

# the balcony

## restaurant

### premium spirits

prices vary please ask staff

### whisky

glenfiddich 21 yrs | tullamore dew | chivas regal 15yrs | dimple 12 or 15yrs | jameson | johnnie walker black

### bourbon

jack daniel's | jack daniel's single barrel | gentleman's jack | woodford reserve | woodford reserve double barrel | wild turkey | longbranch | southern comfort | canadian club

### gin

antipodes | pink antipodes | tanqueray | ink dry | bombay sapphire | hendrick's | whitley neil raspberry or blackberry | blood orange | four pillars bloody shiraz

### rum

kraken black spiced | sailor jerry | captain morgan | diplomatico | matasalem ron zacapa

### liqueurs

baileys | drambuie | frangelico | tia maria | cointreau | opal nero black | sambucca | galliano black | midori | malibu

# the balcony

## restaurant

breakfast | brunch | lunch



## breakfast all day

### poached pear \$25

cinnamon poached pear w granola, mascarpone & berries (v,\*df)

### waffles \$28

w grilled banana, caramel sauce, chocolate honeycomb & ice-cream

### avocado on sourdough \$26

avocado w sea salted sesame seeds, semi dried tomatoes, poached egg, coriander, olive oil & lime (\*gf, \*df, v)

### eggs benedict \$30

#### choose : bacon or ham or mushroom or salmon gravlax

w creamed spinach on an artisan muffin with poached eggs & house made hollandaise (\*gf, \*v)

### bean benedict w chorizo \$30

chorizo & balcony beans on an artisan muffin w poached eggs & house made hollandaise (\*gf, \*v)

### bacon chop \$33

locally smoked bacon chop w house made tomato relish, sourdough & 2 poached eggs (\*gf, \*df)

### halloumi \$32

grilled halloumi on a rocket, parmesan, red onion & macadamia salad w poached egg & onion jam (gf, v)

### rasher bacon & eggs \$26

local rasher bacon w 2 poached eggs, sourdough toast & house made toamto relish (\*gf)

### eggs your way on sourdough toast \$16

poached or scrambled or fried on 2 pieces of sourdough toast (\*gf,v)

add ons - available with meal purchases only, price is for each add on

bacon|sausage|chorizo|ham|chicken \$10

bacon chop | salmon gravlax \$12

mushroom|tomato| avocado \$7

feta| halloumi| parmesan \$6

extra toast |egg| hash brown \$4

tomato or bbq sauce| worcestershire \$1

aioli|relish|hollandaise|onion jam \$6

basket chips w aioli \$8

## breakfast cocktails from 10am

bloody mary \$18

virgin mary \$14

watermelon mojito \$18

apple martini \$18

drunken iced latte \$18

mimosa \$18

strawberry daiquiri \$18

mango daiquiri \$18

## beer

great northern \$10

great northern super crisp \$9

asahi super dry \$10

stone & wood pacific ale \$13

pirate life south coast \$13

pale ale \$13

corona \$10

## white wine

west cape howe chardonnay

twin islands sauvignon blanc

not your grandma's riesling

heirloom vineyards pinot grigio

gls 125ml \$14

btl 750ml \$65

## red wine

wirra wirra churchblock

bleasdale shiraz

gls 125ml \$14

btl 375ml \$35

premium list available on request

## basic spirits \$12

bundaberg rum | bacardi rum | sierra tequila

whitley neill original gin | smirnoff vodka |

jim beam bourbon | johnnie walker red

## other cocktails from 10am

old fashioned \$18

espresso martini \$18

original mojito \$18

tom collins \$18

## alcoholic ginger beer

brookvale union ginger beer \$13

## bubbles

dunes & greene piccolo btl 200ml \$14

redbank prosecco piccolo btl 200ml \$14

dunes & greene pinot noir btl 750ml \$65

## rose

not your grandmas rose

gls 125ml \$12.5

btl 750ml \$65

## moscato

west cape howe moscato

gls 125ml \$12.5

btl 750ml \$65

## sparkling shiraz

bleasdale sparkling shiraz

btl 375ml \$35



## fresh juice

watermelon, ginger and mint \$10  
apple, carrot & celery \$10  
orange \$10  
pineapple \$10

## fruit smoothies

made w real fruit, ice-cream & milk  
mixed berry or mango or banana \$11

## iced drinks

**iced coffee w ice-cream & whipped cream \$12**  
**iced choc w ice-cream & whipped cream \$10**  
**iced latte w espresso & milk over ice \$9**  
**iced chai w milk over ice \$9**  
**iced mocha w espresso, choc & milk over ice \$9**  
**iced long black w espresso over ice \$7**

## hot drinks

hot chocolate \$8  
milo \$8

## blooming tea

1 pot up to 4 people  
green tea, marigold, jasmine,  
globe amaranth \$15  
white tea & camellia mango \$15  
black tea, globe amaranth, jasmine,  
red lily, strawberries & cream \$15

## tea pot for 1

english breakfast | green tea & jasmine |  
fairytale | peppermint green | earl grey |  
green tea | bushells \$6 pot

## water

**antipodes still or sparkling water ltr \$15**  
**antipodes still or sparkling water 500ml \$10**  
**soda water w fresh lime \$6.5**  
**tonic water w fresh lime \$6.5**

## milkshakes

vanilla, chocolate, strawberry, or  
caramel \$10  
malt add \$1  
make it thick add \$1

