOT GRIS & GRIGIO

2023 ALPHA BOX & DICE TAROT PINOT GRIGIO Eden Valley, SA (vegan)	12 20 60
2023 LA VILLA PINOT GRIGIO Veneto, ITALY	14 24 70
2023 BLADEN PINOT GRIS Marlborough, NZ	14 24 70

SAUVIGNON BLANC & SEMILLON

2022 PALMETTO SAUVIGNON BLANC Adelaide Hills, SA (vegan)	12 20 60
2023 BABICH FAMILY VINEYARDS SAUVIGNON BLANC Marlborough, NZ (organic, vegan)	14 23 70
2021 DOMAINE LA GEMIERE SANCERRE Loire Valley, FRANCE	90

CHARDONNAY

2022 TYRRELL'S 'MOORE'S CREEK' Hunter Valley, NSW	11.50 18.50 53
2023 JILLY 'LONE RANGER' Clunes, NSW	16 25 80
2021 WOODLANDS WILYABRUP VALLEY Margaret River, WA (organic)	85
2022 GIANT STEPS SEXTON VINEYARD Yarra Valley, VIC	145

* vintages subject to availability

ROSÉ

2022 RAMEAU D'OR 'PETIT AMOUR' ROSE Provence, FRANCE	13.5 23.5 68
2022 JILLY WINES "WHITE WOLF" ROSE Clunes, VIC	15 24 72
2022 CHÂTEAU DE L'AUMERADE Côte de Provence, FRANCE	75

SKIN CONTACT

2021 LA PETIT MORT QVEVRI Granite Belt, QLD	15 25 75
2022 ITALIAN PLASTIC GOLDEN SEMILLON/MUSCAT Fleurieu, SA	13 21 65
2022 WHISTLER BACK TO BASICS SEMILLON/RIESLING Barossa Valley, SA (organic, bio dynamic)	14 23 70

RED

PINOT NOIR

2022 TROUT VALLEY Nelson, NZ	15 25 75
2023 OAKRIDGE 'LVS' PINOT MEUNIER Yarra Valley, VIC	78
2022 MOORILLA ESTATE PRAXIS PINOT NOIR Tamar Valley, TAS	16 24 76
2019 CHARD FARM THE TIGER PINOT NOIR Central Otago, NZ	150

CABERNET SAUVIGNON & BLENDS

2021 PARKER ESTATE CABERNET SAUVIGNON Coonwarra, SA	14 22 70
2019 BALNAVES CABERNET SAUVIGNON Coonawarra, SA	16 25 80

SHIRAZ & BLENDS

2022 TYRRELL'S 'MOORE'S CREEK' SHIRAZ Hunter Valley, NSW (vegan)	11.50 18.50 53
2022 PALMETTO SHIRAZ Barossa Valley, SA (vegan)	12 20 60
2020 INKWELL ROAD TO JOY SHIRAZ PRIMITIVO McLaren Vale, SA	15 24 75
2022 ST. HALLETT FAITH Barossa Valley, SA	65

MEDITERRANEAN

2022 D'ARENBERG THE INNOCENT WEED GSM McLaren Vale, SA (biodynamic)	14 22 64
2021 ALPHA BOX & DICE SIREN NERO D'AVOLA McLaren Vale, SA (vegan)	14 22 64
2021 POLIZIANO CHIANTI COLLI SENESI Tuscany, ITALY	14 23 70
2018 APHELION EMERGENT MATARO McLaren Vale, SA (vegan)	80

DESSERT WINE

LORD BYRON LIMONCELLO Byron Bay, NSW	12
LORD BYRON RUM TAWNEY Byron Bay, NSW	15

SUNSET HAPPY HOUR

EVERY DAY 4-6PM

\$14 Selected Cocktails

\$8 Wine

\$10 Pints of Stone & Wood

\$8 House Spirits

NIGHT CAP

MAC BOULEVARDIER Brookie's Mac, Woodford Reserve, Campari, Cold Brew Coffee Cube, Flamed Orange	22
GET BUZZED Byron Spirit Company Honey Liqueur, Baileys Chocolate, Coffee	20
LADY OF THE NIGHT Cointreau, Crème De Cacao, Raw Sugar, Orange Syrup, Cream, Orange Bitters, Dark Chocolate Shavings	21
ULTRALADA Coconut Sorbet, Bam Bam Spiced Rum, Butterscotch Liqueur, Pineapple Juice, Toasted Coconut Flakes	21