## coffee

**cup \$6 mug \$7 tall \$7**  
long black cup or mug  
(takeaway w t/a cup add .25c)  
flat white cup or mug  
cappuccino cup or mug  
short black cup  
latte tall  
chai latte tall  
mocha tall  
macchiato short or long  
piccolo latte

## swaps & extras

change milk add \$1  
almond | soy | lactose free | oat  
add syrups add \$1  
hazelenut | vanilla | caramel  
extra shot add \$1  
decaf add \$1

## iced tea

**white tea, matcha & hibiscus \$10**  
**fairytale \$10**  
**golden wattle \$10**  
**peppermint green \$10**

## more

bundaberg creaming soda \$8  
bundaberg sarsaparilla \$8  
bundaberg ginger beer \$8  
coke or coke no sugar \$7  
lemon squash or lemonade  
or ginger ale \$7  
lemon, lime and bitters \$8.5

## brunch all day

### salmon bagel \$28

salmon gravlax, creamed cheese, fried capers, pickled onion &  
dill atop a bagel (\*gf)

### chicken & pear salad \$30

grilled chicken breast on a pear, prosciutto, spanish onion &  
rocket salad w blue cheese & macadamia dressing (gf)

### seafood chowder \$30

barramundi, scallops & prawn in a creamy potato chowder with  
buttered sourdough

### boqueronis en vinagre \$26

whole mediterranean anchovies grilled with tomatoes, lemon  
and garlic & sherry vinegar on sourdough toasts

### salt & pepper calamari salad \$30

shoe string squid on a garden salad & chilli lime dressing (\*gf)

### duck omelette \$30

duck breast w wombok cabbage salad & chilli sambal (gf, \*df)

### battered coral trout \$32

beer battered trout w crunchy chips, lemon & tartare sauce

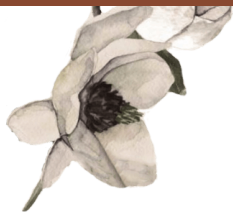
### dietary key & allergies

gf : gluten free      \*gf : can be made gluten free please advise  
df : dairy free      \*df : can be made dairy free please advise  
v : vegetarian      \*v : can be made vegetarian please advise

**Note : It is advisable to inform us of any allergies.**

**Our chips are not gluten free.**

**Whilst all care is given our kitchen contains nuts, wheat, and other allergens.**



## **lunch from 11am**

### **risotto \$32**

**choose : chicken or vegetarian**

pumpkin, spinach & mushroom risotto w parmesan (gf, v)

### **steak sandwich \$33**

rib fillet steak w lettuce, tomato, cheese, onion jam, fireman's mustard & a side of crunchy chips (\*gf, \*df)

### **chicken panini \$30**

grilled chicken w avocado, camembert cheese & aioli on a toasted panini & rocket salad (\*gf)

### **crispy skin salmon \$39**

grilled salmon served on mashed potatoes w asparagus, fried capers, hollandaise sauce, dill & lemon wedge (gf)

### **rib fillet 300g \$45**

w truffle oil, mash potato, wild mushroom demi-glace & crispy sweet potato (gf)

## **focaccia toasties all day**

three cheese toastie w semi dried tomato & basil (\*gf, v) **\$17**

corned beef, red onion, cheese & pickle toastie (\*gf) **\$17**

ham, cheese, tomato & onion jam toastie (\*gf, \*v) **\$17**

bacon, egg & tomato relish toastie (\*gf) **\$17**

add : hash **\$4** add : chips **\$8**

**add ons - available w meal purchases only, price is for each add on**

**bacon | sausage | chorizo | ham | chicken \$10**

**bacon chop | salmon gravlax \$12**

**mushroom | tomato | pumpkin | avocado \$7**

**feta | haloumi | parmesan \$6**

**extra toast | extra egg<sup>2</sup> | hash brown \$4**

**basket of chips w aioli \$8**

**tomato sauce | BBQ sauce | worcestershire \$1**

**aioli | tartare | relish | hollandaise | onion jam \$5**



## **plant based all day**

### **mushroom panini \$30**

grilled mushroom, rocket, semi dried tomato, avocado, onion jam on a panini w side of crunchy chips (df, v, \*gf)

### **vegan big breakfast \$34**

field mushrooms, grilled asparagus, avocado w sea salted toasted sesame seeds, balcony beans w a pumpkin, macadamia salad & sourdough toast (df, v, \*gf)

### **beans on toast \$20**

house made balcony beans on sourdough (df, v, \*gf)

### **vegan avocado on sourdough \$24**

avocado w sea salted sesame seeds, semi dried tomatoes, coriander leaf, extra virgin olive oil & lime (df, v, \*gf)

### **asparagus & pumpkin & macadamia salad \$30**

grilled asparagus, roast pumpkin, macadamia nuts & red onion on a mixed leaf salad w red onion & balsamic dressing (df, v, gf)

### **dietary key & allergies**

gf : gluten free

\*gf : can be made gluten free please advise

df : dairy free

\*df : can be made dairy free please advise

v : vegetarian

\*vegan : our plant based menu is vegan

**Our gluten free bread is not vegan. Our chips are not gluten free. We use vegan butter on our vegan meals.**

## **dessert**

**chocolate brownie w ice cream (\*gf) \$14**

**sticky date pudding w butterscotch sauce & ice cream \$14**

**apple pie w ice cream \$14**

**scone w house made berry jam & fresh cream \$12**